

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

HANDCRAFTED SOUP OF THE DAY | 10

CRISPY BRUSSEL SPROUTS

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

GREENS

Add: Grilled Chicken (5) Grilled Shrimp (7) Salmon (8) to any salad.
Make any salad into a wrap.

HOUSE SALAD

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

CALIFORNIA TACO SALAD

romaine, black beans, cheddar cheese, guacamole, salsa, sour cream, housemade creamy chipotle buttermilk dressing | 12

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

ICEBERG WEDGE

crisp iceberg, baby 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, croutons, housemade rice wine vinaigrette | 13

TOP SIRLOIN STEAKHOUSE COBB

crisp iceberg, romaine, blue cheese crumbles, bacon, hardboiled egg, tomatoes, avocado, housemade red wine vinaigrette | 17

WILD MUSHROOM AND TOMATO SALAD

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

CHEF RECOMMENDATIONS

FISH TACOS

rock cod with shredded cabbage, julienne radish, smoked chipotle aioli, pepper jack cheese, fresh citrus, black beans | 16

BABY BACK RIBS

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

TRI-TIP SANDWICH

garlic bread, house specialty bbq, red onions | 16

FISH & CHIPS

rock cod, firestone beer batter, sweet celery tartar and hand cut fries | 17

BUILD A BURGER

certified angus beef, choice of cheddar, swiss, pepper jack or american cheese, served on a brioche bun with hand cut fries | 15

| choose 2: bacon, green chilis, avocado, chili beans, caramelized onions, sautéed mushroom or fried egg

SANDWICHES

All sandwiches served with your choice of fries, sweet potato fries, side salad or soup. Substitute onion rings (3) or garlic fries (3)

CLASSIC REUBEN SANDWICH

sauerkraut, pastrami, swiss cheese and housemade thousand island dressing on local rye bread | 14

CAROLINA PULLED PORK

slow braised pork, housemade bbq sauce and creamy chipotle coleslaw on a brioche bun | 13

TURKEY BACON CLUB

roasted turkey, applewood smoked bacon, avocado, bibb lettuce, tomato and mayonnaise on whole wheat bread | 16

GORGONZOLA GRILLED CHICKEN SANDWICH

applewood smoked bacon, bibb lettuce, tomatoes, melted Gorgonzola and smoked jalapeño aioli on a baguette | 15

BUTTERMILK FRIED CHICKEN

served on a bun with Swiss cheese, house slaw and spicy mayo | 15

PRIME RIB FRENCH DIP

thinly sliced slow roasted prime rib, creamy horseradish, swiss cheese and au jus on a local italian roll | 17

TUNA MELT

tuna, beefsteak tomato and cheddar cheese on grilled sourdough | 12

BLT SANDWICH

applewood smoked bacon, beefsteak tomato, butter leaf lettuce and mayonnaise on your choice of white, wheat or sourdough | 12

 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.