APPETIZERS

Cherry Wood Smoked Salmon
Cherry Wood Smoked Salmon with Citrus Mustard Aioli, Fried Capers, Crustinis and Lemon. $12

Southwest Spinach Dip
Spinach, Roasted Peppers, Corn, Smoked Gouda and Cream Cheese served hot with Paseo Salsa and Tortilla Chips. $10 \[Extra: $16 with Lump Crab\]

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 Aioli and House Made Cocktail Sauce. $12

Charcuterie Platter

ASSORTED CHEESE & FRUIT PLATTER
Assorted Imported Cheeses served with Crustinis, Mango Chutney and Fresh Fruit. $17

Fried Green Beans
Fried Green Beans served with Chipotle Aioli. $7

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 Aioli and Mixed Greens. $14

Tuna Tartar
Sushi Grade Ahi Tuna with Avocados, Red Onions, Cilantro, Lime and Tropical Fruit served with Tortilla Chips. $16

CRAB AND AVOCADO SALAD
Jumbo Lump Crab Meat and Avocado served with a Parmesan Crisp and Mixed Greens tossed in Citrus Aioli. Garnished with Fried Capers, Basil, Red Bell Peppers and Red Onions. $18

MAPLE LEAF FARMS DUCK SALAD
Mixed Greens tossed in Creamy English Stilton Blue Cheese Dressing and topped with sliced Duck Breast. Garnished with Grape Tomatoes, Carrots and Duck Cracklings. $22

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, Carrots and Crispy Rice Noodles, finished with Wasabi Cream. $19

Chile Lime Shrimp Salad
Mixed Greens with 3 Grilled Jumbo Shrimp, Grape Tomatoes, Avocado, Cotija Cheese, Tortilla Crisps, Chile Lime Dressing, Croutons, Fresh Lime Wedges. $18

CLASSIC CAESAR SALAD
Chopped Romaine, Parmesan Cheese and Croutons in Caesar Dressing, topped with Red Onions. $6 \[Extra: $10 with Chicken\] $12 with Smoked Salmon

Wedge
Wedge of Iceberg Lettuce, Blue Cheese Dressing, Gorgonzola, Bacon, Cucumber, Grape Tomato, Red Onion and Carrots. $8 \[Extra: $12 with Chicken\] $14 with Smoked Salmon

SPINACH AND PEAR SALAD
Spinach, Candied Walnuts and Bleu Cheese tossed in Balsamic Vinegar with marinated Strawberries. Topped with sliced Pears and Cracked Black Pepper. $8 \[Extra: $12 with Chicken\]

Paseo House Salad
Mixed Greens tossed in Paseo House Dressing with Carrots, Cucumbers, Grape Tomatoes, Spiced Pecans and Montchevre' Cheese. $6

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

BREAD AVAILABLE UPON REQUEST

Paseo Grill House Specialty
**Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase the risk of food borne illness**
### ENTRÉES

**Grilled Atlantic Salmon**

$22

**Blackened Trout**

$24

**Miso Sea Bass**

$Market Price

**Southwest Meatloaf**
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.

$19

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

$44

**Filet**
Mushrooms lightly sautéed in Butter with fresh Garlic and Shallots topped with a 6 oz. Filet of Beef Tenderloin and finished with Beurre Marchand de Vin (burr mah-shon dah 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**

$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**

$18

**Vegetable Moussaka**

$15

### SIDES

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<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Toasted Pine Nut Orzo</td>
<td>$5</td>
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<td>Mashed Potatoes</td>
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<td>Asparagus</td>
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<td>Brown Butter Spinach</td>
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<td>Sautéed Mushrooms</td>
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<td>Glazed Carrots</td>
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<td>Fried Green Beans</td>
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<td>Sautéed Green Beans</td>
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<td>Fresh Cucumber Salad</td>
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<td>Fried Potato Cake</td>
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<td>Squash &amp; Tomato Medley</td>
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<td>Broccoli Almondine</td>
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<tr>
<td>Mac &amp; Cheese</td>
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**BREAD AVAILABLE UPON REQUEST**

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