



Candlelight Inn – Delighting our guests since 1967

The Candlelight Inn family is honored to provide our guests with the exceptional quality food and service you have come to expect for over 50 years. Founded in 1967 by Bob and Jan Prescott.

We proudly partner with supply companies that share our core values. They provide the highest quality products and maintain standards of food safety, sustainability, and responsible and humane treatment of animals. www.candlelightinnrestaurant.com



Sysco Foodservice Baraboo WI. is a local foodservice distributor, servicing Wisconsin, Northwestern Illinois, Clinton and Dubuque, IA and parts of Upper Michigan. They are committed to the well-being of the communities they serve. The Baraboo WI. location buys many of their products from local Wisconsin and Illinois manufacturers and growers, supporting local economics and farm to table initiatives. Sysco leads the industry in developing best practices to supply food and other products that meet high standards of safety, quality, traceability, environmental stewardship, and economic sustainability. "Good things come from Sysco." <https://sysco.com/Contact/Contact/Our-Locations/Baraboo>

GEORGE'S All of the Candlelight Inn's chicken products are fresh (never frozen) and provided to us by George's Inc. That includes the approximately 6,000 lbs. of fresh chicken tenderloins we buy every week for our famous Chicken George!

George's Inc. is a 4th generation operated family founded, fully integrated poultry operation. Partnering with over 600 family operated poultry farms, their poultry products are ALL Natural (no added hormones or steroids, ever). Birds are strictly monitored in all stages. George's abides by, and exceeds the National Chicken Council animal guidelines for broiler chickens. They are committed to the ethical treatment of animals and all birds are raised cage free. To learn more about George's Inc. www.georgesinc.com www.chickencheckin/chicken-guarantees



The Candlelight is proud to serve black angus beef products from Iowa Premium Angus / Est. 8 Angus.

Iowa Premium Est.8 Angus is located in Tama, Iowa. The Iowa Premium Est. 8 facility procures and processes only cornfed Black Angus cattle from partnered farm families in Iowa and neighboring upper Midwest States. Their facility meets the highest standards in food safety, quality assurance and sustainability. To learn more about Iowa Premium Angus / Est. 8 Angus www.iowapremium.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 50 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

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

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

Nantucket Fried Chicken A classic bone-in recipe that goes back over 50 years! Served with choice of one side item – 1/2 chicken

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

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

Coleslaw

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

Prime Rib

Slow roasted with Bob's prime spice rub

Queen (12oz.)

Grilled with sautéed mushrooms, onions and peppers

King (16oz.)

Grilled with sautéed mushrooms, onions and peppers

Filet Mignon* 8oz.

Ribeye* 12oz.

Top Sirloin* 8oz.

New York Strip* 12 oz.

Ground Sirloin* 10oz.

Hickory Grilled BBQ Baby Back Ribs

Prime Pork Ribeye 8 oz.

Committed to providing our customers the best beef – we only serve Iowa Premium Angus / Est. 8 Angus. Fresh USDA Choice corn fed Black Angus beef raised sustainably and responsibly by farm families in Iowa and the Upper Mid

*Served on a bed of battered onion straws

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

Crab Topped Salmon – Served on wild rice blend

Salmon Rockefeller – 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

Whole Fried Catfish Wonderful! A full one pound battered fish portion. 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



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 and event center can easily accommodate virtually any type of function from a casual meeting to a formal wedding reception and everything in between. Our Sterling and Rock Falls Candlelight private rooms accommodate up to 100 guests, the Sterling loft room includes access to private bar service. The Clinton lower patio location seats up to 175 people (available seasonally).

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

The Brandywine Banquet and Event Center has five celebration / meeting areas available. Downstairs: The Brick Room seats up to 60, the Boardroom seats 30, the Brandywine Main Ballroom accommodates 175 and includes access to private bar service. Upstairs is The Saddle Room with private bar that accommodates 50, and the Grand Ballroom seats 400.

Brandywine Banquet & Event Center

441 IL Rt. 2, Dixon, IL 61021

(815) 284-8484

We accept: Visa, MasterCard, Discover, American Express

www.candlelightinnrestaurant.com

www.brandywinebanquetcenter.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

ADD A SALAD OR ANY ADDITIONAL SIDE

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