

Thanksgiving Specials =

Thursday, November 25th | 1:00 - 9:00 PM

Appetizers

Crispy Brussels Sprouts

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

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

Salads

House Salad

*blend of greens with house vinaigrette, tomatoes, shallots,
cucumbers and almonds | 13*

Caesar Salad

*hearts of romaine, parmigiano reggiano, croutons,
signature dressing topped with balsamic glaze
and pepitas | 14*

Entrees

10 oz Slow Roast Prime Rib

sautéed green beans and garlic mashed potatoes | 31

Atlantic Salmon

*grilled or blackened on a bed of seasonal risotto, topped
with blistered tomatoes and gremolata | 37*

Coconut – Lime Infused Red Quinoa

*with garlic spiced chickpeas, roasted red bell pepper,
pickled red onions, fresh basil and mint | 25*

Sage Rubbed Turkey Breast

*with cranberry chutney, served with green bean casserole,
sausage stuffing, garlic mashed potatoes and
country gravy | 32*

Dessert

All desserts are \$12

Pumpkin Spice Cheesecake Enchiladas

with caramel drizzle

Pecan Pie

Pumpkin Pie

Chocolate Molten Cake

served a la mode

== THE STEAKHOUSE ==

AT THE PASO ROBLES INN