

# THE STEAKHOUSE

AT THE PASO ROBLES INN

## APPETIZERS

### CRISPY BRUSSELS SPROUTS

with smoked goat cheese fondue and apple cider vinegar reduction | 12

### GRILLED ARTICHOKE

served with chipotle aioli and lemon aioli | 13

### BACON WRAPPED DATES

with whipped apple bric | 12

### STEAK BITES

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

### HALIBUT CEVICHE

served with house made tostada shells | 15

### HANDCRAFTED SOUP OF THE DAY

bowl (8) cup (5)

## SALADS

Add Grilled Chicken (5) Sirloin (7) Salmon (8) to any salad

### HOUSE SALAD

a blend of greens with house vinaigrette, tomatoes, shallots, cucumbers, and almonds | 12

### CAESAR SALAD

hearts of romaine, parmigiano reggiano, croutons, signature Caesar dressing, topped with balsamic glaze and pepitas | 13

### GRILLED PEACH SALAD

grilled local peaches and arugula tossed in olive oil with candied pecans, pickled red onions, and tomatoes, all topped with mozzarella and a blackberry balsamic reduction | 14

## SIGNATURE STEAKS

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

**10oz TOP SIRLOIN | 30**

**14oz RIB EYE | 40**

**9oz FILET MIGNON | 42**

### SLOW ROASTED PRIME RIB

10oz | 34

16oz | 40

## SIDES

Fingerling potatoes  
Garlic mashed potatoes  
Baked potato  
Sautéed green beans  
Baby carrots  
Asparagus

## 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

8oz burger with bourbon onion and bacon jam and choice of cheese on an artisan bun served with french fries | 20

### HOUSE CHICKEN

salt and herb rubbed ½ chicken, choice of fried or roasted, served with mashed potatoes, and seasonal greens, house hot sauce on the side | 29

### WILD ATLANTIC SALMON

grilled or blackened on seasonal risotto, with Italian confit tomatoes, topped with gremolata | 35

### SUMMER CAPELLINI *Add Salmon (8)*

toasted capellini pasta sautéed with fresh summer vegetables, sun dried tomatoes, and garlic, topped with garden herbs and lemon | 23

### HALIBUT

pan seared halibut on a ginger carrot purée with garden succotash and bacon, topped with chili oil and micro greens | 36

## DESSERT

All desserts are \$11

### BROWN BUTTER CAKE

with seasonal fruit compote and ice cream

### CHOCOLATE MOLTEN CAKE

served à la mode

### SWEET PEA AND PISTACHIO CAKE

with a cream cheese frosting

### NEW YORK CHEESE CAKE

with a lavender berry compote

## FEATURED COCKTAILS

### J. H EMSLEY

bulleit bourbon over ice with muddled orange and cherry, a splash of bitters and soda | 12

### BLACKBERRY SPRITZER

fresh blackberries, strawberries a splash of peach schnapps topped with sensi sparkling moscato served in a wine glass | 12

### PINEAPPLE MOJITO MARTINI

bacardi, fresh pineapple and mint muddled with lime juice, shaken hard with a splash of sweet and sour, strained and served in a martini glass with a club soda float | 13

### MARTIN-RITA

cabo wabo silver tequila, simple syrup, sweet and sour, fresh lime juice topped with pellegrino blood orange sparkling soda, served in a pint glass with a sugared rim | 13