

Paseo Grill

2909 Paseo 73103-1053 · +14056011079 · Updated: Jan 14, 2026

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APPETIZERS 10

Cherry Wood Smoked Salmon \$12.00

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

Southwest Spinach Dip AVAILABLE OPTIONS

Spinach, Roasted Peppers, Corn, Smoked Gouda and Cream Cheese served hot with Paseo Salsa and Tortilla Chips \$10.00

With Lump Crab:

\$16.00

Hummus Bi Tahina \$8.00

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

Shrimp Cocktail \$12.00

4 (U-12) Shrimp peeled and served with Citrus Aioli and House Made Cocktail Sauce

Charcuterie Platter \$19.00

Prosciutto, Smoked Duck, Boar Sausage, Elk Sausage, Smoked Salmon, Crustinis, House-pickled Vegetables, Balsamic Raspberry Jam, Whole Grain Mustard, Candied Walnuts, and Dried Apricots & Cherries

Assorted Cheese & Fruit Platter \$17.00

Assorted Imported Cheeses served with Crustinis, Mango Chutney and Fresh Fruit

Fried Green Beans \$7.00

Fried Green Beans served with Chipotle Aioli

Lobster and Crab Cake \$14.00

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

Tuna Tartar \$16.00

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

Tomato & Mozzarella Caprese \$10.00

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

SALADS AND SOUP 9

Seared Ahi Tuna Salad \$19.00

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

Chile Lime Shrimp Salad **\$18.00**

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

Crab and Avocado Salad **\$18.00**

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

Maple Leaf Farms Duck Salad **\$22.00**

Mixed Greens tossed in Creamy English Stilton Blue Cheese Dressing and topped with sliced Duck Breast. Garnished with Grape Tomatoes, Carrots and Duck Cracklings

Wedge **AVAILABLE OPTIONS**

Wedge of Iceberg Lettuce, Blue Cheese Dressing, Gorgonzola, Bacon, Cucumber, Grape Tomato, Red Onion and Carrots

\$8.00

With Chicken: \$12.00

With Smoked Salmon:

\$14.00

Spinach and Pear Salad **AVAILABLE OPTIONS**

Spinach, Candied Walnuts and Bleu Cheese tossed in Balsamic Vinegar with marinated Strawberries. Topped with sliced Pears and Cracked Black Pepper

\$8.00

With Chicken: \$12.00

Classic Caesar Salad **AVAILABLE OPTIONS**

Chopped Romaine, Parmesan Cheese and Croutons in Caesar Dressing, topped with Red Onions

\$6.00

With Chicken: \$10.00

With Smoked Salmon:

\$12.00

Paseo House Salad **\$6.00**

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

Cream of Mushroom **AVAILABLE OPTIONS**

Creamy Mushroom Soup with Button Mushrooms, topped with Port Salut Cheese

Cup: \$5.00

Bowl: \$8.00

ENTRÉES 13

Grilled Atlantic Salmon **\$22.00**

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

Blackened Trout **\$24.00**

Blackened Trout topped with Avocado Kiwi Salsa. Served with Toasted Pine Nut Orzo and Sautéed Green Beans

Miso Sea Bass

7 oz. Chilean Sea Bass pan seared with a sweet and savory Miso Glaze drizzled with Beurre Blanc. Served with a Fried Potato Cake and Sautéed Green Beans

Southwest Meatloaf **\$19.00**

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

Surf & Turf	\$44.00
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	
Filet	\$34.00
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 duh van). Served with Mashed Potatoes and Glazed Carrots	
Prime New York Strip Steak	\$41.00
Prime Grade New York Strip Steak grilled to your preference and topped with Boursin Butter. Served with Mashed Potatoes and Glazed Carrots	
Prime Ribeye	\$41.00
Prime Grade Ribeye grilled to your preference. Served with Mashed Potatoes and Glazed Carrots	
Pork Chop	\$18.00
Mustard and Herb rubbed Boneless Pork Loin grilled & served medium well, topped with Lemon Beurre Blanc. Served with Mashed Potatoes and Glazed Carrots	
Maple Leaf Farms Duck Breast	\$27.00
Sautéed Boneless Duck Breast over Raspberry Bourbon Sauce. Served with Toasted Pine Nut Orzo and Sautéed Green Beans	
Chicken Saltimbocca	\$22.00
Lightly Floured Chicken Breast with Spinach, Prosciutto and Provolone Cheese, finished with Lemon-Thyme Sauce. Served with Mashed Potatoes and Glazed Carrots	
Fresco Chicken Farfalle	\$18.00
Sautéed Chicken Breast, Hearts of Palm, Prosciutto, Mushrooms, Artichokes Hearts and Parmesan Cheese tossed with Farfalle Pasta in a Champagne Cream Sauce. Served with a Parmesan Crisp	
Vegetable Moussaka	\$15.00
Layered Eggplant, Green Lentils, Chickpeas, Mushrooms, Tomatoes, Artichoke Hearts, Red Potatoes topped with Champagne Cream Sauce, Parmesan, Toasted Bread Crumbs and Arugula	

SIDES 14

Toasted Pine Nut Orzo

Brown Butter Spinach

Fried Green Beans

Squash & Tomato Medley

Mashed Potatoes

Sautéed Mushrooms

Sautéed Green Beans

Broccoli Almondine

Asparagus

Glazed Carrots

Fresh Cucumber Salad

Mac & Cheese

Paseo Fries

Fried Potato Cake

SANDWICHES 9

The Cuban

\$11.00

Black Forest Ham, Salami, Roasted Pork Loin, Smoked Gouda, Dill Pickles and Chipotle Aioli on grilled Ciabatta. Served with Paseo Fries

