



Dinner at the Belle

- APPETIZERS -

Nachos \$8.95/\$13.95 *For 2 to 4 people.*
House smoked pulled pork, aged cheddar sauce, roasted poblano chiles, pico de gallo, sour cream, cilantro over white corn tortilla chips.

Potato Skins \$7.95

Crispy potato skins baked with bacon, cheddar cheese, onions, and chives. Served with a side of Dijon chive sour cream.

Bacon Wrapped Stuffed Jalapeños \$7.95

Five fresh jalapeños filled with cilantro cream cheese, wrapped in bacon and oven roasted. Served with roasted red pepper sauce.

Spinach & Artichoke Dip \$9.95

Warm spinach, artichoke & five-cheese dip topped with toasted parmesan. Served with grilled baguette slices and tricolor tortilla strips.

Pot Stickers \$8.95

Six fried pork and vegetable dumplings on a bed of Asian slaw and a side of sweet chili garlic sauce.

Chicken Drumsticks 4PCS \$7.95/6PCS \$11.95

Colorado Red Bird Farm all-natural chicken drumsticks coated with cayenne and five-spice blend. Served with carrots, celery and house made ranch or blue cheese.

Fries \$4.95

Seasoned, hand cut potatoes, served with roasted poblano aioli.

Onion Rings \$6.95

Fresh cut onion rings, hand battered and served with a choice of house made ranch, blue cheese, or smoky chipotle ketchup.

Chilled Shrimp Cocktail \$15.95

Five Old Bay seasoned jumbo gulf shrimp served with spicy Bloody Mary cocktail sauce.

Thai Chicken Lettuce Wraps \$9.95

Thai marinated, grilled chicken breast served in baby butter lettuce cups, with sweet Thai chile sauce.

Soup

**Tomato Basil Bisque
Cup \$5 Bowl \$7**

**French Onion Soup
Cup \$6 Bowl \$8**

**Soup of the Day
Cup \$5 Bowl \$7**

Salads

Dressings (housemade): Chunky Blue Cheese, Ranch, Balsamic Vinaigrette, Lemon Vinaigrette, Raspberry Vinaigrette. Add Grilled Chicken \$5, Grilled Salmon \$8, Gulf Shrimp \$8.

Smoke House Bacon Wedge \$11

Baby iceberg lettuce wedge with Applewood smoked bacon, cucumbers, blue cheese crumbles, dried cranberries, and housemade blue cheese dressing.

Caesar \$10

Chopped hearts of romaine, parmesan, garlic-herb croutons, tossed in a classic Caesar dressing.

Gorgonzola \$10.95

Mixed garden greens, gorgonzola blue cheese, red grapes, and candied pecans, served with a raspberry vinaigrette.

Southwest Cobb — A Local Favorite \$11.95

Grilled chicken breast, mixed garden greens, cherry heirloom tomatoes, hard-boiled egg, roasted corn and black bean relish, pepperjack cheese, avocado, red onion, green chili, and tortilla strips, with a Honey-Chipotle Dressing.

House Garden Side \$6/Entrée \$8

Mixed Baby Greens, cherry heirloom tomatoes, cucumber, red onion and garlic-herb croutons. Choice of dressing.

— PRIME RIB —

WEDNESDAY AND
THURSDAY ONLY!

Colorado Ranch Prime Rib
10oz \$24.95 / 14oz \$29.95

Served with a herb twice baked potato,
fresh vegetables, horseradish dijon
sour cream and au jus.

Sandwiches

*Sandwiches served with your choice of
hand cut fries or side garden salad.*

Colorado Chicken \$13.95

Grilled Colorado Red Bird Farms chicken breast
with Applewood smoked bacon, lettuce, tomato,
red onion, and avocado on a toasted croissant.
Side of roasted poblano aioli.

Classic French Dip \$12.50

Thinly sliced roast beef, melted gruyère cheese,
on a toasted baguette served with a cup of
French onion soup.

The Belle Burger \$12.95

7oz hand formed beef on toasted brioche bun
with lettuce, tomato, red onion, and housemade
pickles. Choice of cheese: American, Swiss,
cheddar, pepperjack.

Grilled Portobello and Vegetable \$13.95

Grilled Portobello mushroom, roasted red
peppers, arugula, fresh mozzarella, and red onion,
with basil pesto on toasted brioche.

Entrées

Home Style Chicken Pot Pie \$12.95

Celery, carrots, potatoes, and onion,
roasted white and dark chicken in a
creamy sauce, topped with a flaky pie crust.

Korean Braised Short Ribs \$18.95

Slow roasted ginger, garlic and soy glazed
beef short ribs. Served over mashed potatoes,
with seasonal vegetable or side house salad.

Herb Roasted Chicken ¼ : \$14.95 ½ : \$20.95

Chicken, slow roasted in garlic and herbs,
and topped with a pan au jus. Served with
mashed potatoes and seasonal vegetable
or side house garden salad.

Rocky Mountain Meat Loaf \$14.95

Seasoned 100% Angus ground beef,
baked with carrots, onions and peppers,
topped with pan dripping gravy. Served over
mashed potatoes and seasonal vegetables
or side house garden salad.

Grilled New York Steak \$19.95

10oz grilled New York strip loin topped with
a bacon-chive butter. Served with mashed
potatoes and seasonal vegetables.

Asian Glazed Salmon \$18.95

6oz grilled salmon filet brushed with
hoisin ginger five-spice glaze. Served over
crunchy vegetable slaw. Tossed with
sesame-sweet chile dressing.

Green Chile Pork Stew \$8.95

Hearty bowl of slow cooked pork, potatoes,
vegetables, and roasted green chiles,
finished with cojita cheese and cilantro.
Served with warm flour tortillas.

Slow Cooked Pot Roast \$14.95

Slow roasted Colorado beef with pan dripping
gravy served over mashed potatoes with
fresh seasonal vegetables and toasted
sourdough triangles.

Rocky Mountain Rainbow Trout \$22.95

Seasoned, pan seared trout finished
with shallot herb butter and topped with
sautéed spinach and tomatoes. Served with
mashed potatoes and seasonal vegetables.

The Strater supports and sources from local family-owned farms and ranches.

DURANGO. THE STRATER. YOU.

Making History

Please take a walk through our hotel lobby, and experience the elegance of the old west in a living history museum. To stay in one of our 93 unique storied rooms, book direct at the front desk, online at strater.com, or by calling 800.247.4431.

