



## STARTERS, SALADS & LIGHTER FARE

### LOBSTER "CHOWDA" EN CROUTE

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

### LOBSTER FINGERS

*Hard Shelled Maine Lobster, Buttermilk  
Fried, Vanilla Bean Honey Mustard*  
\$23

### AHI POKE

*Bigeye Tuna, Tamari, Cucumber, Avocado,  
Macadamia Nuts, Chili Oil, Ginger and  
Sesame, Served with a Sesame Rice Cracker*  
\$23 - GF

### 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*  
\$17.50

### GULF SHRIMP MARTINI

*Three Gulf White Shrimp,  
Bloody Mary Cocktail, Creole Remoulade*  
\$17.50

### CLASSIC CAESAR SALAD

*sm. \$10 | lg. \$14.50*

## ENTRÉES

### ANDOUILLE CRUSTED MAHI MAHI

*Lobster- Truffle Mac n Cheese, Hot Sauce Beurre Blanc, Broccolini*  
\$42

### BRAISED SHORT RIB

*Sangiovese Demi-Glace, Wild Mushrooms, Caramelized Pearl Onion, Grilled Balsamic  
Marinated Asparagus, Crushed Parsnip Potatoes*  
\$42

### CIDER BRINED BEELER'S PORK CHOP

*12oz Berkshire Pork Chop; Vanilla & Bourbon Mashed Sweet Potatoes,  
Chipotle- Applewood Bacon & Maple Jam*  
\$38 - GF

### MACADAMIA NUT CRUSTED CHICKEN BREAST

*Pineapple- Thai Chili Glaze, Pacific Rim Slaw, Jasmine Rice*  
\$27

### GULF SHRIMP AND LOBSTER RAVIOLI

*Classic Vodka Cream Sauce*  
\$33

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**

*\$54*

### **14OZ CHOICE NEW YORK STRIPLOIN**

*\$42*

## **SEAFOOD**

### **DAY BOAT SEAFOOD**

*The finest locally caught Seafood prepared daily for your dining pleasure.  
Served with Butter Poach Broccolini, Key Lime Beurre Blanch  
and Lobster Butter Mashed Potatoes  
Please inquire with your server for this evening's selection. - GF*

## **SIDES**

*Balsamic Grilled Asparagus  
Butter Poached Broccolini  
Lobster Mashed Potatoes  
Vanilla Bourbon Sweet Potatoes  
Truffle Scented Lobster Mac N Cheese  
\$6 each*

## **DESSERTS**

### **FLIGHT OF FANCY**

*Chef's Fresh dessert of the day  
\$11*

*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*

**GF - Gluten Free | V - Vegetarian | Plus tax. Gratuity extra.**

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