



***DELIGHTING OUR GUESTS
SINCE 1967!***

Rock Falls, IL

2200 1st Avenue, Rock Falls, IL 61071

Open 11 AM - 10 PM Monday - Saturday, Open 11 AM - 9 PM Sunday
(815) 626-1897

Clinton, IA

511 Riverview Drive, Clinton, IA 52732

Open 11 AM - 10 PM Everyday
(563) 243-3200

Sterling, IL

2907 North Locust, Sterling, IL 61081

Open 11 AM - 10 PM Monday - Saturday, Open 11 AM - 9 PM Sunday
(815) 625-2600

WWW.CANDLELIGHTINNRESTAURANT.COM

Starters

Mixed Platter Fried pickles, mushrooms, cauliflower, and onion rings.

A house favorite

Twice Fried Skins Hand battered potato slices with bacon, cheese and sour cream

Flat-top Crab Cakes House made with lump crabmeat. Served with remoulade

Chicken George The Original Chicken George, served with Jan's sauce

Fried Pickles Hand battered pickles served with ranch

Onion Rings Large onion rings, hand battered

Mozzarella Stix Not your ordinary mozzarella stix. Made from scratch in house

Boom Boom Shrimp Battered Shrimp tossed in our house made Boom Boom Sauce

Salads and Soups

Dressing choices: House made Cucumber Ranch, House made Blue Cheese, Traditional Ranch, Western French, Raspberry Vinaigrette, and House Vinaigrette
Salads served with a baked garlic breadstick.

Add your choice of any of the following to any salad:
Grilled or Chicken George Steak Shrimp

The Candlelight Kale and Quinoa Power Salad™ ♥ Kale, shredded broccoli, shredded brussel sprouts, red cabbage, dried cranberries, pecans, quinoa, carrots, edamame, and blueberries. Served with raspberry vinaigrette

Jan's Caesar Salad Romaine, croutons, shaved parmesan cheese, Caesar dressing

Spinach Salad ♥ Spinach, red onion, mandarin oranges, dried cranberries, shredded cheese

Bob's Super Salad ♥ Lettuce blend, celery, onion, egg, mushrooms, spinach, tomatoes

Chopped Salad ♥ Lettuce blend, romaine, grilled chicken, ham, turkey, bacon, eggs, red onion, tomato, bleu cheese, avocado

Daily Soup Bowl

The Original Chicken George™

Chicken tenders, perfectly battered and served with Jan's sauce, house salad and choice of one side item

Over 45 years ago, the Candlelight Inn culinary team originated the concept of "Chicken George™" and we're proud to serve over 250,000 pounds of it every year to discriminating chicken lovers! If you've not tried it, please ask for a complimentary sample piece!

CHICKEN

All served with house salad

Mac-N-George Our house made mac-n-cheese topped with our famous Chicken George.

Sweet & Sour Chicken tenders, bell peppers, tomatoes, pineapple, onions and sweet and sour sauce. Over rice

Prime George ♥ Grilled chicken tenders with our prime seasoning. Choice of one side

Buffalo George Fried and tossed with spicy buffalo sauce. Choice of one side

Parmesan George Served over spaghetti with marinara and smothered with mozzarella

Smothered Chicken Our char broiled chicken breast smothered in grilled onions, mushrooms, and bell peppers. Topped with melted monterey jack cheese.

Choice of one side

Chicken Florentine Pasta Grilled chicken, wilted spinach, cavatappi pasta, creamy alfredo

Sides

Onion Rings

French Fries

Sweet Potato Fries

Mashed Potatoes

Baked Potato

Jello

Steamed Vegetable ♥

Cottage Cheese ♥

Wild Rice Blend ♥

**Deluxe Sides: Kale and Quinoa Power Salad ♥ House made Mac-n-Cheese
Twice Baked**

Signature Steaks, Ribs & Chops

Served with house salad and your choice of one side item

Iowa Premium Filet Mignon

8oz.

Prime Rib

Queen (12oz.) Grilled with sautéed mushrooms, onions and peppers

King (16oz.) Grilled with sautéed mushrooms, onions and peppers

Ribeye 12oz.

Top Sirloin 8oz.

New York Strip 12 oz.

Ground Sirloin 10oz.

Hickory Grilled BBQ Baby Back Ribs

Prime Pork Ribeye 8 oz.

