



## Small Plates, Starters & Bread

### BLACKENED TENDERLOIN BRUSCHETTA

*Balsamic Reduction*

7/13

### CONQUISTADOR JUMBO SHRIMP MARTINI

*Spanish Style Cocktail Sauce with Lime,*

*Cucumber & Sweet Pepper - GF*

5 per piece

### FLASH FRIED CALAMARI

*Tossed with Garlic Herb Olive Oil, Lemon,*

*Spanish Olives & Goat Cheese*

6/11

### TUNA POKE STACK

*Sliced Ahi Tuna Served with Won-Ton Crisps, Wasabi,*

*Pickled Ginger, Ponzu Sauce & Cellophane Noodles*

12

### SIGNATURE CHICKEN WINGS GF

*Black & Bleu (Cajun Dusted & Drizzled with Bleu Cheese),*

*Buffalo or Teriyaki with Celery Sticks*

*& Bleu Cheese Dressing*

Six/9 Ten/13

### LA MARGARITA BREAD LOAF

*Served with Whipped Butter & Garlic Dipping Sauce - 4*

*Add Chef's Selection of Imported Pâté - 8*

GF - Gluten Free | V - Vegetarian

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## Soups & Salads

*Served with Crackers*

### LOBSTER BISQUE EN CROUTE

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

### ONION SOUP GRATIN

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

### SIRLOIN SPINACH SALAD

*Fresh Spinach, Sliced Sirloin Steak, Shaved Asiago Cheese, Red Onions*

*& Cucumbers, Tossed in Our Chef's Steak Sauce Dressing & Topped with*

*Crispy Croutons - 15*

### HOUSE SPECIALTY SALAD GF

*Mixed Field Greens, Tossed with Orange Shallot Vinaigrette, Topped with*

*Dried Cranberries, Tomatoes, Bleu Cheese Crumbles and Candied Walnuts*

8/11

### GARDEN SALAD GF, V

*Mixed Field Greens, Cucumber, Tomato, Carrots, Olives*

*and Fresh Cut Leeks, Served with Choice of Dressing - 8/11*

### SPANISH CAESAR SALAD

*Chopped Romaine Drizzled with Lemon Caesar Dressing,*

*Crispy Chickpeas, Shaved Parmesan & Crispy Croutons - 8/11*

### UPGRADES

*4 oz. Grilled Salmon Filet - 11, Grilled Sirloin Steak - 10,*

*6 oz. Grilled All Natural Chicken Breast - 8, Flash Fried Calamari - 6,*

*Grilled Shrimp - \$5 per piece*

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## Sandwiches & Specialties

### LAMBURGER

*House Ground Lamb with Chef's Special Seasonings,  
Grilled to Your Preference,  
Topped with Creamy Aioli Sauce, Lettuce,  
Tomato & Onion, Served with Fries - 16*

### BLACK BEAN BURGER *GF, V*

*Griddled Black Bean, Molasses,  
Quinoa & Acorn Squash Burger  
with Lettuce, Tomato & Onion  
on Gluten Free Kaiser Roll, with Fresh Fruit - 13*

### LA MARGARITA BURGER

*8 oz. Black Angus Beef Burger,  
Grilled to Specification,  
Topped with Lettuce, Tomato & Onion  
on Kaiser Roll, Served with Fries - 12*

### SELECT TOPPINGS:

*Cheddar, Swiss, American, Provolone or Bleu Cheese,  
Applewood Smoked Bacon - 1 each*

### ENGLISH STYLE FISH & CHIPS

*Beer Battered Cod Filet Fried Crisp.  
Served with Fries,  
Mission Slaw, Malt Vinegar & Tartar Sauce- 14*

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## Flat Breads & Pizza

### BUFFALO CHICKEN FLATBREAD

*Baked Buffalo Chicken, Garlic Cream Mozzarella, Celery &  
Bleu Cheese Cream Drizzle - 14 - Gluten Free Flat Bread Add: 3*

### STEAK FLATBREAD

*Seasoned and Seared Tenderloin Pieces, Garlic Cream, Mushrooms,  
Red Onions & Cheddar Cheese - 15 - Gluten Free Flat Bread Add: 3*

### ROASTED VEGETABLE FLATBREAD

*Roasted Broccoli, Mushrooms, Tomato and Red Onion with  
Mozzarella & Goat Cheese - 12 - Gluten Free Flat Bread Add: 3*

### HOMEMADE 12" PIZZA

*House Pizza Sauce & Mozzarella Cheese - 15*

*Each additional topping \$1 each:*

*Extra Mozzarella - Tomatoes - Anchovies*

*Shaved Red Onions - Spinach*

*Green Bell Peppers - Cherry Peppers*

*Pepperoni - Italian Sausage - Mushrooms*

*Applewood Smoked Bacon - Black Olives*

### UPGRADES

*4 oz. Grilled Salmon Filet - 11, Grilled Sirloin Steak - 10,*

*6 oz. Grilled All Natural Chicken Breast - 8, Flash Fried Calamari - 6,*

*Grilled Shrimp - \$5 per piece*

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## Signature Dishes & Pastas

*Served with Choice of Two Sides & Warm Bread*

### CRAB STUFFED JUMBO SHRIMP

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

### PAN SEARED TUNA STEAK GF

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

### CARIBBEAN LOBSTER TAIL DINNER GF

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

### SHRIMP PASTA

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

### STEAK PASTA

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

### MOODY BLEU CHICKEN PASTA

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

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## Steak & Chops

*Served with Choice of Two Sides & Warm Bread*

### AUSTRALIAN LAMB CHOPS GF

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

### BLACK ANGUS FILET MIGNON GF

*8 oz. Grilled to Specification with Red Wine Demi-Glaze - 36*

### HAND CUT NEW YORK STRIP GF

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

### MAKE IT A SURF & TURF GF

*Accompany Any Steak, Chop or Signature Dish with:  
20 oz. Caribbean Lobster Tail & Drawn Butter - 47  
10 oz. Half Caribbean Lobster Tail & Drawn Butter - 34  
Three Jumbo Shrimp on a skewer - add 15*

### SIDES - \$5 each

*Conquistador Mashed Potatoes - GF  
Seasonal Garden Fresh Vegetables - GF  
Creamy Baby Spinach - GF  
Side Dinner Salad - GF  
Roasted Button Mushrooms - GF  
Creamy Risotto Du Jour - GF  
Gluten Free Pasta  
Honey Roasted Cipollini Onions - GF*

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