**APPETIZERS**

- **Cherry Wood Smoked Salmon with Hearts of Palm and Artichoke Medley**
  Cherry Wood Smoked Salmon, served with Garlic Crustinis and a colorful Medley of Hearts of Palm, Artichoke Hearts, Kalamata Olives, Peppers, Cucumbers and Grape Tomatoes tossed in a Red Wine Dijon Vinaigrette.
  $11

- **Lobster and Crab Cake**
  $13

- **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

- **Sesame Ginger Satays**
  Grilled Beef Tenderloin and Vegetable Satays, served over Mixed Greens with Sesame Ginger Sauce.
  $13

- **Assorted Cheese & Fruit Platter**
  Assorted Imported Cheeses served with Garlic Crustinis, Mango Chutney, and fresh Grapes.
  $14

- **Shrimp Cocktail**
  Tender Jumbo Shrimp (4), peeled and served with Mustard Citrus Aioli, House Made Cocktail Sauce and Crustinis.
  $9

- **Edamame**
  Blanched Whole Fresh Japanese Soy Beans. Served hot and sprinkled with Kosher Salt.
  $5

- **Fried Green Beans**
  Fried Green Beans served with Chipotle Aioli.
  $6

- **Hummus Bi Tahina**
  House Made Lebanese Style Hummus, flavored with Tahina, served with Kalamata Olive and Roasted Pepper Tapanade, drizzled with Extra Virgin Olive Oil and cracked Black Pepper. Topped with crumbled Montchevre® Cheese, served with Pita Bread.
  $7

- **Southwest Spinach Dip**
  Spinach, Roasted Peppers, Corn, Smoked Gouda & Cream Cheese served hot with Paseo Salsa and Tortilla Chips.
  $10

- **Tuna Tartar**
  Sushi Grade Ahi Tuna with Avocados, Red onions, Cilantro, Lime and Tropical Fruit served with Tortilla Chips.
  $12

**SALADS & SOUPS**

- **Seared Ahi Tuna Salad**
  Mixed Greens tossed with a Red Wine Dijon Vinaigrette and topped with sliced Sushi Grade Tuna. Garnished with julienne Red Onions, Red Bell Peppers and Grape Tomatoes.
  $17

- **Maple Leaf Farms Duck Salad**
  Mixed Greens tossed with a Creamy English Stilton Blue Cheese Dressing and topped with sliced Duck. Garnished with Grape Tomatoes, Carrots and Duck Cracklings.
  $18

- **Crab and Avocado Salad**
  Jumbo Lump Crab Meat and Avocado served with a Parmesan Crisp and Mixed Greens drizzled in Lemon Vinaigrette. Garnished with Fried Capers, Basil, Red Bell Peppers and Red Onions.
  $13

- **Spinach and Pear Salad**
  Spinach, Candied Walnuts & Blue Cheese tossed in Balsamic Vinegar marinated Strawberries. Topped with sliced Pears and Cracked Black Pepper.
  $8

- **Classic Caesar Salad**
  Chopped Romaine, Parmesan Cheese and Croutons tossed with Caesar Dressing, topped with Red Onions.
  Small $6  With Chicken $12  With Smoked Salmon $14

- **Paseo House Salad**
  Mixed Greens, Carrots, Cucumbers, Grape Tomatoes and Spiced Pecans tossed in our Paseo House Dressing topped with Montchevre® Cheese.
  $4

**PG Paseo Grill House Specialty**

- **Cream of Mushroom**
  Creamy Mushroom Soup with Button Mushrooms topped with Port Salut Cheese
  $4 cup  $6 bowl

**BREAD AVAILABLE UPON REQUEST**
**ENTRÉES**

**Grilled Atlantic Salmon**
$18

**Blackened Trout**
$22

**Chilean Sea Bass**
$34

**Southwest Meatloaf**
Southwest Meatloaf with Ground Beef 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.  
$18

**Surf & Turf**
6 oz. Filet of Beef Tenderloin topped with one Diver Sea Scallop and Jumbo Lump Crabmeat, finished with Saffron infused Beurre Blanc. Served with Mashed Potatoes and Glazed Carrots.  
$42

**PG Tenderloin Beurre Marchand de Vin**
Mushrooms lightly sautéed in butter with fresh Garlic and Shallots topped with a Filet of Beef Tenderloin and finished with Beurre Marchand de Vin (burr mah-shon duh van). Served with Mashed Potatoes and Glazed Carrots.  
6oz. $32

**New York Strip Steak**
13 oz. Strip Steak grilled to your preference and topped with Boursin Butter. Served with Mashed Potatoes and Glazed Carrots.  
$52

**Ribeye**
14 oz. Ribeye grilled to your preference. Served with Mashed Potatoes and Glazed Carrots.  
$31

**Pork Chop**
8oz. of our 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**
$24

**Chicken Saltimbocca**
Sautéed Chicken layered with Spinach, Proscuitto, and Provolone Cheese finished with Lemon-Thyme Sauce, served with Mashed Potatoes and Glazed Carrots.  
$21

**Fresco Chicken Farfalle**
$16

**Vegetarian Platter**
Orzo & Pine Nut Pilaf, Sautéed Spinach, Tomatoes with Balsamic Vinegar & Bleu Cheese, Fresh Cucumber Salad and Glazed Carrots.  
$13

**SIDES**

$4

- Orzo & Pine Nut Pilaf
- Mashed Potatoes
- Fresh Cucumber Salad
- Tomatoes with Balsamic Vinegar & Bleu Cheese
- Fried Green Beans
- Vegetable of the Day
- Hearts of Palm & Artichoke Medley
- Sautéed Spinach
- Sautéed Mushrooms
- Glazed Carrots
- Paseo Carrots
- Paseo Fries

*PG Paseo Grill House Specialty*

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