



Adults: \$44.95 Kids 6-13: \$21.00

Brunch Specials

Breakfast Parfaits

filled with blueberries, raspberries, strawberries, vanilla yogurt and granola

Fresh Fruit Platter

with watermelon, honeydew, cantaloupe, assorted berries and grapes

Assorted Danishes and Muffins

Carving Station

Slow Roasted Prime Rib with au jus, horseradish, sour cream and salsa

Roasted Turkey with black pepper gravy

Traditional Favorites

Scrambled Eggs

Eggs Benedict

Country Potatoes with bell pepper and onion

Applewood Smoked Bacon and Sausage

Belgium Waffle Bar

with maple syrup, whipped cream, chocolate chips and fresh strawberries

Cream Cheese Blintz topped with blueberry and cherry compote

Omelette Station

make your own omelette from a large array of fillings and cheeses

Seafood

Alaskan King Crab Leg with drawn butter and lemon wedges

Citrus Poached Shrimp with traditional cocktail sauce

Smoked Salmon with shallots, capers, cucumber and cherry tomatoes

Salads

Thai Cabbage Salad with toasted sesame dressing

Caesar Salad

with croutons, parmesan cheese and signature lemon garlic dressing

Baby Heirloom Tomato Caprese Salad

with fresh mozzarella, basil and balsamic dressing

Chef's Dessert Table

Chocolate Dipped Long Stem Strawberries

Mini Cheesecakes

Chocolate Covered Cream Puffs

Assorted Mini Cupcakes

Assorted Macarons

THE STEAKHOUSE AT THE PASO ROBLES INN

1103 Spring Street • p. 805 238 2660



