

## APPETIZERS



### *PG* Cherry Wood Smoked Salmon

Cherry Wood Smoked Salmon with Citrus Mustard Aioli, Fried Capers, Crostini and Lemon.

\$12

### Shrimp Cocktail

4 (U-12) Shrimp peeled and served with Citrus Mustard Aioli and House Made Cocktail Sauce.

\$12

### Assorted Cheese & Fruit Platter

Assorted Imported Cheeses served with Crostini, Mango Chutney and Seasonal Fruit.

\$17

### Fried Green Beans

Fried Green Beans served with Chipotle Aioli.

\$7

### Charcuterie Platter

Assorted Meats with House Jam, Stoneground Mustard, Dried Fruit and Pickled Vegetables.

Served with Crostini

\$20

### Southwest Spinach Dip

Spinach, Roasted Peppers, Corn, Smoked Gouda & Cream Cheese served hot with Paseo Salsa and Tortilla Chips.

\$10     \$16 with Lump Crab

### Tomato & Mozzarella Caprese

Hot House Tomatoes, Julienned Red Onion, and Fresh Mozzarella Cheese with Extra Virgin Olive Oil and Balsamic Vinegar, Fresh Basil, Cracked Black Pepper and Kosher Salt.

\$10

### *PG* Lobster & Crab Cake

One Lobster and Lump Crabmeat Cake blended with Parsley, Basil, Tarragon, Artichoke Hearts and Shallots, breaded in Japanese Bread Crumbs and flash fried. Served with Citrus Mustard Aioli and Mixed Greens.

\$14

### *PG* Hummus bi Tahina

Lebanese Style Hummus with Extra Virgin Olive Oil and Cracked Black Pepper served with Kalamata Olive and Roasted Pepper Tapenade, topped with crumbled Montchevre Cheese.

Served with Pita Bread.

\$8



## SALADS AND SOUP



### Cream of Mushroom

Creamy Mushroom Soup with Button Mushrooms topped with Port Salut Cheese.

\$5 cup  
\$8 bowl

### Paseo House Salad

Mixed Greens in Paseo House Dressing with Carrots, Cucumbers, Grape Tomatoes, Spiced Pecans and Montchevre Cheese.

\$6

### Classic Caesar Salad

Chopped Romaine, Parmesan Cheese and Croutons in Caesar Dressing, topped with Red Onions.

\$6

### Spinach and Pear Salad

Spinach, Candied Walnuts and Blue Cheese tossed in Balsamic Vinegar with marinated Strawberries. Topped with sliced Pears and Cracked Black Pepper.

\$8

### Wedge

Wedge of Iceberg Lettuce, Blue Cheese Dressing, Gorgonzola, Bacon, Cucumber, Grape Tomato, Red Onion and Carrots.

\$8

### Mediterranean Curried Chicken Salad

Curried Chicken Salad topped with Mango Chutney. Served with Pita Bread and Fresh Fruit.

\$9

### Seared Ahi Tuna Salad

Mixed Greens in Sesame Ginger Vinaigrette with pan seared Sesame Crusted Sushi Grade Tuna, cooked to Chef recommended Medium Rare. Garnished with Green Onions, Red Bell Peppers, Edamame, Carrots and Crispy Rice Noodles, finished with Wasabi Cream.

\$19

### Crab and Avocado Salad

Jumbo Lump Crab Meat and Avocado served with a Parmesan Crisp and Mixed Greens drizzled in Citrus Mustard Aioli. Garnished with Fried Capers, Basil, Red Bell Peppers and Red Onions.

\$15

### Blackened Cajun Chicken Salad

Mixed Greens tossed in Raspberry Blue Cheese Vinaigrette with sliced Strawberries, Mandarin Oranges, Bacon, Corn, Red Onions, Sliced Avocado, Tortilla Strips and Spiced Pecans. Topped with Blackened Cajun Chicken.

\$12

### Chile Lime Chicken Salad

Mixed Greens in Chile Lime Vinaigrette, Red Bell Peppers, Red Onions, Grape Tomatoes, Avocado, Cotija Cheese, Tortilla Crisps, Pulled Grilled Chicken Breast, Croutons and Fresh Lime Wedges.

\$12

### ADD TO ANY SALAD:

Grilled Chicken \$4    Smoked Salmon \$6    Grilled Shrimp (2) \$6    Steak Tips \$8

### DRESSING SELECTIONS:

Paseo House Dressing, Red Wine Dijon Vinaigrette, Sesame Ginger Vinaigrette, Blue Cheese, Caesar, Raspberry Bleu Cheese Vinaigrette, Ranch, Chile Lime Vinaigrette

### BREAD AVAILABLE UPON REQUEST

*PG* Paseo Grill House Specialty

*\*\*Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase the risk of food borne illness\*\**

## SANDWICHES



### *PG* The Cuban

Black Forest Ham, Salami, Roasted Pork Loin, Smoked Gouda, Dill Pickles and Chipotle Aioli on grilled Ciabatta. Served with Paseo Fries.

