



## STARTERS, SALADS & LIGHTER FARE

### LOBSTER "CHOWDA" EN CROUTE

*Hard Shelled Maine Lobster, Root Vegetables,  
Sherry Cream and a Delicate French Pastry  
\$market price*

### HICKORY AND MOLASSAS CHARRED AHI

*Artisan Lettuces, Creamy Miso Vinaigrette,  
Wasabi Peas, Craisins, Orange, Belgian  
Endive, Enoki Mushrooms, Wasabi-Avocado  
Aioli - \$32*

### LOBSTER FINGERS

*Hard Shelled Maine Lobster, Buttermilk  
Fried, Vanilla Bean Honey Mustard - \$22*

### AHI POKE

*Bigeye Tuna, Tamari, Cucumber, Avocado,  
Macadamia Nuts, Chili Oil, Ginger and Sesame,  
Served with a Sesame Rice Cracker - \$20*

### SPINACH SALAD

*Crisp Buttermilk Fried Apalachicola Oysters,  
Classic Warm Bacon Dressing, Candied  
Spiced Pecans, Egg, Bruschetta Tomatoes,  
Enoki Mushrooms, Pickled Red Onion,  
Applewood Bacon, Fresh Snipped Chive  
\$16*

### GULF SHRIMP MARTINI

*Three Gulf White Shrimp,  
Bloody Mary Cocktail, Creole Remoulade  
\$16*

### HEARTS OF ROMAINE

*Baby Romaine Lettuce, Asiago, Focaccia  
Crouton, Classic Caesar Dressing  
\$9*

### ARTISAN BREAD SERVICE

*\$9*

## ENTRÉES

*Served with home baked bread, roasted garlic, balsamic olive oil, fresh rosemary & sweet creamy butter*

### ANDOUILLE CRUSTED MAHI MAHI

*Lobster- Truffle Mac n Cheese, Hot Sauce Beurre Blanc, Broccolini - \$39*

### BRAISED SHORT RIB

*Sangiovese Demi-Glace, Wild Mushrooms, Caramelized Pearl Onion, Grilled Balsamic  
Marinated Asparagus, Crushed Parsnip Potatoes - \$39*

### CIDER BRINED BEELER'S PORK CHOP

*12oz Berkshire Pork Chop; Vanilla & Bourbon Mashed Sweet Potatoes,  
Chipotle- Applewood Bacon & Maple Jam - \$35*

### BACON WRAPPED FREE RANGE CHICKEN

*Springer Mountain Farm's Chicken, Smoked Gouda and Boursin "Forbidden" Cheese Grits,  
Andouille Stew - \$29*

### SUGAR CANE VODOO SHRIMP

*Root Vegetable Hash, House made Guava BBQ - \$29*

GF - Gluten Free | V - Vegetarian | Tax and gratuity are additional.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
FOOD ALLERGY NOTICE: PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK,  
EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH. PLEASE NOTIFY SERVER TO INQUIRE.*



*Served with Conquistador Bread*

## SIMPLY GRILLED

### STEAK & CHOPS

#### STEAKS

*Served with Balsamic Grilled Asparagus, Roasted Garlic- Cheddar and Parmesan Mashed potatoes Merlot Peppercorn Demi-Glace. Sauce Béarnaise available upon request*

#### 8 OZ ANGUS FILET MIGNON

\$49

#### 14OZ CHOICE NEW YORK

#### SIRLOIN

\$37

### SEAFOOD

#### DAYBOAT SEAFOOD

*Served with Butter Poach Broccolini, Key Lime Beurre Blanch and Lobster Butter Mashed Potatoes*

#### HERB SEARED FLORIDA

#### BLACK GROUPER

*Market*

#### HERB SEARED GULF COAST

#### MAHI MAHI

*Market*

## SIDES

*Balsamic Grilled Asparagus | Butter Poached Broccolini | Lobster Mashed Potatoes  
Vanilla Bourbon Sweet Potatoes | Truffle Scented Lobster Mac N Cheese - \$5each*

## DESSERTS

#### CHOCOLATE CRUNCH BAR

*Chocolate- Hazelnut Ganache, Hazelnut Croquent - \$9*

#### OPERA

*Dark Chocolate and espresso Mousse, Dark Chocolate Ganache, Chocolate Glaze - \$9*

#### NORMANDY APPLE TARTE

*Warm Apple Tarte, Delicate French Pastry, Vanilla Bean Ice Cream - \$9*

#### MEYER LEMON TART

*Meyer Lemon Curd, Buttery French Pastry - \$9*

#### THE GRAND DESSERT TASTING FOR TWO

*An Opus of Mini Pastries and Confections For your dining pleasure - \$18*

*El Conquistador uses only gluten free rice flour in its preparations. The Mission Inn Resort supports local fisheries and promotes sustainable fishing and agricultural practices whenever possible. If you have any concerns regarding food allergies, please alert your server and we will make every accommodation possible. Consuming raw or undercooked meats, poultry, seafoods, shellfish or eggs may increase your risk of food borne illness. For your convenience, A 21% gratuity is added to parties of 8 or more*

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