



The chefs at *Candles* proudly present hand-cut beef and market-fresh seafood at Windstar's hallmark grill featuring a modern twist with a contemporary flair.

Gourmet Salts

Hawaiian Black Salt (hiwa kai)

combined with activated charcoal, this solar evaporated pacific sea salt has a stunning black color, silky texture and natural saline flavor

Smoked Applewood Salt (Yakima)

sweet applewood from the yakima valley fuels the fire that flavors this smoked sea salt with a subtle fruit wood taste

Himalayan Mountain Pink Salt

experience this exotic ingredient that boasts a robust salt and mineral flavor, which is said to provide many health benefits and remove toxins from the body

SIGNATURE STARTERS

James Beard and Season 14 'Top Chef' - Annie Pettry's Tomato & Watermelon Salad ●

ricotta cheese, red onion, mint, oil-cured olives
tomato-sherry vinaigrette

Roasted Shitake Mushroom Crousesqui ●

house-made spicy tomato jam, smoked paprika aioli

Butter-Poached Shrimp

salmon tartar, cauliflower mousse, citrus gel

New England Clam Chowder

potato cubes, bacon bites, focaccia croûtons

The King Caesar Salad ❖

romaine heart wedge, herb croutons, caesar dressing

ENTRÉES

beef and veal cuts are seasoned with our homemade rub

Chef's Grilled Fish of the Day

locally inspired

Grilled Branzino

sea bass, lemon beurre blanc

Double Barrel Seafood Spear

scallops, salmon and shrimp skewer, ginger lime drawn butter

James Beard Chef - Annie Pettry's

Glazed Wild Shrimp, Spanish Chorizo*

chermoula yogurt, couscous

Broccoli Pesto-Cooked Chicken Breast

green olive tapenade

Chef's Daily Vegetarian ●

Executive chef's pick

Black Pepper Tofu ●

chili-fried, spiced soy sweet sauce, white rice

James Beard Best Chef Midwest - Paul Berglund's

Roasted Lamb Rack*

red wine jus, preserved green & red tomatoes

Sauces

Béarnaise

Chimichurri

Cabernet reduction

Chermoula

Accompanying Dishes

Broccoli with
lemon crumbs

Sautéed asparagus

Spinach à la crème

Crisp panko-coated
onion rings

Roasted potatoes
prosciutto and parmesan

Salt-cooked baked potato

Cocktails

Smoked Goose \$11.75

*Grey Goose L'orange,
Laphroaig single malt whisky, Cointreau*

Red Beam \$10.75

*Jim Beam, simple syrup, lemon juice
red wine float*

red wine jus, preserved green & red tomatoes

Beef Filet Steak Mignon*
choice of 6 or 8 ounces

New York Cut Strip Loin Steak*
roasted black garlic purée

Broiled Corn-Fed Veal Chop*
10-ounce bone-in

FOR THE CARNIVORES (NOMINAL CHARGE APPLIES)



We proudly source the finest genuine Black Angus beef aged to perfection, from Linz Heritage

40 oz. Beef Bone-In Ribeye Tomahawk Steak*
\$50.00

30 oz. Beef Bone-In Porterhouse Steak*
\$27.00

Wines

White

Cloudy Bay \$68.00
Sauvignon Blanc
Marlborough, New Zealand
Palate reveals ripe citrus, stone fruit and lemongrass

William Fèvre \$58.00
Chablis
Chardonnay, Burgundy
Dry, green apple after taste

Red

Pepper Bridge \$85.00
Cabernet Sauvignon, Walla Walla
Spicy, rich & bold, leather after taste

Caymus \$130.00
Cabernet Sauvignon
Napa Valley, USA
Dry, rich, black currant after taste