

# THE STEAKHOUSE

AT THE PASO ROBLES INN

## DINNER

### APPETIZERS

#### CRISPY BRUSSEL SPROUTS **S**

with smoked goat cheese fondue and apple cider vinegar reduction | 16

#### GRILLED ARTICHOKE **S**

served with chipotle aioli and lemon aioli | 16

#### STEAK BITES **S**

top sirloin with garlic toast, chipotle aioli, tomato and shallot salad | 17

#### CITRUS POACHED SHRIMP

with traditional cocktail sauce | 15

#### CRISPY CALAMARI

with chipotle aioli and citrus arugula | 18

#### COCONUT SHRIMP

served with sweet chili sauce and mango salsa | 16

#### PASO POUTINE

braised short ribs over a bed of house-made tots, dressed with brown gravy and local fresh cheese | 17

#### CHARCUTERIE BOARD

two high quality cured Italian meats paired with two signature cheeses and a selection of antipasto items | 31

#### CRAB CAKES

served with remoulade sauce | 17

#### HANDCRAFTED SOUP OF THE DAY

Bowl 12 | Cup 9

### SALADS

Add Grilled Chicken (8) Sirloin (12) Salmon (11) to any salad.

#### STEAKHOUSE WEDGE

iceberg lettuce, blue cheese crumbles, applewood smoked bacon, toasted walnuts, tomato and green onion with blue cheese dressing | 18

#### CAESAR SALAD

hearts of romaine, parmigiano reggiano, croutons, signature Caesar dressing, topped with balsamic glaze and pepitas | 16

#### HOUSE SALAD

a blend of greens with house vinaigrette, tomatoes, shallots, cucumbers, and almonds | 14

#### SPINACH SALAD

fresh spinach, sliced apple, red onion, candied walnuts and creamy chevre with a dijon vinaigrette | 16

### SIGNATURE STEAKS

All steaks are premium choice and hand-trimmed. Served with your choice of two sides and a sauce.

#### 14oz RIB EYE | 54

#### 9oz FILET MIGNON | 51

#### SLOW ROASTED PRIME RIB **S**

10oz | 47

16oz | 51

### SIDES

Fingerling Potatoes  
Garlic Mashed Potatoes  
Sautéed Green Beans  
Baby Carrots  
Asparagus  
Baked Potato

### SAUCES

Chimichurri  
Bordelaise  
Brandy Peppercorn

### WOULD YOU LIKE A GLASS OF WINE WITH THAT?

Choose from our extensive list of local wines

Ask your server for the perfect pairing to go with your entrée this evening!

### ENTRÉES

#### STEAKHOUSE CLASSIC **S**

8oz burger with bourbon onions, bacon jam and cheddar cheese on an artisan bun served with french fries | 21

#### WILD ATLANTIC SALMON

grilled or blackened on a bed of seasonal risotto, topped with blistered tomatoes and gremolata | 39

#### BRAISED SHORT RIBS

slow braised short ribs with sautéed green beans and garlic mashed potatoes | 43

#### FILET OF OSCAR

topped with shrimp in a béarnaise sauce, served with garlic mashed potatoes and asparagus | 54

#### COCONUT-LIME INFUSED RED QUINOA

Add Salmon (8)

with garlic spiced chickpeas, roasted red bell pepper, pickled red onions, fresh basil, and mint | 29

#### CAPRESE LINGUINE

Add Salmon (11), Grilled Chicken (8), Sirloin (12) linguine pasta tossed in dill creme sauce with asparagus and tomatoes | 27

#### HERB CRUSTED RACK OF LAMB

with creamy polenta | 49

#### PAN SEARED CHICKEN BREAST

with carrot purée and roasted vegetables, topped with citrus butter | 37

#### CAJUN SHRIMP

linguine noodles, cajun shrimp, corn, broccoli parmesan cheese | 39

#### MAHI MAHI

grilled and served over coconut rice and pineapple salsa | 39

#### 10oz FLATIRON STEAK

with roasted red potatoes and creamy spinach | 39

**S** Signature item

\$7 charge for split plates

20% gratuity added to parties of 6 or more