



## APPETIZERS

### ESCARGOT

*Tender Snails Poached in White Wine,  
Baked in a Light Cream Sauce, Dotted with  
Sweet Peppers & Serrano Ham - GF - 13*

### AHI TUNA STACK

*Sliced Ahi Tuna  
Served with Won-Ton Crisps,  
Wasabi, Pickled Ginger,  
Ponzu Sauce  
& Cellophane Noodles*  
12

### CRAB CAPRESE

*Lump Crab, Heirloom Tomatoes, Fresh  
Buffalo Mozzarella with a Citrus Aioli*  
GF - 11

### CONQUISTADOR JUMBO

#### SHRIMP MARTINI

*Spanish Style Cocktail Sauce with Lime,  
Cucumber & Sweet Pepper - GF*  
5 per piece

## SOUPS & SALADS

### HOUSE SPECIALTY SALAD

*Mixed Field Greens, Tossed with Orange Shallot  
Vinaigrette, Topped with Dried Cranberries,  
Tomatoes, Bleu Cheese Crumbles and  
Candied Walnuts - GF - 8 / 11*

### SPANISH CAESAR SALAD

*Chopped Romaine Drizzled with Lemon  
Caesar Dressing, Crispy Chickpeas, Shaved  
Parmesan and Crispy Croutons - 8 / 11*

### CONQUISTADOR SALAD

*Mixed Greens Tossed in Balsamic Vinaigrette  
with Segmented Citrus, Pickled Red Onion  
& Manchego Cheese*  
GF - 8 / 11

### ONION SOUP GRATIN

*Baked with Garlic Crostini, Provolone &  
Swiss Cheeses and Crispy Fried Leek*  
8

### LOBSTER BISQUE EN CROUTE

*A Rich and Silky Lobster Soup with Sherry  
Essence & Baked with Puff Pastry*  
9

## CHEF'S PASTA

*with Home Baked Bread, Roasted Garlic, Balsamic Olive Oil, Fresh Rosemary & Sweet Creamy Butter.  
Substitute Any Dish with Gluten Free Pasta - add 3*

### SMOKEY MOODY BLEU CHICKEN PASTA

*Sautéed Breast of Chicken, Smoked Bleu Cheese and Bacon Sauce, over Fettuccine Pasta  
with Garden Fresh Vegetables - 24*

### SHRIMP PASTA

*Jumbo Grilled Shrimp over Fettuccine Pasta, Tossed in a White Wine Cream Sauce  
with Sautéed Garden Vegetables & Shaved Parmesan - 30*

### STEAK PASTA

*4 oz. Filet Mignon Grilled & Sliced over Fettuccine Pasta Laced with Mushrooms, Spinach & Grilled Garden Vegetables - 32*

GF - Gluten Free | V - Vegetarian  
Plus service charge & tax



*Served with Conquistador Bread Service & Selection of Two Sides*

## **STEAK & CHOPS**

### **SELECT CUT RIBEYE**

*14 oz. Certified Black Angus,  
Grilled to Specification  
Topped with Fried Onion Straws - 32*

### **AUSTRALIAN LAMB CHOPS**

*Two Thick Cut Double Chops, Grilled to  
Specification, with Minted Demi-Glaze  
GF - 38*

### **BLACK ANGUS FILET MIGNON**

*8 oz. Grilled to Specification with  
Fresh Demi-Glaze - GF - 36*

### **HAND CUT NEW YORK STRIP**

*12 oz. Center Cut Grilled to Specification  
with Maître D' Butter  
GF - 35*

### **TENDER GRILLED VEAL CHOP**

*12-14 oz. Seasoned Veal Chop, Grilled to  
Specification with Maître D' Butter  
GF - 38*

## **SIGNATURE**

### **CARIBBEAN LOBSTER TAIL**

*10 oz. / 20 oz.  
Broiled Warm Water Lobster Tail  
with Drawn Butter & Lemon  
GF - 42 / 59*

### **PAN SEARED TUNA STEAK**

*8 oz. Cut Pan Seared to Specification with  
Light Lemon Butter Sauce  
GF - 39*

### **CONQUISTADOR CRAB STUFFED JUMBO SHRIMP**

*Jumbo Shrimp with  
Lump Crab Bacon Stuffing, Topped  
with Lobster Cognac Sauce  
34*

### **CORIANDER ENCRUSTED SALMON**

*8 oz. Scottish Salmon Filet  
Pan Seared with a Light Lemon Butter Sauce  
GF - 38*

## **MAKE IT SURF & TURF**

*Accompany Any Steak, Chop, or Signature Dish with  
10 oz. Half Caribbean Lobster Tail with Drawn Butter - Add: 34 - GF  
20 oz. Caribbean Lobster Tail with Drawn Butter - Add: 47 - GF  
3 Jumbo Shrimp on a Skewer - Add: 15 - GF*

## **SIDES & SAUCES**

Seasonal Garden Fresh Vegetable - GF-5

Creamy Baby Spinach - GF-5

Chef's Risotto Du Jour - 5

Conquistador Mashed Potatoes - GF-5

Honey Roasted Cipollini Onions - GF-5

Oven Roasted Button Mushrooms - GF-5

Side Dinner Salad - GF - 5

Gluten Free Pasta - 5  
Tossed in Olive Oil, Garlic & Fresh Herbs

Au Poivre Sauce - GF-4

Lobster Cognac Sauce - 4

Lemon Butter Sauce - GF - 4

Chef's House Made Demi-Glaze - GF - 4

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Plus service charge & tax