



# Christmas Specials

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**December 24<sup>th</sup>: 3:00 – 8:00 PM**

**December 25<sup>th</sup>: 12:00 – 8:00 PM**

**December 26<sup>th</sup>: 5:00 – 9:00 PM**

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## APPETIZERS

**Crispy Brussel Sprouts**  
*with smoked goat cheese fondue and apple cider  
vinegar reduction | 14*

**Coconut Shrimp**  
*with sweet chili sauce and mango salsa | 16*

**Citrus Poached Shrimp**  
*with traditional cocktail sauce | 13*

**Grilled Artichoke**  
*with garlic aioli and lemon aioli | 16*

**Crispy Calamari**  
*with chipotle aioli and citrus arugula | 17*

**Handcrafted Soup of the Day**  
*Bowl 10 | Cup 7*

## SALADS

**House Salad**  
*blend of greens with house vinaigrette, tomatoes,  
shallots, cucumbers and almonds | 13*

**Caesar Salad**  
*hearts of romaine, parmigiano reggiano, croutons,  
signature dressing topped with balsamic glaze  
and pepitas | 14*

**Steakhouse Wedge**  
*iceberg lettuce, bleu cheese crumbles, applewood  
smoked bacon, toasted walnuts, tomato and green  
onion with bleu cheese dressing | 16*

## ENTREES

**10oz Slow Roasted Prime Rib**  
*served with sautéed green beans and choice of garlic  
mashed potatoes or baked potato | 39*

**Braised Short Ribs**  
*slow braised short rib served with sautéed green  
beans and garlic mashed potatoes | 42*

**Roasted Chicken**  
*choice of herb roasted or grilled chicken, served with  
garlic mashed potatoes and sautéed greens | 32*

**Atlantic Salmon**  
*choice of grilled or blackened salmon on a bed of  
seasonal risotto, topped with blistered tomatoes  
and gremolata | 38*

**Coconut - Lime Infused Red Quinoa**  
*with garlic spiced chickpeas, roasted red bell pepper,  
pickled red onions, fresh basil and mint | 26*

## DESSERT

*All desserts are \$12*

**Cranberry Cinnamon Bread Pudding**

**New York Cheesecake with lavender  
berry compote**

**Brown Butter Cake with seasonal fruit  
compote, served a la mode**

**Chocolate Molten Cake served a la mode**

**THE STEAKHOUSE**

AT THE PASO ROBLES INN