STEAK TEMPERATURES

Rare - Cool Red Center

Medium Rare - Warm Red Center

Medium - Hot Pink Center

Medium Well - Slightly Pink Center

Well Done - No Pink

Combo Favorites

Served with house salad and your choice of one side item

The Ultimate Combo It doesn't get any better than this. Our hand-cut slow cooked prime rib paired with our famous Chicken George

Chicken of the Sea Beautiful butterflied shrimp and our famous Chicken George

Porky George Take our famous Chicken George and add on some fall off the bone Hickory Grilled BBQ ribs and you have a combination to make your mouth water

Seafood Platter ♥ The supreme of seafood selections. Grilled bay scallops, succulent shrimp, and tender flaky broiled cod

Shrimp Lovers Platter - For the Hungry Shrimp Lover, 5 broiled shrimp, 5 fried shrimp, 5 shrimp scampi

Other Favorites

Served with house salad and your choice of one side item

Swiss Dip Sliced prime rib with melted swiss on a hoagie roll. Served with Au Jus

Angus Burger 1/3 lb. with crisp lettuce, onion and tomato. Add your choice of american, swiss, or monterey jack cheese. Want bacon?

Fresh Salmon from Fundy Bay

Served with house salad

Jail Island, an island in Lime Kiln Bay, Atlantic Canada. In the 1800's, disorderly sailors would be put ashore there until they were fit to rejoin their crews. This remote, deep-water cove produces some of the best salmon anywhere. Family owned, farm raised salmon from the ice-cold waters of the North Atlantic.

All salmon portions are 6oz.

Char-Broiled Salmon ♥ Choice of one side Add a cedar aroma and flavor when ordered on a cedar plank –

Mediterranean Salmon ♥ Sautéed with fresh garlic and herbs topped with green olives and served on wild rice blend

Shrimp

Served with house salad and choice of one side item

Broiled ♥ or **Battered Shrimp** Perfectly seasoned large shrimp

Scampi Shrimp prepared in garlic parmesan butter. Served on wild rice blend

Seafood

Served with house salad

Seafood Alfredo Shrimp, bay scallops and lump crab meat served over a bed of cavatappi pasta with Alfredo sauce

Cajun Char-Crusted Tilapia Served over wild rice blend

Baked Cod ♥ Alaskan cod. With choice of one side

Fried Cod Golden brown cod with choice of one side

STIR-FRY ♥

Served with house salad

Steamed broccoli, bell peppers, onions, mushrooms and sugar peas on rice with your choice of:

Chicken Steak Shrimp



DELIGHTING OUR GUESTS SINCE 1967!

Our team is honored to provide every guest with the exceptional food and personalized service you have come to expect from the Candlelight Inn. Offering a family friendly environment for lunch and dinner seven days a week. The Candlelight Inn family wants you to think of us first, for your local place for a meal, beverage and most of all a rewarding experience. We stand behind every product 100% and welcome your comments, feedback and suggestions.

***BANQUETS, MEETINGS, RECEPTIONS
WE'LL MAKE IT EASY FOR YOU!***

Whether you choose one of our facilities or prefer our staff to cater to another location, we can accommodate your needs. Our restaurants can easily accommodate virtually any type of function from a casual meeting to a formal wedding reception and everything in between. Please call the restaurant nearest you for details on how we can help make certain that your function is one of the best experiences you've ever had!

Need a great gift?

**A Candlelight Inn Gift Card is sure
to make everyone smile.**

We accept: Visa, MasterCard, Discover, American Express

www.candlelightinnrestaurant.com

"The Illinois and Iowa Departments of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness."



LUNCH MENU SERVED FROM 11AM – 4PM

Chicken George 1/2 lb. of our famous Chicken George served with Jan's special sauce.
With choice of one side

Buffalo-style Chicken George With a choice of one side

Grilled Prime George ♥ With choice of one side

Parmesan George Chicken George over spaghetti with marinara and mozzarella

Sweet and Sour George Chicken George tossed with bell peppers, onions, tomatoes, pineapple, and sweet and sour sauce. Served over rice

Fried Cod Tender cod fillets with one side

Broiled Tilapia ♥ With choice of one side

Prime Stack Creamy mashed potatoes, sautéed mushrooms in Au Jus, stacked with tender sliced prime rib and feathery fried onions

Mexisal – Seasoned beef taco meat, crisp lettuce, onion, tomato, cheddar cheese, fresh sour cream, sliced black olives with fresh fried tortilla chips.
Served with salsa

Meatloaf – Meatloaf with mashed potatoes and gravy. Home cooking at its best!

