

THE STEAKHOUSE

AT THE PASO ROBLES INN

APPETIZERS

CRISPY BRUSSELS SPROUTS ③

with smoked goat cheese fondue and apple cider vinegar reduction | 13

GRILLED ARTICHOKE ③

served with chipotle aioli and lemon aioli | 15

STEAK BITES ③

top sirloin with garlic toast, chipotle aioli, tomato and shallot salad | 15

CRISPY CALAMARI

with chipotle aioli and citrus arugula | 16

HANDCRAFTED SOUP OF THE DAY

Bowl 10 | Cup 7

COCONUT SHRIMP

served with sweet chili sauce and mango salsa | 15

CITRUS POACHED SHRIMP

with traditional cocktail sauce | 11

MUSHROOM WELLINGTON CUPS | 11

SALADS

Add Grilled Chicken (6) Sirloin (8) Salmon (9) to any salad.

STEAKHOUSE WEDGE

iceberg lettuce, blue cheese crumbles, applewood smoked bacon, toasted walnuts, tomato and green onion with blue cheese dressing | 15

CAESAR SALAD

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

HOUSE SALAD

a blend of greens with house vinaigrette, tomatoes, shallots, cucumbers, and almonds | 13

SPINACH SALAD

fresh spinach, sliced apple, red onion, candied pecans and creamy chevre with a dijon vinaigrette | 15

SIGNATURE STEAKS

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

10oz TOP SIRLOIN | 32

14oz RIB EYE | 42

9oz FILET MIGNON | 45

SLOW ROASTED PRIME RIB ③

10oz | 36

16oz | 42

SIDES

Fingerling potatoes

Garlic mashed potatoes

Sautéed Green beans

Baby Carrots

Asparagus

Baked Potato

SAUCES

Chimichurri

Béarnaise

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 ③

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

FRIED CHICKEN

Choice of fried, roasted, or grilled chicken

herb rubbed and sous vide half chicken, served with mashed potatoes and seasonal greens, deep fried and topped with warm honey butter | 32

WILD ATLANTIC SALMON

grilled or blackened on a bed of seasonal risotto, topped with blistered tomatoes and gremolata | 37

FILET OF OSCAR

topped with shrimp in a béarnaise sauce, served with garlic mashed potatoes and asparagus | 49

COCONUT-LIME INFUSED RED QUINOA

Add Salmon (8)

with garlic spiced chickpeas, roasted red bell pepper, pickled red onions, fresh basil, and mint | 25

CAPRESE LINGUINE

Add Salmon (9), Grilled Chicken (6), Sirloin (8)

linguine pasta tossed in dill creme sauce with asparagus and tomatoes | 27

DESSERTS

All desserts are \$12

BROWN BUTTER CAKE

with seasonal fruit compote, served à la mode

CHOCOLATE MOLTEN CAKE

served à la mode

NEW YORK CHEESECAKE

with a lavender berry compote

Thank you for choosing to dine at The Steakhouse. By dining with us, you are supporting a locally owned and operated business. At The Steakhouse, nothing is more important to us than the safety of our guests, team members, and the communities we serve. New policies and procedures have been put in place as recommended by national and local health authorities. Now more than ever, our values of quality, service and cleanliness guide our actions. Thank you for your patience, trust, and continued support as we navigate these challenging times together.