



Lunch *at the* Belle

- SOUPS -

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.

Caesar \$9.95

Chopped hearts of romaine, parmesan, garlic-herbed 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.

Spicy Smoked Chicken \$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 — full or half \$7.50/\$5.50

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

- APPETIZERS -

Nachos (for 2 to 4 people) \$8.95/\$13.95

House-smoked pulled pork, aged cheddar sauce, roasted poblano chiles, pico de gallo, sour cream cilantro, over white corn tortilla chips.

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.

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

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.

- SANDWICHES -

Served with your choice of hand cut potatoes or side salad

- Colorado Chicken** **\$13.95**
Grilled Red Bird Farms chicken breast served on a toasted croissant with Applewood smoked bacon, avocado, tomato, lettuce, and red onion.
- Classic French Dip** **\$12.50**
Thinly sliced roast beef, melted gruyère cheese, on a toasted baguette served with a cup of French onion soup.
- 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.
- Shaved Ham & Cheese Croissant** **\$10.50**
Pit smoked seared ham with melted Monterey Jack on a toasted flaky croissant. Served with red onion, lettuce and tomato.
- 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.
- Shrimp Louie Croissant** **\$12.95**
Bay shrimp in the famous Louie dressing, lettuce, tomato, on a flaky croissant.
- ½ Sandwich with Soup or Side Salad** **\$11.95**
Choose from ½ Shrimp Louie, Ham & Cheese, Grilled Portobello, Reuben or Colorado Chicken with a cup of Tomato Basil Bisque or French Onion Soup.

- LUNCH ENTRÉES -

- 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.
- 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.
- Asian BBQ Salmon** **\$11.95**
4oz grilled salmon filet brushed with hoisin ginger five-spice glaze. Served over crunchy vegetable slaw. Tossed with sesame-sweet chile dressing.

- DESSERTS -

- Ice Cream Sundae** **\$6.50**
House-made ice cream of the day, toasted peanuts, chocolate drizzle, whipped cream.
- Chocolate Chip Cookie** **\$1.50 each**
House-baked chocolate chip cookie — fresh and yummy. Take some back to the office.

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