

# THE STEAKHOUSE

AT THE PASO ROBLES INN

## DINNER

### APPETIZERS

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

with smoked goat cheese fondue and apple cider vinegar reduction | 14

#### 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 | 16

#### CITRUS POACHED SHRIMP

with traditional cocktail sauce | 13

#### CRISPY CALAMARI

with chipotle aioli and citrus arugula | 17

#### COCONUT SHRIMP | 16

served with sweet chili sauce and mango salsa

#### MUSHROOM WELLINGTON CUPS | 12

#### HANDCRAFTED SOUP OF THE DAY

Bowl 10 | Cup 7

### SALADS

Add Grilled Chicken (6) Sirloin (10) 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 | 16

#### 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 | 34

#### 14oz RIB EYE | 51

#### 9oz FILET MIGNON | 49

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

10oz | 39

16oz | 49

### SIDES

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

### SAUCES

Chimichurri  
Bordelaise

### 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

#### ROASTED CHICKEN

choice of herb roasted or grilled chicken served with mashed potatoes and seasonal greens | 32

#### WILD ATLANTIC SALMON

grilled or blackened on a bed of seasonal risotto, topped with blistered tomatoes and gremolata | 38

#### BRAISED SHORT RIBS

slow braised short ribs with sautéed green beans and garlic mashed potatoes | 42

#### FILET OF OSCAR

topped with shrimp in a béarnaise sauce, served with garlic mashed potatoes and asparagus | 51

#### COCONUT-LIME INFUSED RED QUINOA

*Add Salmon (8)*

with garlic spiced chickpeas, roasted red bell pepper, pickled red onions, fresh basil, and mint | 26

#### CAPRESE LINGUINE

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

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