**APPETIZERS**

**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

**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

**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**
$18

**Crab and Avocado Salad**
$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.

**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

**Lobster and Crab Cake**
$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, Julienne 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 Crostons 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

**Cream of Mushroom**
Creamy Mushroom Soup with Button Mushrooms, topped with Port Salut Cheese.
$5 cup  $8 bowl

**DRESSING SELECTIONS:**
ENTRÉES

**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**

**Miso Sea Bass**

**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

**Filet**
6 oz. Filet of Beef Tenderloin over Sautéed Mushrooms and finished with Beurre Marchand de Vin (burr mah-shohn dau 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

**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

**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

Toasted Pine Nut Orzo $5
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

**Paseo Grill House Specialty**

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