

The Grille

Salads

Caesar Salad

*Crisp romaine, parmesan and croutons
in a creamy garlic dressing*

4 / 8

Chicken 4 Salmon 6

"4350"

*An IMG Signature Salad - Turkey breast,
iceberg lettuce, diced egg, blue cheese, tomato,
avocado and bacon with sweet and sour
dressing*

6 / 10

Warm Winter Salad

*Chilled winter greens and arugula topped
with sautéed smoked bacon, roasted
peppers, olives, tomato, shallots and
Chevre in a sweet basil-balsamic
vinaigrette*

5

The Bay Salad

*Baby field greens and romaine with
tomatoes, carrots, artichoke hearts,
red onion, croutons and parmesan
drizzled with a creamy rosemary
vinaigrette*

5



Small Plates

Thai T.N.T. Shrimp

*Togarashi pepper seared shrimp on a chiffonade
of lettuce with tangerines and pineapple
drizzled with a sweet chili-lime sauce*

7

The El Conquistador Tostada

*Pulled, smoked pork in a tangy BBQ sauce
on a crisp white corn tortilla with refried
beans, feta and pico de gallo*

7

Carpaccio of Beef Tenderloin

*Thinly sliced filet mignon brushed with lemon
and white truffle oil, topped with arugula and
parmesan cheese tossed in olive oil and cracked
peppercorns. Accompanied by toasted
baguettes*

8

Sicilian Crab Cakes

*A pan seared jumbo lump crab blended
with fresh herbs, served on a basil aioli
and topped with tomato bruschetta*

9

Shrimp Cocktail

*Five wine poached shrimp with house-made
cocktail sauce*

12

Denotes the menu item is Gluten Free. Other menu items available Gluten Free upon request.

Entrees

El Conquistador Bison Burger

An 8oz. burger, grilled to perfection on a toasted brioche bun with your choice of toppings:

Lettuce, tomato, red onion, smoked bacon, sautéed mushrooms, caramelized onions, jalapeño peppers, swiss, gouda, pepper jack, provolone, goat cheese or brie

13.95

Applejack Chicken

A sautéed breast of boneless chicken topped with sliced apples in an applejack brandy demi-glace with a splash of crème fraiche

16

Sicilian Crab Cakes

Pan seared jumbo lump crab blended with fresh herbs, served on a basil aioli and topped with tomato bruschetta

18.95

La Petit Filet Mignon

A 6oz center cut filet of beef tenderloin grilled to perfection and finished with a brandy laced demi-glace

22

Canard A L'Orange

A crisp roasted half of Canadian duckling, finished with an orange curacao demi-glace

25.95

Grouper Molinari

A polenta dusted filet of local grouper, seared and finished with a fresh fennel, shallot and sambuca cream sauce

Market Price

Mediterranean Salmon

A pan seared filet of wild salmon brushed with a basil-garlic crudo, topped with artichokes, capers and tomatoes in a chardonnay beurre-blanc

19

Tuscan Salmon also available.

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Roasted Rack of Lamb

A petit rack of imported lamb brushed with a balsamic glaze, rolled in herbed breadcrumbs and broiled. Finished with a strawberry mint

demi-glace
23

Citrus Scallops

A trio of pan seared jumbo scallops and shrimp on creamy vegetable risotto drizzled with a citrus beurre-blanc

18.95

Veal Sorrentino

Sautéed veal scaloppini with grilled eggplant, prosciutto, fresh mozzarella and chunky marinara with parmesan gratin

17

Pasta

Half or Full portions available in all pastas.

Corsican Shrimp & Pasta

Four crab stuffed jumbo shrimp on tagliatelle pasta, tossed in creamy garlic alfredo sauce with asparagus tips and tomatoes

10.95 / 15.95

Tortelacci Pomodoro

Tender beef and veal stuffed egg pasta tossed with tomatoes, spinach and mushrooms in a tomato-veal stock brodo

8.95 / 14.95

Pappardelle Portofino

Portobello mushrooms, aritchoke hearts, tomatoes, roasted red peppers, kalamata olives, grilled eggplant and basil topped with white wine, garlic and olive oil

12.95 / 21.95