

# EL CONQUISTADOR

## COMPASS AND STARS - STARTERS

### LOBSTER BISQUE EN CROUTE

Hard-Shell Maine Lobster, Sweet Sherry Cream,  
Delicate French Pastry . . . . . 14

### LOBSTER FINGERS

Buttermilk Fried Hard-Shell Maine Lobster,  
Key Lime and Honey Mustard . . . . . 24

### SPINACH & ARUGULA SALAD

Crisp Buttermilk Fried Apalachicola Oysters, Candied Spiced  
Pecans, Egg, Bruschetta Tomatoes, Mushrooms, Red Onion, Applewood  
Bacon, Classic Warm Bacon Dressing . . . . . 16

### AHI POKE

Tuna, Tamari, Cucumber, Avocado, Macadamia Nuts, Chili Oil, Ginger  
and Sesame, served with Sesame Rice Crackers. . . . . 23

### GULF SHRIMP MARTINI

Three White Jumbo Shrimp, Bloody Mary Sauce,  
Creole Remoulade . . . . . GF - 18

### EL CONQUISTADOR SALAD

Petite Baby Field Greens, Belgium Endive, Heirloom Tomatoes,  
Candied Walnuts, English Cucumbers, Beets,  
Watermelon Radish, Chèvre,  
Cherry Balsamic and Maple Vinaigrette. . . . . GF - SM 8 LG 12

*Conquistador Artisan Bread, whipped butter  
and roasted garlic dipping oil served with dinner.*

## TREASURED PROVISIONS - DESSERTS

### SELECTION OF HANDCRAFTED

ICE CREAM AND SORBET. . . . . GF - 11

### “24” CARROT SPICE CAKE

Sweet Spices, Coconut and plenty of Carrots . . . . . 12

CHOCOLATE FLOURLESS TORTE . . . . . GF - 11

### KEY LIME PIE

Real Key Limes, Graham Cracker Crust, Raspberry Coulis . . . . . 11

### FLIGHT OF FANCY

Today's Sweet Selection of Epicurean Delights . . . . . priced daily

### MOLTEN CHOCOLATE LAVA CAKE

Chocolate Genoise, Warm Liquid Chocolate Ganache Center,  
Madagascar - Vanilla Bean Ice Cream . . . . . 11

### DARK CHOCOLATE EARTHQUAKE

A Cracked Tower of Rich Dark Chocolate,  
wrapped around Dark Chocolate Cake, Mousse and Fudge . . . . . 12

### WHITE CHOCOLATE CHEESECAKE

Rich Creamy White Chocolate Cheesecake  
wrapped in White Chocolate Chips. . . . . 12

GF - Gluten Free | V - Vegetarian ask about today's options

### SIGNATURE ITEMS

*Tax and gratuity are additional. A 20% service charge is added to parties of 8 or more.  
A \$3 charge is applied to all shared plates.*

9.9.2022

# EL CONQUISTADOR

## LAND AND SEA - ENTRÉES

**SEA SCALLOPS & GULF SHRIMP RISOTTO**  
Parmesan Reggiano, Asiago and Gorgonzola with Brussel Sprouts,  
Asparagus, Tomatoes and Mushrooms . . . . . *GF - 43*

**GULF SHRIMP & LOBSTER RAVIOLI**  
Marinated Fire Roasted Tomatoes, Sweet Basil Pesto, Parmesan Reggiano,  
Classic Vodka Sauce . . . . . *34*

**CIDER BRINED BEELER'S PORK CHOP**  
12 oz Berkshire Pork Chop, Vanilla and Bourbon Mashed  
Sweet Potatoes served with Chipotle Sauce, Applewood Bacon,  
Onion & Maple Jam . . . . . *GF - 39*

**BRAISED SHORT RIBS**  
Wild Mushroom Demi-Glace, Caramelized Pearl Onions,  
Balsamic Marinated Grilled Asparagus . . . . . *36*

**ROMAN STYLE BRICK CHICKEN**  
Springer Mountain Free Range Chicken, Chorizo,  
White Bean Cassoulet with Rice and Truffle Oil . . . . . *33*

## CHARTED COURSE - CHOICE ANGUS STEAKS

**FILET MIGNON - 8 OZ . . . . . *GF - 39***

**RIB EYE - 14 OZ . . . . . *GF - 46***

**NEW YORK STRIP - 14 OZ . . . . . *GF - 39***

## MARINER'S VOYAGE - SEAFOOD

**GULF MAHI MAHI . . . . . *GF - 33***

**NORTH ATLANTIC SALMON . . . . . *GF - 33***

**GULF GROUPER . . . . . *GF - 43***

**DAY BOAT SPECIAL . . . . . *priced daily***

## STOWAWAYS - ENTRÉE ENHANCEMENTS

**OSCAR STYLE. . . . . *GF - 14***  
Butter Poached Lump Crab, Grilled Asparagus, Red Pepper Béarnaise.

**HARD SHELLED MAINE LOBSTER TAIL 6 OZ**  
Served with Drawn Butter . . . . . *GF - 42*

## WINDS AND CURRENTS - SIDES AND SAUCES

### SIDES

- Balsamic Grilled Asparagus
- Butter Poached Broccolini
- Vanilla Bourbon Mashed Sweet Potatoes
- Brussel Sprouts
- GF - 6 each*

### SAUCES

- Classic Hunter
- Peppercorn Demi-Glaze
- Key Lime Beurre Blanc - *GF*
- Red Pepper Bearnaise - *GF*
- Classic Hollandaise - *GF*
- 4 each*

*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. Food Allergy Notice: please be aware that food prepared here may contain these ingredients; milk, eggs, nuts, wheat, soy, tree nuts, fish & shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*