



Lunch at the Belle

- SOUPS -

The Belle's Classic Creamy Tomato Basil Bisque
Cup \$5 Bowl \$7

French Onion Soup with Melted Gruyère Cheese
Bowl \$7

- SALADS -

Caesar Salad **\$9.95**
Lightly grilled hearts of artisan romaine, parmesan cheese, fresh-baked garlic herbed croutons, creamy caesar dressing. Add grilled chicken breast for an additional \$5 or grilled salmon for an additional \$7.

Chicken or Shrimp Gorgonzola Salad **\$12.95**
Grilled & sliced chicken breast, gorgonzola blue cheese, mixed garden greens, red grapes and candied pecans served with a raspberry vinaigrette. With sautéed Gulf Shrimp an additional \$5.

Southwest Cobb Salad — A Local Favorite **\$11.95**
Crisp iceberg lettuce, sweet corn, black beans, southwest seasoned grilled chicken breast, pepper jack cheese, hard-cooked farm egg, cherry heirloom tomatoes, served with chipotle dressing.

Spicy Smoked Chicken Salad **\$11.75**
Artisan romaine and fresh spinach, house-smoked diced chicken, red onions, blue cheese crumbles, toasted almonds, served with a tabasco vinaigrette.

House Garden Salad — full or half **\$7.50/\$5.50**
Organic field greens, cherry tomatoes, cucumber, red onion, with choice of dressing.

- APPETIZERS -

Nailed-It! Nachos (for 2 to 4 people) **\$8.95/\$13.95**
Smoked pulled pork, real deal cheddar cheese sauce, roasted green chiles, roasted poblano chiles, pico de gallo, sour cream and cilantro. Served with white corn tortilla chips. *Durango's Best!*

Fries in a Basket **\$4.95**
Hand cut San Luis Valley potatoes fried to perfection, served with a green chili aioli.

Onion Rings in a Basket **\$6.95**
Hand battered onion rings flawlessly fried and served with horseradish dill dipping sauce.

The Strater supports and sources from local family-owned farms and ranches including: Mountain Roots Farm, Winding Farm, Fields to Plate Produce, Farmer Bob, Durango Family Farm, Adobe Milling Co., Bow & Arrow Brands, Potatoes from the San Luis Valley, Colorado Red Bird Farms Chicken

- SANDWICHES -

*Served with your choice of San Luis Valley
Potato French Fries or Side Salad*

Colorado Chicken **\$10.95**

Grilled chicken breast served on a toasted croissant with house smoked bacon, avocado, tomato, lettuce and red onion.

Really French, French Dip **\$11.50**

A classic french dip sandwich made with thinly sliced roast beef, gruyère cheese and French onion au jus served on a French baguette.

Corned Beef Reuben **\$13.95**

Perfectly sliced corned beef served on a pumpernickel rye with gruyère cheese, sauerkraut, and our own special (secret) Russian dressing.

Bacon, Lettuce and Tomato **\$11.50**

House-smoked bacon, crisp leaf lettuce and tomato on toasted sourdough bread.

Shaved Ham & Cheese Croissant **\$10.50**

Pit smoked seared ham with melted Monterey Jack on a toasted flakey croissant. Served with red onion, lettuce and tomato.

Diamond Belle Burger **\$12.95**

Beef from local ranches on a toasted bun, served with house-made pickles, lettuce, tomato and red onion and your choice of cheese — pepper jack, cheddar, American, Swiss.

Fiesta Burger **\$13.75**

It's like a party for your taste buds...beef from local ranches served on a toasted bun with pepper jack and Asadero cheeses, green chili aioli. Served with lettuce, tomato, red onion.

Western Burger **\$13.75**

Beef from local ranches served on a toasted bun with house-made BBQ Sauce, fried onion straws, house-smoked bacon, and pepper jack cheese. Served with lettuce, tomato, and red onion.

½ Sandwich with Soup or Side Salad **\$10.95**

Choose from ½ BLT, Ham & Cheese, or Colorado Chicken with a cup of Tomato Basil Bisque or French Onion.

- LUNCH ENTRÉES -

Green Chili Pork Stew **\$8.95**

A hearty bowl of Hatch green chiles, slow cooked pork, locally grown potatoes and vegetables, garnished with fresh cilantro and served with warm tortillas.

Home Style Creamy Chicken Pot Pie **\$11.95**

Root vegetables with roasted and diced dark and white meat in a creamy gravy with a flakey pie-crust top, baked to perfection.

Rocky Mountain Meat Loaf **\$14.95**

A 50/50 blend of Angus beef and ground elk, roasted then pan seared to order, served with pan dripping gravy, mashed potatoes and seasonal vegetables.

Korean BBQ Salmon **\$12.95**

Grilled salmon with a ginger and garlic soy glaze, served with mashed potatoes and sautéed seasonal vegetables or a side salad.

- DESSERTS -

Ice Cream Sundae **\$6.50**

House-made ice cream of the day, toasted peanuts, chocolate drizzle, whipped cream.

Chocolate Chip Cookie **\$3.75**

House-baked chocolate chip cookie — fresh and yummy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask about gluten free options and tell us of any food allergies.