



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

STRATER HOTEL
Durango's Historic Landmark Hotel

HISTORIC HOTELS
of AMERICA
National Trust for Historic Preservation

APPETIZERS

Calamari Fritti \$8.95

A generous portion of calamari dredged in seasoned flour, lightly fried and served with lemon garlic aioli.

Adult Candy \$8.95

Gorgonzola stuffed dates wrapped with Applewood smoked bacon, and local honey drizzle.

Spinach and Artichoke Dip \$9.95

Warm spinach, artichoke, and five-cheese blend, topped with toasted parmesan. Served with grilled baguette slices and tricolor corn tortilla chips.

Fresh Bread Basket \$3.95

Bread Bakery baguette and housemade rolls served with butter, and kalamata dip.

Wine Taster's Plate For 2: \$9.95 For 4: \$15.95

Assorted specialty meats, cheeses, fresh fruits, and fig jam. Served with grilled baguette slices.

Chilled Shrimp Cocktail \$15.95

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

SOUPS & SALADS

Dressings (housemade): Chunky Blue Cheese, Ranch, Balsamic Vinaigrette, Lemon Vinaigrette, Raspberry Vinaigrette.

Add Grilled Chicken \$5, Grilled Salmon \$8, Gulf Shrimp \$8.

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

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

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

House Garden \$8

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

Smoke House Bacon Wedge \$10.95

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

Caesar \$9.95

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

Harvest Beet and Baby Arugula \$9.95

Gold and red roasted beets, baby arugula, and shaved parmesan, tossed with lemon vinaigrette.

SIGNATURE ENTRÉES

Choose two sides: Mashed Potatoes, Baked Potato, herb roasted fingerlings, Saffron Risotto, seasonal vegetables, five-spice slaw.

Rocky Mountain Rainbow Trout \$22.95

Seasoned, pan-seared trout finished with shallot herb butter, and topped with sautéed spinach and tomatoes.

Petite Filet Mignon \$19.95

4.5oz pan-seared filet topped with smoked bacon bourbon sauce.

New York Oscar \$31.95

12oz New York strip loin topped with crab, asparagus, and bearnaise sauce.

Roasted Half Chicken \$21.95

Chicken, slow roasted in garlic and herbs, and topped with a pan au jus.

Colorado Ribeye \$29.95

A 12oz local, hand cut steak topped with a simple bacon-chive butter.

MAHOGANY GRILLE HOUSE SPECIALS

Korean Braised Short Rib \$18.95

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

Pepper Steak Herbert \$29.95

A 30-year award winning Strater exclusive. 6oz black peppered beef tenderloin, pan seared with brandy and Major Grey Chutney. Traditionally served over mashed potatoes and with grilled asparagus.

Tomato Beurre Blanc Sea Scallops \$26.50

Pan seared scallops served in a tomato beurre blanc sauce. Served over saffron risotto and sautéed broccolini.

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.

Garlic and Herb Shrimp Scampi \$24.95

Jumbo gulf shrimp sautéed in garlic, white wine and limoncello over angel hair pasta and vegetables.

Southwest Corn-Husked Salmon \$22.50

Salmon filet, topped with a pine nut salsa, baked in a corn husk and served over warm tomatillo sauce. Served with mashed potatoes and sautéed squash.

Pasta Primavera \$18.95

Fresh tricolor tortellini and penne pasta with sautéed fresh vegetables, garlic and herbs in a light sun-dried tomato pesto cream sauce.

Add Chicken \$5 | Add Shrimp \$8 | Add Salmon \$8

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.