



MAHOGANY GRILLE
Handcrafted Flavors of the West

Main plates

Steamed organic red quinoa , spiralized and stir fried vegetables (V & VG)	20
Pan-seared Rocky Mountain trout Almandine , sautéed green beans, shallots Saffron rice, beurre blanc	24
Baked Vancouver Island, Skuna Bay salmon , plum tomatoes Red onions, garlic, olives, capers, XV olive oil, vegetable risotto, citrus beurre blanc	27
Strater roasted ½ chicken , brined/trussed String beans, red, yellow peppers, red onions, skin on red bliss mashed potatoes Pan gravy	20
½ rack Jack Daniel's ancho chile bbq baby back ribs , cole slaw, sweet potato fries	20
Radiatore Bolognese , Northern Italian style meat sauce, basil, cream Parmigiano Reggiano	half 12, full 18
Veal Marsala , sautéed thinly sliced veal top round, wild mushrooms Seasonal vegetables, vegetable risotto, Marsala basil sauce	27
Grilled flank steak , stir fried vegetables, wasabi mashed potatoes teriyaki sauce	22
Roasted Colorado lamb chops , Honey Dijon mustard, herbed mie di pain crust Asparagus, mashed potatoes with gorgonzola sauce, minted lamb demi-glace	36

Strater Dinner Specialties

Fresh live Maine lobster , available on Friday, Saturday and Sunday evening	MP
Black pepper Steak Herbert , 30 year award winning Strater exclusive, returning guest favorite Pan seared pepper crusted beef filet, English peas and baby carrots, roasted garlic mashed Brandied mango chutney	37
10oz. Grilled prime ribeye steak , seasonal vegetables, tobacco onions Roasted garlic mashed potatoes, red wine demi-glace	35
Elk tenderloin , grilled asparagus, pan roasted peppers, Yukon potato gratin Our own proprietary chokecherry demi-glaze	39

V: Vegetarian VG: Vegan

Prices are subject to Colorado state sales tax
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 8.10.16