\$12

### Club

Sliced Black Forest Ham, Smoked Turkey, Bacon, Provolone and Cheddar served on Honey Wheatberry Bread with Lettuce, Tomato and Mayonnaise. Served with Paseo Fries.

\$12

### Reuben

Corned Beef, Swiss Cheese and Sauerkraut on Marble Rye with Horseradish Russian Dressing. Served with Paseo Fries.

\$12

### *PG* Paseo Burger

Grilled Tenderloin Patty, Swiss Cheese and Pickled Fennel & Red Onion Slaw with Basil Pesto Aioli on a Brioche Bun. Served with Paseo Fries

\$12

### The Classic

Grilled Tenderloin Patty, Cheddar Cheese, Shredded Lettuce, Tomato, Red Onion, Pickle and Mustard on a Brioche Bun. Served with Paseo Fries.

\$12

### Beef Stroganoff Sandwich

Beef Tenderloin Tips and Mushrooms in Brown Gravy with Sour Cream, topped with Gruyere Cheese and Caramelized Onions on Toasted Country White Bread. Served with Paseo Fries.

\$14

### Grilled Chicken Sandwich

Grilled Chicken Breast topped with Bacon, Tomatoes and Mixed Greens with Avocado Ranch Dressing on Honey Wheatberry Bread. Served with Paseo Fries.

\$11

### Croque Madame

Black Forest Ham and Swiss Cheese with Champagne Cream Sauce, Gruyere Cheese and one Over-Medium Fried Egg, topped with Prosciutto on Toasted Country White Bread. Served with Broccoli Almondine.

\$12

### Falafel Sandwich

Two House-Made Falafel Patties on Grilled Pita Bread with Hummus, Arugula, Grape Tomatoes, Red Onion, and Tzatziki Sauce. Served with Cucumber Salad

\$10

## SIDES



\$5

Toasted Pine Nut Orzo  
Mashed Potatoes  
Fried Potato Cake  
Paseo Fries

Brown Butter Spinach  
Sautéed Mushrooms  
Glazed Carrots

Fried Green Beans  
Sautéed Green Beans  
Fresh Cucumber Salad

Squash & Tomato Medley  
Broccoli Almondine  
Asparagus

## ENTRÉES



### *PG* Chicken Pot Pie

#### *Limited Availability*

Our Famous Homemade Pot Pie with Chicken, Potatoes, Carrots, Peas and a touch of Cayenne Pepper and Curry, cooked in a Cast Iron Skillet.

\$12

### Paseo Grilled Chicken

Grilled Chicken Breast topped with Beurre Blanc and Sun-dried Tomato Pesto. Served with Mashed Potatoes and Glazed Carrots.

\$12

### Singapore Street Noodle Bowl

Bean Thread Noodles tossed in Yellow Curry Oil, Soy, Garlic, Ginger, Julienne Carrots, Red Bell Peppers, Poblano Peppers, Celery, Edamame, Jicama, Red Onions, Green Onions, Fresh Lime, Cilantro and Peanuts.

\$10      \$14 with      \$16 with  
Chicken                  Shrimp

### Sirloin

5 oz. Grilled Sirloin with Pepper Cream Sauce and Jalapeno Matchsticks. Served with Mashed Potatoes and Glazed Carrots.

\$16

### *PG* Vegetable Moussaka

Layered Eggplant, Green Lentils, Chickpeas, Mushrooms, Tomatoes, Artichoke Hearts, Red Potatoes topped with Champagne Cream Sauce, Parmesan, Toasted Bread Crumbs and Arugula.

\$11

### Blackened Trout

4 oz. Blackened Trout topped with Avocado Kiwi Salsa. Served with Toasted Pine Nut Orzo and Sautéed Green Beans.

\$14

### *PG* Grilled Atlantic Salmon

5 oz. Fresh Atlantic Salmon topped with Beurre Blanc and Smoked Jicama & Pepper Confetti. Served with Toasted Pine Nut Orzo and Cucumber Salad.

\$15

### Pork Loin Medallion

Grilled Mustard and Herb rubbed Pork Loin Medallion topped with Lemon Beurre Blanc. Served with Mashed Potatoes and Glazed Carrots.

\$11

### Roasted Poblano, Corn & Black Bean

#### Quesadilla

Jalapeno Flour Tortilla with Roasted Poblano Chiles, Corn & Black Bean Salsa, Cotija and Cheddar Jack Cheese. Served with Sour Cream, Guacamole, and Paseo Salsa.

\$10

\$14 with                  \$16 with                  \$18 with  
Chicken                  Shrimp                  Steak

### *PG* Southwest Meatloaf

Ground Tenderloin, Pork Sausage and Smoked Cheddar Cheese, topped with Chipotle Red Wine Demi-Glace and crispy Tortilla Strips. Served with Mashed Potatoes and Glazed Carrots.

\$12

BREAD AVAILABLE UPON REQUEST

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