

THE STEAKHOUSE

AT THE PASO ROBLES INN

BREAKFAST

LIGHT FARE

STEEL CUT OATMEAL BRULEE

with bananas and walnuts | 10

AVOCADO TOAST

with zaatar, micro greens, and heirloom tomatoes | 9

CHIA PUDDING BOWL

with seasonal berries, local honey, and mint from the PRI garden | 9

FROM THE GRIDDLE

LOADED FRENCH TOAST (4)

cornflake crusted bacon infused french toast with condensed milk crème anglaise | 14

WAFFLE

with powdered sugar, berries, and toasted pecans | 12

CHICKEN & WAFFLES

with gravy and syrup | 16

FLAPJACKS YOUR WAY

Traditional or Gluten Free, served with citrus butter | 13
Choice of fillings: chocolate chips, bananas, bacon, blueberries, or walnuts

CHEF'S CHOICE

BISCUITS AND GRAVY

3 buttermilk biscuits with house made sausage gravy | 12

SUNRISE BREAKFAST TACOS

3 handmade corn tortillas filled with fluffy scrambled eggs, guacamole, cotija cheese, pico de gallo, and cilantro | 14

SPRING ST CHILAQUILES *Add Shrimp* | +9

crispy tortillas with ancho chili sauce, cotija cheese, avocado, and two eggs your way | 21

PRI CHICKEN FRIED STEAK

golden fried, red eye gravy, two eggs your way, choice of picosa potatoes or hash browns, and toast or biscuit | 18

BREAKFAST BURRITO

fluffy scrambled eggs, choice of meat, picosa potatoes, black beans, chipotle sour cream, and cheddar jack cheese wrapped in a large flour tortilla served with pico de gallo | 16

BREAKFAST SANDO

applewood smoked bacon, tomato jam, thyme aioli, Swiss cheese, and a fried egg on grilled sourdough or croissant with choice of picosa potatoes or hashbrowns | 16

PORK BELLY HASH

pork belly served with two eggs your way, picosa potatoes, and choice of toast or biscuit | 24

CLASSIC FAVORITES

Served with your choice of picosa potatoes, hash browns or fruit, and toast or biscuit

CLASSIC EGGS BENEDICT

English muffin, Canadian bacon, poached eggs, and creamy hollandaise | 16

SMOKED SALMON BENEDICT

English muffin, smoked salmon, spinach, red onion, poached eggs, and lemon caper hollandaise | 16

PASO RANCH BENEDICT

Santa Maria style tri tip, caramelized onions, poached eggs, and BBQ hollandaise | 16

CHEF'S GARDEN OMELET

locally harvested seasonal vegetables, goat cheese, topped with fine herbs | 14

THE COFFEE SHOP SPECIAL

two eggs your way, choice of picosa potatoes or hash browns, bacon, sausage, or canadian bacon, and toast or muffin | 14

Add ons: 8 oz top sirloin | + 9, chicken apple sausage | + 5, plant based sausage | + 5

CENTRAL COAST OMELET

sautéed mushrooms, tomatoes, nopales, and oaxacan cheese topped with avocado and served with a side of sour cream and homemade salsa | 15

PHILLY CHEESESTEAK OMELET

sautéed steak, peppers & onions, and caramelized mushrooms topped with Swiss cheese | 15

Add ons: bacon, sausage, chorizo, apple sausage | + 3

SIDES

PICOSA POTATOES
WITH SAUTÉED ONIONS AND PEPPERS | 5

SEASONAL FRUIT | 7

BACON (3) | 6

HASHBROWNS | 5

SAUSAGE LINKS (3) | 6

8OZ GRILLED TOP SIRLOIN | 12

ONE EGG | 3

SIDE OF CREAMY HOLLANDAISE SAUCE | 2

TOAST, BISCUIT OR CROISSANT | 3