

B e g i n n i n g s

Soup of the Day - 8

House Salad

local greens, roasted beets, farmer's market almonds, fig-balsamic vinaigrette - 9

Caesar Salad

crisp romaine, parmeggiano reggiano, sourdough croutons, lemon garlic dressing
(add grilled chicken 5, add grilled shrimp 7) - 9

Iceberg Wedge

crisp iceberg, grape tomatoes, toasted walnuts, applewood
smoked bacon, chives, bleu cheese dressing
(add grilled chicken 5, add grilled shrimp 7) - 9

Chopped Salad

romaine, red cabbage, tomatoes, cucumbers, mushrooms, garbanzo beans, cheddar cheese,
croutons, rice wine vinaigrette
(add grilled chicken 5, add grilled shrimp 7) - 11

Baby Spinach Salad

pears, bacon, candied pecans, strawberries, gorgonzola, champagne vinaigrette - 12

Grilled Artichokes (*Signature Item*)

served with chipotle aioli and lemon mayonnaise - 10

Steak Bites (*Signature Item*)

grilled sirloin, garlic toast, chipotle aioli, tomato and shallot salad- 13

Crispy Brussel Sprouts

smoked goat cheese fondue and apple cider vinegar reduction - 10

Crispy Calamari

arugula and chili-lime aioli - 10

Dungeness Crab Cakes (*Signature Item*)

apple-fennel salad and remoulade sauce - 14

Jumbo Shrimp Cocktail

house-made cocktail sauce, lemon - 14

\$7 charge to split plates. No separate checks for parties of 6 or more.
Thank you in advance for not using your cell phone.

Signature Steaks

10 oz Top Sirloin - 28

12 oz New York - 30

9 oz Filet Mignon - 32

9 oz Pepper Crusted Petite Filet - 33

14 oz Rib Eye - 35

14 oz T-Bone - 42

Slow Roasted Prime Rib (*Signature Item*)

10 oz - 30 or 16 oz - 36

All meat served with your choice of two sides and a sauce.

Additions to any steak: bleu cheese crust - 5, grilled shrimp scampi - 7 or lobster tail - 15

Sides

Potato Gratin

Yukon Gold Mashed Potato

Baked Potato

Sides

Grilled Asparagus

Steamed Seasonal Vegetables

Baby Carrots

Sauce

Gorgonzola Cream

Bordelaise

Brandy Peppercorn

Additional Sides

Sautéed Mushrooms - 5

Ranch Hand Beans (*Signature Item*) - 5

Beer Battered Onion Rings - 5

Creamed Spinach - 4

Sweet Potato Fries - 4

Hand Cut French Fries - 4

The Paso Robles Inn Steakhouse proudly serves Certified Angus Beef®



Chef Recommendations

Certified Angus Beef® Burger

8 oz burger with, caramelized onions, applewood smoked bacon,
choice of cheese, hand cut fries on a brioche bun - 18

The Duke *(Signature Item)*

open face, grilled sirloin, grilled garlic toast, yukon gold mashed potatoes,
onion rings, gravy, baby carrots - 18

Baby Back Ribs

ranch hand beans, garlic bread, coleslaw and hand cut french fries
1/2 rack - 18 or full rack - 22

Pork Chop

apple cider brined, cheddar polenta, sautéed rainbow swiss chard
and apple cranberry chutney - 30

Organic Chicken Breast

yukon gold mashed potatoes, sugar snap peas, chicken gravy
and pan roasted chicken sauce - 27

Grilled Atlantic Salmon

green onion rice, roasted asparagus and lemon-caper wine sauce - 26

Pan Roasted Halibut

parmesan risotto, fire roasted tomato-artichoke broth - 28

Eggplant Parmesan

crispy eggplant topped with pomodoro, fresh mozzarella and basil - 22

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

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