Seafood Alfredo – Bay scallops, shrimp and crabmeat over cavatappi pasta alfredo

SANDWICHES AND ANGUS BURGERS

**All sandwiches and burgers are served with your choice of one side:
Add a salad or any additional side item**

Hot Prime Sliced prime rib sandwich with mashed potatoes and smothered with gravy

Angus Burger 1/3 lb. with crisp lettuce, onion and tomato. Add your choice of american, swiss, or monterey jack cheese. Want bacon?

Veggie Burger ♥ With lettuce, tomato, onion

Fish Sandwich Fried or grilled ♥ tilapia with lettuce, tomato, onion and tarter sauce

Candlelight Chicken Sandwich With lettuce, tomato and onion on a bakery fresh bun

Swiss Dip Sliced prime rib with melted swiss on a hoagie roll. Served with Au Jus

CANDLELIGHT EXCLUSIVE WINE

Produced locally, in honor of Bob and Jan Prescott,
as we celebrate 50 years at the Candlelight Inn ~ 1967 - 2017 ~

Sunshine Red, This sweet chilled delicious red wine is full of character and smiles

Queen P, This is a fruity, fun white wine with a hint of effervescence

RED WINE

Listed from milder to full bodied and sweet to dry.

Forest Glen Merlot, Sonoma, Soft red fruit followed by light tannins and a smooth finish

Forest Glen Cabernet Sauvignon, Sonoma, Medium color and body, with red fruit. An easy drinking Cabernet with a smooth finish

Red Knot Shiraz, McLaren Vale, Ripe strawberry and blackberry are embellished with floral, milk chocolate and black pepper nuances

TriVento Malbec, "Reserve", Mendoza, Boysenberry and blueberry notes backed by light tannins and a hint of herbs

Picket Fence Pinot Noir, Russian River Valley, Tight and sleek, with savory herb, wild berry and black cherry fruit that's ripe and structured, with touches of mineral and cedar

Balletto Pinot Noir, Russian River Valley, Medium fruit medium acid medium dry. Most excellent. Hints of cherry and grape

Picket Fence Cabernet Sauvignon, Alexander Valley, Blackberry, Plum and cherry, hint of leather and cocoa, oak nuances with accents of vanilla and spice

Clos du Val Cabernet Sauvignon, Napa Valley, Aromas of black currant, cassis and spice. Intense flavors of black fruit, dried herbs and a hint of spice fill the mouth. The wine has a powerful grace about it

WHITE WINE

Listed from milder to full bodied and sweet to dry.

Forest Glen Moscato, Sonoma, Fruity and sweet with crisp refreshing finish

Forest Glen Pinot Grigio, Sonoma, Green apple and tart undertones give compliment the refreshing acidity

Harlow Ridge Chardonnay, Lodi, Apple, fig and honeydew melon dominate the flavor profile on this easy drinking Chardonnay

Kendall Jackson Vintner's Reserve Chardonnay, California, Tropical flavors, pineapple, mango, papaya with citrus notes. Vanilla and honey aroma, toasted oak and butter nuances

Santa Margherita Pinot Grigio, Alto Adige, dry white wine with yellow color, clean intense aroma, bone-dry taste, appealing flavor of Golden Delicious apple

St. Supéry Sauvignon Blanc, Napa Valley, Flavors of tremendous ruby grapefruit, citrus, kiwi and guava through a crisp finish

Cakebread Cellars Chardonnay, Napa Valley, Ripe granny smith apple, pear and melon fruit accented by mineral, subtle yeast and warm oak spice tones

SPARKLING WINE

Listed from milder to full bodied and sweet to dry.

Allure Winery, Pink Moscato, Bubbly, Bright pink color and apricot, peach, bergamot, and mint flavors give a fresh and lively demeanor. The combination of bubbles and off-dry balance enhance the refreshment

JFJ, Almond, Moscato, Bubbly, Offers aromas of lime sorbet, with slightly sweet citrus and mint flavors compliment the almond. Crisp refreshing finish

HOUSE WINE

Listed from milder to full bodied and sweet to dry.

Moscato

White Zinfandel

Riesling

Pinot Grigio

Chardonnay

Pinot Noir

Merlot

Cabernet Sauvignon