



*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.*