

THE STEAKHOUSE

AT THE PASO ROBLES INN

BEGINNINGS

STEAK BITES [Ⓢ]

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

GRILLED ARTICHOKE [Ⓢ]

served with chipotle aioli and lemon aioli | 13

CRISPY CALAMARI

with arugula and saffron shallot aioli | 13

HANDCRAFTED SOUP OF THE DAY | 10

STEAK TARTARE [Ⓢ]

with grilled bread and micro greens | 17

CRISPY BRUSSELS SPROUTS [Ⓢ]

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

JUMBO SHRIMP COCKTAIL

with housemade cocktail sauce, lemon | 16

BACON WRAPPED DATES

with whipped apple brie | 11

SALADS

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

HOUSE SALAD

local greens, roasted beets, farmer's market almonds, housemade fig-balsamic vinaigrette | 11

CAESAR SALAD

hearts of romaine, parmeggiano reggiano, housemade croutons, housemade signature caesar dressing | 12

ORGANIC BUTTER LEAF SALAD

butter leaf lettuce, roasted hazelnuts, asian pears, gouda cheese, dried cherries, balsamic dressing | 13

WILD MUSHROOM AND TOMATO SALAD

house pickled mushrooms with tomatoes, seasonal greens, blue cheese, fried garlic and balsamic reduction | 14

ICEBERG WEDGE

crisp iceberg, grape tomatoes, toasted walnuts, applewood smoked bacon, chives, housemade blue cheese dressing | 13

CHOPPED SALAD

romaine and iceberg, red cabbage, tomatoes, cucumbers, mushrooms, garbanzo beans, cheddar cheese, croutons, housemade rice wine vinaigrette | 13

SIGNATURE STEAKS

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

10oz TOP SIRLOIN | 30

12oz NEW YORK | 34

SLOW ROASTED PRIME RIB [Ⓢ]

10oz | 34

16oz | 40

9oz FILET MIGNON | 42

14oz RIB EYE | 40

SIDES

Confit Fingerling Potatoes

Grilled Asparagus

Chef's Choice Vegetables

Sautéed Green Beans

Baked Potato

Baby Carrots

Yukon Gold Mashed Potatoes

SAUCES

Gorgonzola Cream Sauce

Bordelaise Sauce

Brandy Peppercorn Sauce

ADDITIONAL OFFERINGS

Sautéed Mushrooms | 9

Beer Battered Onion Rings | 7

Mushroom Risotto | 12

Shrimp Scampi | 12

Sweet Potato Fries | 7

Garlic Cut French Fries | 9

ENTRÉES

TOMATO BRAISED SHORT RIBS [Ⓢ]

slow braised short ribs, fried potato ravioli with heirloom tomato mushroom sauce, berry balsamic reduction, topped with micro greens | 34

HALIBUT

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

THE DUKE [Ⓢ]

grilled top sirloin, grilled garlic toast, yukon gold mashed potatoes, onion rings, bordelaise sauce, baby carrots | 29

BABY BACK RIBS

served with ranch beans, garlic bread, and your choice of french fries or mac & cheese | half rack (19) full rack (29)

SOUS VIDE CHICKEN BREAST

pan seared and served over mashed potatoes with pan gravy and sautéed green beans | 28

GRILLED ATLANTIC SALMON

with green onion rice, grilled asparagus and lemon-caper white wine sauce | 33

WILD MUSHROOM PAPPARDELLE

braised wild mushrooms with a brandy crème bordelaise sauce | 26

COCONUT-LIME INFUSED RED QUINOA

with garlic spiced chickpeas and roasted red peppers topped with pickled red onion and herb salad | 22

STEAKHOUSE CLASSIC

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

FRIED CHICKEN

butter milk brined and deep fried, served with mac and cheese and seasonal greens, honey butter on the side | 29

FRESH FISH OF THE DAY

served with chef's choice of vegetable | MP

[Ⓢ] Signature item

\$7 charge for split plates

We are dedicated to using ingredients from our Chef's Organic Garden and local & sustainable produce whenever possible.