

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

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**

PG Paseo Grill House Specialty

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

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, Shitake 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

DRESSING SELECTIONS: Paseo House Dressing, Balsamic Vinaigrette, Red Wine Dijon Vinaigrette, Stilton Bleu Cheese, Caesar, Raspberry Bleu Cheese Vinaigrette, Sesame Ginger, Ranch & Lemon Vinaigrette

SANDWICHES



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

PG 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

PG 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



PG 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

PG Blackened Trout

4 oz. Blackened Trout topped with Avocado Kiwi Salsa. Served with Orzo & Pine Nut Pilaf and Vegetable of the Day.
\$12

Grilled Atlantic Salmon

7 oz. Fresh Atlantic Salmon topped with Beurre Blanc and Smoked Jicama & Pepper Confetti. Served with Orzo & Pine Nut Pilaf and Cucumber Salad.
\$13

Pork Loin Medallion

Grilled Mustard & Herb rubbed Pork Loin Medallion topped with Lemon Beurre Blanc. Served with Mashed Potatoes and Glazed Carrots.
\$10

PG 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

PG 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

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