APPETIZERS

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

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

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

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

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

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

PG 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 Montchevre’ Cheese. Served with Pita Bread. $7

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

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

PG Lobster and Crab Cake

PG Paseo Grill House Specialty

SALADS AND SOUP

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

Spinach and Pear Salad
Spinach, Candied Walnuts, and Bleu Cheese tossed with Balsamic Vinegar marinated Strawberries. Topped with sliced Pears and Cracked Black Pepper. $8 With Chicken $12

Seared Ahi Tuna Salad
Mixed Greens tossed with a Red Wine Dijon Vinaigrette and topped with pan seared Sushi Grade Tuna, cooked to Chef’s recommended Medium Rare. Garnished with Red Onions, Red Bell Peppers and Grape Tomatoes. $12

Asian Steak Salad
Sliced Soy Glazed Seared Steak served over Mixed Greens tossed with Carrots, Red Onions, Red Bell Peppers, Shiitake Mushrooms, Mandarin Oranges and Sesame Seeds in our Sesame Ginger Dressing. $14

Chop Salad
Chopped Bibb & Romaine Lettuce, Tomatoes, Kalamata Olives, Red Bell Peppers, Parsley, Bacon and Pine Nuts tossed in Raspberry Bleu Cheese Vinaigrette. $8 With Chicken $12

Blackened Cajun Chicken Salad
Mixed Greens tossed in Raspberry Bleu Cheese Vinaigrette with sliced Strawberries, Bacon, Corn, Red Onions, Sliced Fresh Avocado and Spiced Pecans topped with Blackened Cajun Chicken $12

Mediterranean Curried Chicken Salad
Curried Chicken Salad topped with Mango Chutney, served with Pita Bread and fresh Fruit. $8

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

Classic Caesar Salad
Chopped Romaine, Parmesan Cheese and Croutons tossed with Caesar Dressing, topped with Red Onions. Small $6 With Chicken $10 With Smoked Salmon $12

Paseo House Salad
Mixed Greens tossed in Paseo House Dressing with Carrots, Cucumbers, Grape Tomatoes, Spiced Pecans & Montchevre’ Cheese. $4

BREAD AVAILABLE UPON REQUEST

SANDWICHES

All sandwiches are served with Paseo Fries or Fried Green Beans.

**Roasted Pork Loin on Ciabatta**
Shaved Roasted Pork Loin, Sautéed Pepper & Onion Medley, Smoked Gouda & Chipotle Aioli served on Ciabatta Bread.
$9

**Classic Club**
Sliced Black Forest Ham, Smoked Turkey, Bacon, Provolone and Cheddar served on Honey Wheatberry Bread with Lettuce, Tomato and Mayonnaise.
$8

**Paseo Grilled Burger**
Grilled Ground Tenderloin Burger topped with Sautéed Pepper & Onion Medley, Mushrooms and Chipotle Aioli served on an Onion Roll.
$9

**The Cuban**
Black Forest Ham, Salami, Roasted Pork Loin, Smoked Gouda, Dill Pickles & Chipotle Aioli on grilled Ciabatta.
$11

**Beef Tenderloin Sandwich**
Sautéed Beef Tenderloin, Mushrooms, & Onions topped with Swiss Cheese, on a Hoagie Roll with Horseradish Aioli.
$11

**Grilled Chicken Sandwich**
Grilled Chicken Breast topped with Bacon, Tomatoes & Mixed Greens. Served on Honey Wheatberry Bread with Avocado Ranch Dressing.
$9

**Black Bean Burger**
Black Bean & Veggie Patty, Lettuce, Tomatoes, Fried Onions and Avocado Ranch served on an Onion Roll.
$8

**Avocado BLT Wrap**
Bacon, Lettuce, Tomato and Avocado wrapped in a Jalapeno Tomato Tortilla served with Avocado Ranch.
$9

ENTRÉES

**Chicken Pot Pie**
*Limited Availability*
Our Famous Homemade Pot Pie with Chicken, Potatoes, Carrots, Peas and a touch of Cayenne Pepper & Curry, cooked in a Cast Iron Skillet.
$9

**Paseo Grilled Chicken**
Grilled Chicken Breast topped with Beurre Blanc and Sun-dried Tomato Pesto. Served with Mashed Potatoes and Glazed Carrots.
$9

**Chicken & Spinach Quesadilla**
Chicken, Spinach, Artichoke Hearts & Fresh Mozzarella Cheese in an Herbed Tortilla. Served with Paseo Salsa, Black Bean Salsa and Spicy Sour Cream.
$9

**Pasta Primavera with Roasted Vegetables**
Seasonal Roasted Vegetables and Farfalle Pasta tossed in Garlic & White Wine, topped with Boursin Cheese.
$8 With Chicken $12 With Shrimp $14

**Vegetarian Platter**
Orzo & Pine Nut Pilaf, Sautéed Spinach, Tomatoes with Balsamic Vinegar & Bleu Cheese, Cucumber Salad and Glazed Carrots.
$9

**Blackened Trout**
$12

**Grilled Atlantic Salmon**
$13

**Pork Loin Medallion**
$10

**New York Strip Steak**
Grilled 6oz. Strip Steak topped with our House Made Cabernet Veal Demi Sauce and Jalapeno Matchsticks. Served with Mashed Potatoes and Glazed Carrots.
$15

**Southwest Meatloaf**
Southwest Meatloaf with Ground Tenderloin, Pork Sausage and Smoked Cheddar Cheese, topped with Chipotle Red Wine Demi Glace and crispy Tortilla Strips. Served over Mashed Potatoes and with Glazed Carrots.
$10

BREAD AVAILABLE UPON REQUEST