

APPETIZERS

PG 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

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 Mustard Citrus Aioli and Mixed Greens.

\$13

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

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 julienned 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 Montcherve' Cheese.

\$4

PG Cream of Mushroom

Creamy Mushroom Soup with Button Mushrooms topped with Port Salut Cheese

\$4 cup

\$6 bowl

ENTRÉES



Grilled Atlantic Salmon

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

\$18

Blackened Trout

8 oz. Blackened Trout topped with Avocado Kiwi Salsa. Served with Orzo & Pine Nut Pilaf and Vegetable of the Day.

\$22

Chilean Sea Bass

7 oz. Sea Bass topped with Citrus Lime Beurre Blanc. Served with a Fried Potato Cake and the Vegetable of the Day.

\$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.

\$32

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

Sautéed boneless Duck Breast set atop our Raspberry Bourbon Sauce. Served with Orzo & Pine Nut Pilaf and Vegetable of the Day.

\$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

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

\$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 Mushrooms
Glazed Carrots
Paseo Fries

Sautéed Spinach

PG Paseo Grill House Specialty

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