STARTER BLUE CRAB CAKE SSO PER PERSON Served with house-made remoulade sauce **BEEF CARPACCIO** Seasoned beef tenderloin, served with truffle anchovy aioli, topped with arugula and parmesan cheese **CANDY HOUSE SALAD** House blend, fig, candy walnut, roasted red pepper, feta cheese with strawberry vinaigrette ENTRÉE **STEAK & LOBSTER** 8 oz Top steak, 5 oz lobster tail, truffle dill mash potato, asparagus STUFFED CHICKEN Supreme chicken breast, goat cheese and spinach, truffle dill mash potato, apsaragus with house-made gravy LOBSTER RAVIOLI Lobster knuckle, salmon, lobster stuffed ravioli with alfredo sauce TRUFFLE MUSHROOM PAPPARDELLE Cremini, oyster and button mushroom, onion with truffle alfredo sauce **DESSERT** -**CREME BRULEE** Vanilla bean infused custard **RED VELVET CHEESECAKE** Ricatto and mascarpone creamy cheesecake served with strawberry compote **CHOCOLATE BROWNIE** Triple chocolate mars bar brownie with ice cream and caramel sauce