



Valentine's Day Menu

El Conquistador Restaurant | Valentine's Day | Thursday, February 14, 2019

CHILLED JUMBO SHRIMP

Spanish Style Cocktail Sauce with Lime, Cucumber & Sweet Pepper — 5 per piece

BLACKENED TENDERLOIN BRUSCHETTA

with Balsamic Reduction — 13

TUNA POKE STACK

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

ONION SOUP GRATIN

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

LOBSTER BISQUE EN CROUTE

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

HOUSE SPECIALTY SALAD

*Mixed Field Greens Tossed with Orange Shallot Vinaigrette, Dried Cranberries,
Tomatoes, Bleu Cheese Crumbles & Candied Walnuts — 8*

SPANISH CAESAR SALAD

*Chopped Romaine Drizzled with Lemon Caesar Dressing, Crispy Chickpeas,
Shaved Parmesan & Crispy Croutons — 8*

ENTRÉES

All Entrees Served with Chef's Winter Medley of Fresh Vegetables

AUSTRALIAN LAMB CHOPS

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

HAND CUT NEW YORK STRIP

*12 oz. Center Cut Grilled to Specification with Maître D' Butter,
Conquistador Mashed Potatoes — 35*

CORIANDER ENCRUSTED SALMON

*8 oz. Scottish Salmon Filet Pan Seared with a Light Lemon Butter Sauce,
Chef's Risotto Du Jour — 38*

*Make it Surf-N-Turf 20 Ounce Caribbean Lobster Tail & Drawn Butter **47**
Half a 20 Ounce Tail (10 Ounces) with Drawn Butter **34***