

# PASO ROBLES INN STEAKHOUSE

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## Historic Steakhouse Announces New Menu Additions

Featuring Food Locally Grown/Sourced

**Paso Robles, CA (July 29, 2014)**— The Paso Robles Inn Steakhouse, known for its expansive menu of hearty steakhouse fare, has added new items to its lunch and dinner menus. In addition to signature items that the Paso Robles Inn Steakhouse is known for, the Steakhouse is increasing its locally grown and sourced cuisine with new, innovative dishes.

In re-designing the menu, Battle of the Bay Winner and Executive Chef Paul Arangorin recognized the popularity and demand of some of the Steakhouse's signature dishes, which remain on the menus, but added new fresh salads, sandwiches, pastas and more. Customers will still be able to order their favorite steak (now served with your choice of potato, fresh vegetable and sauce), the ever-popular Prime Rib, or the signature Grilled Artichoke which was recently featured in Westways Magazine.

The new menu items feature naturally raised beef from California, Morro Bay oysters, locally caught halibut, as well as a myriad of locally grown and sustainable produce like fresh spring peas and tendrils, asparagus, kale, artichokes and wild mushrooms. The Chef's Garden at the Inn will provide ingredients, including chilies now growing that will be pickled, fresh basil, and heirloom tomatoes. And all of the pastas will be handcrafted.

Arangorin's inspiration for this menu is the bounty of fresh, available ingredients the Central Coast provides. "I wanted to serve wonderful local produce and naturally raised meats, and give them the opportunity to shine by balancing the flavors and textures of each ingredient."

New menu items include:

- Steak Bites with garlic sourdough bread, chipotle aioli, and tomato and shallot salad
- Heirloom Tomato Salad with locally grown tomatoes, burrata cheese, and California olive oil
- Pork Belly Bao with hoisin, cucumber, cilantro, garden chilies, scallions, rock sugar, and peanuts
- Duck Confit with white bean cassoulette, sausage, pancetta, baby tomatoes, sherry vinegar, and fresh parsley
- Crispy Pork Belly with poached egg, wild mushrooms, crème fraîche, and mash potatoes

- Wild Mushroom Tagliatelle with pea vines, truffle butter, and parmigiano-Reggiano

The Cattlemen's Lounge is also boasting a whole new menu of signature drinks, all based on history of the Inn. With names like Barbary Coast, Marilyn's Kiss, and The Dirty James, each one comes with its own recipe and story. In the newly renovated Coffee Shop, iced coffees, caramel macchiato's, and other specialty coffees are steaming up the place.

The new menu items, signature drinks, lunch specialties and specialty coffees are available now at the Paso Robles Inn Steakhouse, located right on the square in downtown Paso Robles. For more information please visit [www.pasoroblesinn.com/dining](http://www.pasoroblesinn.com/dining) .

#### **About the Paso Robles Inn Steakhouse**

Located on the square in downtown Paso Robles, the Paso Robles Inn Steakhouse menu features locally grown and sourced ingredients that highlight the bounty of the Central Coast area. Every dish is creatively prepared by Executive Chef Paul Arangorin, using the freshest ingredients from local farms, ranches and fisheries. An extensive list of award-winning Paso Robles wines compliments the flavors of each dish and makes each meal a true Paso Robles Wine Country dining experience.

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