

THE STEAKHOUSE

AT THE PASO ROBLES INN

DINNER

APPETIZERS

CRISPY BRUSSEL SPROUTS 🍷

with smoked goat cheese fondue and apple cider vinegar reduction | 16

WHOLE ROASTED SPINACH ARTICHOKE DIP

roasted artichoke filled with creamy parmesan spinach artichoke dip | 18

STEAK BITES 🍷

top sirloin with garlic toast, chipotle aioli, tomato and shallot salad | 18

HOUSE MADE TOTCHOS

with pork belly, beer cheddar sauce, and scallions | 17

GRILLED OCTOPUS

with chickpeas, fingerling potatoes, tomatoes, and chili gremolata | 19

SCALLOP CRUDO

thin sliced U10 scallops with fresh chilis, lime, cilantro, and red onion | 18

COCONUT SHRIMP

served with sweet chili sauce and mango salsa | 16

CRAB CAKES

served with remoulade sauce | 17

HANDCRAFTED SOUP OF THE DAY

Bowl 12 | Cup 9

SALADS

Add Grilled Chicken (8) Sirloin (12) Salmon (11) to any salad.

STEAKHOUSE WEDGE

iceberg lettuce, blue cheese crumbles, applewood smoked bacon, toasted walnuts, tomato and green onion with blue cheese dressing | 17

GRILLED CAESAR SALAD

hearts of romaine, parmigiano reggiano, focaccia croutons, and boqueróns | 18

HOUSE SALAD

a blend of greens with house vinaigrette, tomatoes, shallots, cucumbers, and almonds | 14

HEIRLOOM TOMATO PANZANELLA SALAD

summer fresh assorted heirloom tomatoes, housemade brioche croutons, fresh mixed greens, english cucumbers, and red wine vinaigrette | 16

SIGNATURE STEAKS

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

14oz RIB EYE | 54

9oz FILET MIGNON | 51

10oz FLAT IRON | 39

12oz NY STRIP | 47

FEATURED STEAK OF THE WEEK | MP

24oz PORTERHOUSE | 87

ADD ONS

Lump Crab | 10

Shrimp Scampi | 12

Lobster Tail | MP

SLOW ROASTED PRIME RIB 🍷

10oz | 47

16oz | 57

SIDES

Garlic Mashed Potatoes

Grilled Asparagus

Parmesan Cream Corn

Baked Russet Potato

Baby Carrots

Bacon Green Beans

Wild Mushroom Ragout

SAUCES

Chimichurri

Bearnaise

Bordelaise

Brandy Peppercorn

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

ENTRÉES

STEAKHOUSE CLASSIC 🍷

8oz burger with bourbon onions, bacon jam and cheddar cheese on an artisan bun served with french fries | 21

CEDAR PLANK SALMON

skuna salmon served skin on, barley pilaf, garlic rainbow chard | 40

GSM SLOW BRAISED SHORT RIBS

slow braised short ribs with haricot verts and garlic mashed potatoes | 43

SMOKED PASTRAMI LAMB BREAST

with braised cabbage and brown sugar glazed carrots | 48

10oz CHICKEN SCHNITZEL

thinly pounded and panko bread crusted organic chicken breast, orzo feta pasta, arugula, and lemon caper sauce | 38

PACIFICO STRIPED BASS

with blistered tomatoes, saffron couscous, and spinach | 42

GEMELLI PASTA

Add Salmon (11), Grilled Chicken (8), Sirloin (12) with zucchini and lemon | 32

LOBSTER MAC-N-CHEESE

panko crusted and served with a side salad | 35

PRESERVED LEMON GRILLED CAULIFLOWER STEAK

with roasted sweet potatoes and crispy kale | 29

🍷 Signature item

\$7 charge for split plates

20% gratuity added to parties of 6 or more