

The Candlestick Inn Restaurant

Our Family Toast we share with you;

"Good health, wealth, family and friends and time to enjoy them all."

Jim, Kathy, and Brandon Cox

Primarily a family owned establishment since 1962, The Candlestick Inn was purchased by a group, 14 years ago. Jim and Kathy were part of that group and in December of 07 purchase the remainder of the business with their son, Brandon; The Managing partner. Long time friend Michael Huffman, The Culinary Institute of America is acting as the General Manager and Executive Chef with the assistance of Josh, Billy, Derik, and Stevo. Our banquets & groups are handled by Donna Fontanello, Brandon's significant other. Jim's niece, Corinne Cox, is the wine and spirits manager. The rest of The Candlestick Inn's service crew is comprised of Anthony, Suzayne, Corie, Nick, Michael, Josh, Tony, Anna and Andi. We appreciate your patronage and you sharing in our passion.

You may notice that we have reduced the price of our entrees about 35% and our wines by the bottle are somewhere in the neighborhood of 33% less than restaurant industry standard pricing. Even in our trying economic times we strive to provide you with an extraordinary casual fine dining experience.

Our Recent Awards:

417 Magazine

Best Restaurant for Romantic Dinner 2009, Best Outdoor Dining 2009, Best View 2008 & 2009, Best Branson Restaurant for 2006, 2007, 2009, Best Atmosphere 2009

Springfield NewLeader

Best Branson Restaurant 2006, 2007

*Tuesday - Thursday: 5 pm- 9 pm
Friday & Saturday: 5 pm- 10:00 pm
Sunday: 5 pm- 9 pm
Closed Monday*

*127 Taney Rd.
Branson, Mo 65616
Phone (417) 334-3633
Fax (417) 336-4348*

All major credit cards accepted.

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Salads & Starters

<u>French Onion Soup</u> braised onions in beef au jus	\$7
<u>Roasted Red Pepper Hummus</u> served with pita bread	\$7
<u>Melanzana Bouchee</u> oven roasted eggplant in red wine, tomatoes, artichokes, fresh mozzarella	\$9
<u>Calamari</u> lightly breaded with flash fried carrots	\$13
<u>Beef Sauté</u> tender beef sauté with mushrooms, garlic, and port wine	\$13
<u>Escargot</u> shitake mushrooms, garlic, butter, Italian seasoning, and Van Gough cheese	\$15
<u>Candlestick Shrimp</u> shrimp wrapped in apple wood smoked bacon	\$15
<u>Wild Boar Sausage</u> sautéed with mixed peppers, onion, mushrooms, garlic and served with toast points	\$15
<u>Cheese Platter</u> fresh fruit, olives, and the Chef's variety of gourmet cheeses	\$15
<u>House Salad</u> fresh mixed baby greens, toasted walnuts, and raspberry vinaigrette	\$7
<u>Caesar Salad</u> heart of romaine tied with leek, balsamic reduction, tomatoes, and fresh parmesan	\$7
<u>Dinner Salad</u> fresh greens, tomatoes, cucumbers, parmesan cheese, and fresh croutons	\$7
<u>Seasonal Salad</u> fresh greens, with seasonal fruits or vegetables	\$9

20% gratuity will be added to tables of 6 or more.

there will be a \$10 split plate charge

Please limit cell phone usage to non-dining areas

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Entrees

<u>Baked Melanzana</u> eggplant, artichokes, tomatoes, tortellini, parmesan and Van Gough Cheese	\$26
<u>Vegetable Wellington</u> sautéed seasonal vegetable, puff pastry, and marinara	\$24
<u>Trout Provencal</u> filet of red trout, olive oil, garlic, shallots, tomatoes, mushrooms, and peppers	\$28
<u>Chilean Sea Bass</u> pan seared filet, tarragon beurre blanc	\$28
<u>Scallops</u> basted in brown butter, and served with risotto	\$28
<u>Chicken Salsicce</u> grilled chicken, sauteed wild boar sausage, garlic, shallots, pepper, onion, tortellini, cream, and white wine	\$28
<u>Pork Osso Bucco</u> braised shank, olive oil, garlic, wine, carrots, and celery	\$28
<u>Chicken Cordon Bleu</u> lightly breaded, stuffed with Van Gough cheese, black forest ham, flashed fried and baked, served with Van Gough mornay	\$28
<u>Beef Wellington</u> 6 oz filet, grilled to desired temperature, duxcell, and puff pastry	\$36
<u>Rib-eye</u> 14 oz grilled to your desired temperature, served with our ground mustard beurre blanc	\$36
<u>Filet</u> 8 or 6 oz, grilled to your desired temperature, your server will describe our daily sauce	\$36
<u>Frenched Elk Rack</u> 12 to 14 oz, served with a ground mustard beurre blanc	\$49
<u>Lobster Tail</u> 10 oz Australian cold water tail, served with melted butter	\$49

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Restaurant

Thank you choosing The Candlestick Inn for your dining experience this evening. Please take the time to peruse our meticulously crafted wine list. If you have any questions your server will be eager and more than capable to assist you.

If you would like to imbibe in a libation other than wine our creative martini, spirits and cordials menu has been provided as well.

Our Candlestick Happy Hour is actually two hours long from four to six p.m. Tuesday through Saturday. Please join us for cocktails and appetizers- 25% off.

Believe it or not Thanksgiving is upon us. We were booked weeks in advance last year, so if you plan on spending the holiday with us reserve a table soon. Our Chefs will once again prepare a three tiered Thanksgiving Day menu. Exactly what that menu entails will depend on what ingredients prove to be the freshest as we get closer to the evening.

Thank you for dining with us. Hope to see you soon.