Classic Club

\$9.00

Sliced Black Forest Ham, Smoked Turkey, Bacon, Provolone and Cheddar served on Honey Wheatberry Bread with Lettuce, Tomato and Mayonnaise. Served with Paseo Fries

Reuben

\$9.00

Corned Beef, Swiss Cheese and Sauerkraut on Marble Rye with Horseradish Russian Dressing. Served with Paseo Fries

Paseo Burger

\$10.00

Grilled Tenderloin Patty served on a Butter-Toasted Brioche Bun with Basil Pesto Mayonnaise, melted Swiss Cheese, and Pickled Fennel & Red Onion Slaw. Served with Paseo Fries

The Classic

\$10.00

Grilled Tenderloin Patty served on a Butter-Toasted Brioche Bun with Cheddar Cheese, Mustard, Lettuce, Tomato, Red Onion and Pickle. Served with Paseo Fries

Beef Stroganoff Sandwich

\$14.00

Butter-Toasted Country White Bread, Tarragon Mayonnaise, Beef Tenderloin Tips & Mushrooms in Brown Gravy with Sour Cream topped with Gruyere Cheese and Caramelized Onions. Served with Paseo Fries

Grilled Chicken Sandwich

\$9.00

Grilled Chicken Breast topped with Bacon, Tomatoes and Mixed Greens. Served on Honey Wheatberry Bread with Avocado Ranch Dressing. Served with Paseo Fries

Croque Madame

\$12.00

Butter-Toasted Country White Bread, Whole Grain Mustard, Black Forest Ham and Swiss Cheese topped with Champagne Cream Sauce, Gruyere Cheese and one Over-Medium Fried Egg. Garnished with thinly sliced Prosciutto. Served with Broccoli Almondine

Falafel Sandwich

\$9.00

Two House-Made Falafel Patties on Grilled Pita Bread with Hummus, Arugula, Grape Tomatoes, Red Onion, and Tzatziki Sauce. Served with Cucumber Salad

SHAREABLE SMALL PLATES 6

Gulf Oysters

AVAILABLE OPTIONS

Grilled or Chilled

\$2.00

Dozen: \$20.00

Roasted Bone Marrow	\$6.00
Black Pepper, Fleur de Sel, Ciabatta	
Smoked Trout Dip	\$7.00
Horseradish, Lemon, Dill, Red Onion, Tortilla Chips	
Roasted Poblano and Corn Quesadilla	\$6.00
Sour Cream, Paseo Salsa	
Grilled Veggies	\$6.00
Citrus Dijon Aioli	
Steak Tartare	\$10.00
Tenderloin, Dijon, Egg, Caper, Garlic Crustinis	

FROM THE BAR 2

Rotating Cocktail Feature

Ask server for details

Johnny Walker's Wine Pick of the Week

Wine Feature \$6 / \$25, Beer Feature \$3

MAIN 6

Bread Pudding	\$7.00
French Bread in a creamy Custard with Raisins and Cinnamon. Served warm with Gran Mariner Cream and Berries, sprinkled with Cocoa	
Chocolate Pyramid	\$6.00
Vanilla Bean Ice Cream sandwiched in between Walnut Fudge Brownies with Walnut Chocolate Frosting. Served with warm Caramel, Chocolate Sauce, and House made Whipped Cream	
Crème Brulee	\$8.00
Tahitian Vanilla Bean Custard with Caramelized Sugar	
Key Lime Pie	\$7.00
Cinnamon, Pecan, Walnut & Graham Cracker Crust with Key Lime Custard, topped with House made Whipped Cream	
Cheesecake	\$7.00
Vanilla Cheesecake with choice of Seasonal Berries, Caramel, or Chocolate	
Chocolate Divine Cake	\$6.00
3 Layer Chocolate Cake with French Butter Cream, Chocolate Mousse, and a Chocolate Butter Cream Frosting with Chocolate Chips	

PORTS 2

Cockburns 20 Year Tawny	\$22.00
Fonseca LBV 2009	\$10.00

DESSERT WINE 2

Inniskillin Icewine (0.375 Btl) **\$89.00**

Chiarlo Nivole Moscato D'Asti (0.375 Btl) **\$32.00**

AFTER DINNER 5

Patron Café **\$12.00**

B&B **\$9.00**

Benedictine **\$9.00**

Sambucca **\$8.00**

Home Made Limoncello **\$7.00**

LOUIS XIII 1

One Century In A Bottle

Each decanter takes four generations of cellar masters over 100 years to craft. A firework of aromas with floral, spice, fruit, wood and nut dimensions, Louis XIII has unparalleled complexity and an extremely long finish of up to one hour

AVAILABLE OPTIONS

One Half Ounce:

\$100.00

One Ounce: \$200.00

Two Ounce: \$400.00

DRINKS 4

Tiramisu Cocktail **\$12.00**

Absolut Vanilia, Kahlua, Disaronno, Godiva White Chocolate Liqueur, Cream

Ellie's Chocolate Martini **\$10.00**

Kahlua, Dark Crème de Cacao, Baileys, Gran Marnier, Cream

Italian Bloodhound **\$12.00**

Muddled Strawberries, Hendrick's Gin, Noilly Prat Dry Vermouth, Black Pepper, Balsamic Caramel

Cup of Joe **\$9.00**

Kahlua, Bailey's, Absolut Vanilia, Paseo Coffee, served chilled
