

THE STEAKHOUSE

AT THE PASO ROBLES INN

APPETIZERS

CRISPY BRUSSELS SPROUTS 🍷

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

GRILLED ARTICHOKE 🍷

served with chipotle aioli and lemon aioli | 15

STEAK BITES 🍷

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

CITRUS POACHED SHRIMP

with traditional cocktail sauce | 11

CRISPY CALAMARI

with chipotle aioli and citrus arugula | 16

HANDCRAFTED SOUP OF THE DAY

Bowl 10 | Cup 7

COCONUT SHRIMP | 15

served with sweet chili sauce and mango salsa

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 walnuts 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 🍷

10oz | 36

16oz | 42

SIDES

Fingerling potatoes
Garlic mashed potatoes
Sautéed Green beans
Baby Carrots
Asparagus
Baked Potato

SAUCES

Chimichurri
Bordelaise

10 OZ PRIME RIB SPECIAL

Served with your choice of potato and a baby green salad

Sundays & Thursdays
5 pm - 9 pm | \$29

**not available on holidays*

ENTRÉES

STEAKHOUSE CLASSIC 🍷

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 bordelaise 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

LEMON CAPRESE LINGUINE

Add Salmon (8)
linguine pasta tossed with oven roasted lemons, blistered tomatoes and arugula topped with fresh mozzarella, pine nuts and torn basil | 27

DESSERT

All desserts are \$12

BROWN BUTTER CAKE

with seasonal fruit compote, served à la mode

CHOCOLATE MOLTEN CAKE

served à la mode

NEW YORK CHEESE CAKE

with a lavender berry compote