

SALADS

HOUSE SALAD

organic mixed greens, cucumbers, grape tomatoes, sunflower sprouts,
garlic croutons, choice of dressing 6

ICEBERG WEDGE

grape tomatoes, garlic croutons, scallions, blue cheese dressing 7

STEAKHOUSE CAESAR

grilled romaine hearts, imported Parmesan, roasted pepitas,
garlic croutons, Caesar dressing, balsamic reduction 9

ORGANIC BUTTER LEAF

roasted hazelnuts, Asian pears, Gorgonzola cheese, hazelnut vinaigrette 9

CHOPPED SALAD

romaine, red cabbage, tomatoes, cucumbers, mushrooms,
chickpeas, Cheddar cheese, croutons, rice wine vinaigrette 8

MEDITERRANEAN

green leaf lettuce, artichoke hearts, tomatoes, kalamata
olives, goat cheese, basil balsamic vinaigrette 9

STARTERS

CHEF'S SOUP OF THE DAY 6

STEAK BITES

diced tri-tip, diced garlic sourdough, house salsa, chipotle ranch 12

SAUTÉED CALAMARI STEAK

artichoke hearts, capers, salsa, cilantro, fresh lime 11

CALIFORNIA LETTUCE WRAPS

organic butter lettuce, grilled chicken, grape tomatoes,
ripe avocado, feta cheese, balsamic reduction 12

GRILLED CASTROVILLE ARTICHOKE

Meyer lemon mayonnaise, chipotle ranch 9

TRIO OF SAUTÉED WILD MUSHROOMS

Sherry wine, roasted garlic, scallions, imported Parmesan 12

LOBSTER TRUFFLE MACARONI & CHEESE 12

KOBE BEEF SLIDERS

caramelized onions, Cheddar, grilled tomato, cayenne pepper aioli 11

SHRIMP COCKTAIL 14



18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. NO SEPARATE CHECKS FOR PARTIES OF
6 OR MORE. THANK YOU IN ADVANCE FOR NOT USING YOUR CELL PHONE.

STEAK & POTATOES

The Paso Robles Inn Steakhouse proudly serves Certified Angus Beef®. Corn fed for 120 days to enhance tenderness and well-marbled to enhance flavor.

All steaks and combinations are served with seasonal vegetable medley and choice of Béarnaise or Bordelaise sauce and one side: garlic mashed potatoes, roasted fingerlings, baked potato, French fries, sweet potato fries or imported Jasmine rice.

All of our produce, as seasonally available, is picked fresh in Santa Maria Valley and delivered to our kitchen daily.

10 OUNCE TOP SIRLOIN 25

14 OUNCE RIB EYE 32

14 OUNCE NEW YORK 31

8 OUNCE FILET MIGNON 30

10 OUNCE FLAT IRON 30

add sautéed mushrooms and grilled sweet onions 4

add gorgonzola cream sauce 4

COMBINATIONS

STEAK AND RIBS

8 ounce Top Sirloin with Pork Spare Ribs 27

STEAK AND SHRIMP SCAMPI

8 ounce Top Sirloin with Shrimp Scampi 27

STEAK AND LOBSTER

8 ounce Top Sirloin with Lobster 48

SPECIALTY STEAKS

CLASSIC PEPPER STEAK

14 ounce New York, pan seared with cracked black pepper, finished with a cream sauce of green peppercorns, Brandy, roasted garlic, shallots, fresh herbs, seasonal vegetable medley, baked potato 35

ROASTED PRIME RIB OF BEEF

fresh rosemary Au Jus, seasonal vegetable medley, baked potato

10 ounce 27

16 ounce 34

SANTA MARIA STYLE BARBECUE

10 ounce tri-tip steak, ranch beans, grilled garlic bread, house salsa 22



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HOUSE SPECIALTIES

PORTOBELLO MUSHROOM RAVIOLI

Marsala wine cream, sautéed asparagus tips, imported Parmesan cheese, fresh herbs 19

GRILLED TRI-TIP SANDWICH

sliced tri-tip, grilled onions, pepper jack cheese, chipotle aioli, shoestring fries 14

SNAKE RIVER FARMS KOBE BEEF BURGER

smoked bacon, organic Cheddar, grilled onions, sliced avocado, shoestring fries 17

CALIFORNIA CHICKEN SANDWICH

chicken breast, bacon, pepper jack cheese, shoestring fries 14

PULLED PORK SANDWICH

Paso Robles Inn barbecue sauce, pepperoncini, Provolone cheese, dijon mayonnaise, coleslaw, sourdough baguette 14

BARBECUE CHICKEN

half chicken, fresh vegetable medley, choice of potato or orzo pasta 16

BRAISED SHORT RIBS

garlic mashed potatoes, grilled portobello mushrooms 24

VEGETARIAN RISOTTO

wild mushrooms, roasted garlic, fresh herbs, zucchini, cream, imported Parmesan cheese 19

CHICKEN PESTO PENNE

blackened chicken breast, roasted pine nuts, sun dried tomatoes 23

PRIME RIB FRENCH DIP

shaved prime rib, caramelized onion, horseradish, Provolone cheese, au jus 16

BLACKENED HALIBUT SOFT TACOS

shredded cabbage, julienne radish, smoked chipotle aioli, pepper jack cheese, fresh citrus, coriander black beans 14

MORRO BAY HALIBUT

Champagne beurre blanc, jasmine rice, grilled asparagus 27

WILD ALASKAN SALMON FILET

smoked paprika Chardonnay cream, seasonal vegetable medley, grilled potato cake 26

STEAKHOUSE SHRIMP SCAMPI

tomato, basil, capers, citrus, garlic, white wine, sweet butter, angel hair pasta, imported Parmesan cheese 27

BUTTER ROASTED LOBSTER TAIL

asparagus, lemon, butter, choice of potato 40



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