

APPETIZERS



PG Cherry Wood Smoked Salmon

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

\$12

Southwest Spinach Dip

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

\$10 \$16 with Lump Crab

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

Shrimp Cocktail

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

\$12

PG Calamari

Hand breaded Calamari on a bed of crispy Rice Noodles with Kung Pao Sauce

\$15

Charcuterie Platter

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

\$20

SALADS AND SOUP



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

Chile Lime Shrimp Salad

Mixed Greens in Chili Lime Vinaigrette with 3 Grilled Jumbo Shrimp, Red Bell Peppers, Grape Tomatoes, Avocado, Cotija Cheese, Tortilla Crisps, Croutons and Fresh Lime Wedges.

\$18

Crab and Avocado Salad

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

\$18

Maple Leaf Farms Duck Salad

Mixed Greens tossed in Creamy Blue Cheese Dressing and topped with sliced Duck Breast. Garnished with Grape Tomatoes, Carrots and Duck Cracklings.

\$22

Assorted Cheese & Fruit Platter

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

\$17

Fried Green Beans

Fried Green Beans served with Chipotle Aioli.

\$7

PG Lobster and 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

Tuna Tartare

Sushi Grade Ahi Tuna with house made Guacamole and Fresh Pineapple, served with Tortilla Chips.

\$16

Tomato & Mozzarella Caprese

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

\$10

Wedge

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

\$8 \$12 with Chicken \$14 with Smoked Salmon

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 \$12 with Chicken

Classic Caesar Salad

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

\$6 \$10 with Chicken \$12 with Smoked Salmon

Paseo House Salad

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

\$6

PG Cream of Mushroom

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

\$5 cup \$8 bowl

DRESSING SELECTIONS:

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

ENTRÉES



PG Grilled Atlantic Salmon

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

\$22

Blackened Trout

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

\$24

PG Miso Sea Bass

7 oz. Chilean Sea Bass pan seared with a sweet and savory Miso Glaze drizzled with Beurre Blanc. Served with a Fried Potato Cake and Sautéed Green Beans.

\$Market Price

Southwest Meatloaf

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

\$19

Surf & Turf

8 oz. Filet of Beef Tenderloin topped with one Diver Sea Scallop and Lump Crabmeat, finished with Beurre Blanc. Served with Mashed Potatoes and Glazed Carrots.

\$44

PG Filet

6 oz Filet of Beef Tenderloin over Sautéed Mushrooms and finished with Beurre Marchand de Vin (*burr mah-shon duh van*). Served with Mashed Potatoes and Glazed Carrots.

\$34

Prime New York Strip Steak

13 oz. Prime Grade New York Strip Steak grilled to your preference and topped with Boursin Butter. Served with Mashed Potatoes and Glazed Carrots.

\$41

Prime Ribeye

14 oz. Prime Grade Ribeye grilled to your preference. Served with Mashed Potatoes and Glazed Carrots.

\$41

Pork Chop

8 oz. Mustard and Herb Rubbed Boneless Pork Loin grilled & served medium well, topped with Lemon Beurre Blanc.

Served with Mashed Potatoes and Glazed Carrots.

\$18

PG Maple Leaf Farms Duck Breast

Sautéed Boneless Duck Breast over Raspberry Bourbon Sauce, topped with Duck Cracklings.

Served with Toasted Pine Nut Orzo and Sautéed Green Beans.

\$27

Chicken Saltimbocca

Lightly Floured Chicken Breast with Spinach, Prosciutto and Provolone Cheese, finished with Lemon-Thyme Sauce.

Served with Mashed Potatoes and Glazed Carrots.

\$22

Fresco Chicken Farfalle

Sautéed Chicken Breast, Hearts of Palm, Prosciutto, Mushrooms, Artichokes Hearts and Parmesan Cheese tossed with Farfalle Pasta in a Champagne Cream Sauce.

Served with a Parmesan Crisp.

\$18

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.

\$15

SIDES



\$5

Toasted Pine Nut Orzo
Mashed Potatoes
Asparagus

Brown Butter Spinach
Sautéed Mushrooms
Glazed Carrots
Paseo Fries

Fried Green Beans
Sautéed Green Beans
Fresh Cucumber Salad

Squash & Tomato Medley
Broccoli Almondine
Fried Potato Cake

PG Paseo Grill House Specialty

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