

STARTERS

FRIED BRIE CHEESE

apple-radish salad, port soaked raisins, apple cider reduction 8

CRISPY CALAMARI

Thai chili sauce, scallions, black sesame 10

EAST COAST DAY BOAT

SCALLOP RAVIOLI

roasted beets, goat cheese rosemary cream 11

BABY BURGERS

on sweet roll, red cabbage, basil pesto aioli,
Vivant's organic two year white cheddar 11

GRILLED CASTROVILLE ARTICHOKE

Meyer lemon mayonnaise, chipotle ranch dressing 9

SHRIMP "BLOODY MARY"

celery, spicy vodka cocktail sauce 11

FRENCH ONION SOUP

San Luis sourdough, Gruyère cheese, Parmigiano Reggiano 7

CATTLEMAN'S RANCHERO SOUP

roasted chicken, spiced tomato broth, Carr Valley
chipotle cranberry cheese, crisp tortillas 6

WARM SPINACH SALAD

chopped egg, citrus marinated onion, sweet corn, bacon vinaigrette 8

ICEBERG WEDGE

grape tomatoes, house croutons, scallions, blue cheese dressing 6

CHOPPED SALAD

romaine, red cabbage, tomato, cucumber, mushrooms, chick
peas, cheddar cheese, croutons, rice wine vinaigrette 8

SANTA MARIA SWEET GREENS

poached pear, Gorgonzola baklava, honey rosemary vinaigrette 7

CAESAR SALAD

romaine, croutons, garlic lemon dressing 8

VEGETABLE SIDES

BROCCOLI GRATIN

Gorgonzola, cream 6

MONTEREY FARMED CRIMINI AND BUTTON MUSHROOMS

garlic, chili flakes, Chardonnay, Olea olive oil 6

GRILLED ASPARAGUS

lemon, garlic, oil 6

SAUTÉED PETIT GREEN BEANS

bacon, shallots, butter 6

STEAK & POTATOES

The Paso Robles Inn Steakhouse proudly serves USDA Choice Certified Angus Beef®. Less than 8% of all beef produced meets the highest standards to become the Certified Angus Beef® brand. Corn fed for 120 days, aged for enhanced tenderness, and well-marbled for superior flavor.

All steaks are served with your choice of garlic-parsley Parmesan fries, rosemary-garlic mashed potatoes or baked Idaho potato.

Enhance your steak with one of our delicious sauces including: PRI Steakhouse Sherry steak sauce, Bordelaise, Béarnaise, Gorgonzola butter, horseradish, or horseradish cream.

8 OUNCE FILET MIGNON 27

16 OUNCE KANSAS CITY STRIP LOIN 29

14 OUNCE RIB EYE 31

10 OUNCE FLAT IRON 24

PRIME RIB AU JUS

Certified Angus Beef® Prime Rib slow roasted, seasoned with rock salt and black pepper

10 OUNCE 27

12 OUNCE 29

14 OUNCE 31

ADD SURF TO YOUR TURF

HALF POUND LOBSTER 36

HALF POUND PRAWNS 10

HALF POUND ALASKAN CRAB LEGS 12

ENTRÉE SELECTIONS

STUFFED QUAIL

mushrooms, spinach, bacon, Yukon gold potatoes, Dijon pan jus 23

SNAKE RIVER FARMS KOBE BLACK TRUFFLE BURGER

smoked bacon, Vivant's organic two year white cheddar, truffle oil, onion rings, garlic-parsley Parmesan fries 17

CHICKEN SCALOPPINI

crushed purple potatoes, mozzarella and garlic stuffed yellow squash, lemon tomato pan jus 19

ORECCHIETTE

grilled chicken, roasted Portobello mushrooms, Marsala cream 18

BABY BACK RIBS

red coleslaw, garlic mashed potatoes, honey barbeque sauce 22

MAPLE LEAF FARMS ROASTED DUCK BREAST AND CONFIT

spaghetti squash, dried fig pan sauce 25

GRILLED ALASKAN SOCKEYE SALMON

avocado, grilled corn, rock shrimp butter sauce 20

PAN ROASTED MAHI MAHI

crostini, green beans, Jardine Ranch almond and roasted pepper sauce 23

BUTTER ROASTED LOBSTER TAIL

steamed purple potatoes, asparagus, lemon, butter 42

RISOTTO

asparagus, corn, roasted peppers 18

BRAISED BEEF SHORT RIBS

butternut squash, orzo pasta, Parmesan, orange gremolata 23