

_ APPETIZERS _

Oyster Shooter \$3.95

Special oyster shooter of the day — served in a shot glass — a fresh single shucked raw oyster. Chef's creation of the day.

Nailed-It! Nachos

\$8.95/\$13.95 For 2 to 4 people. 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.

Valley Potato Skins \$7.50

San Luis Valley potatoes, crispy house bacon, onions and chives, and a lime sour crema.

Bacon-Wrapped Stuffed Jalapeño Poppers \$7.95

Stuffed with cilantro cream cheese, wrapped in house bacon and oven-roasted. Served with house-made ranch dressing.

Spinach & Artichoke Dip \$8.95

Creamy spinach and artichoke dip served warm and topped with toasted parmesan cheese. Served with grilled bread and corn tortilla chips.

Pork Pot Stickers \$8.95

Six fried pork dumplings served with Thai chili garlic dipping sauce.

Colorado Chicken Drummies 4PCS \$8.95/6PCS \$11.95

Colorado Red Bird Chicken drumsticks tossed with garlic and 5 spice cayenne sauce (medium heat).

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.



Smoke House Bacon Wedge Salad \$10.50

Crispy baby iceberg with house cured bacon, blue cheese crumbles, fresh cucumber and house-made blue cheese dressing.

Caesar Salad \$9.95

Lightly grilled hearts of artisan romaine, parmesan cheese, fresh-baked garlic herbed croutons. 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.

House Garden Salad — full or half \$7.50/\$5.50

Organic field greens, cherry tomatoes, cucumber, red onion, with choice of dressing.



Seasonal Vegetables \$4.00 Mashed Potatoes \$4.00 Slow Braised Greens or Coleslaw \$4.50 Local Ranchero Pinto Beans \$4.25

Regional delicacy....soaked overnight, seasoned and served like you're on the ranch...in a cast iron pan!



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.

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 Sandwich \$10.95

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

Really French, French Dip \$12.50

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

Thai Chicken Lettuce Wrap \$9.75

Thai marinated and roasted Colorado Red Bird chicken, served in green-leaf lettuce wraps, drizzled with Thai chili garlic sauce.

Quarter Colorado Chicken \$14.95

Brined and roasted garlic rubbed roasted ¼ Colorado Red Bird Chicken, served with an herbed chicken au jus. Served with mashed potatoes and sautéed seasonal vegetables or a side salad.

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 sautéed seasonal vegetables or a side salad.

Home Style Creamy Chicken Pot Pie \$12.95

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

Korean Braised Short Ribs \$15.95

Short ribs grilled with a ginger and garlic soy glaze, braised and slow cooked, garnished with sesame and green onion. Served with mashed potatoes and sautéed seasonal vegetables or a side salad. Colorado Ranch Prime Rib 10oz \$24.95 / 14oz \$29.95 Served with twice-baked potato,

horseradish cream au jus, as is – yummy.

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.

Diamond Belle Burger \$12.95

Beef from local ranches served on a toasted bun 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 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.

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 warm tortillas.

Slow Cooked Pot Roast \$14.95

Served open faced on sour dough toast deliciously seasoned and slow-cooked beef roast with pan dripping gravy. Served with mashed potatoes and sautéed seasonal vegetables.

Chicken Fried Ribeye Steak \$14.95

Chicken fried ribeye steak, cold smoked and breaded in onion and garlic seasoned breadcrumbs, smothered in a sausage gravy. Served with mashed potatoes and sautéed seasonal vegetables.

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.

