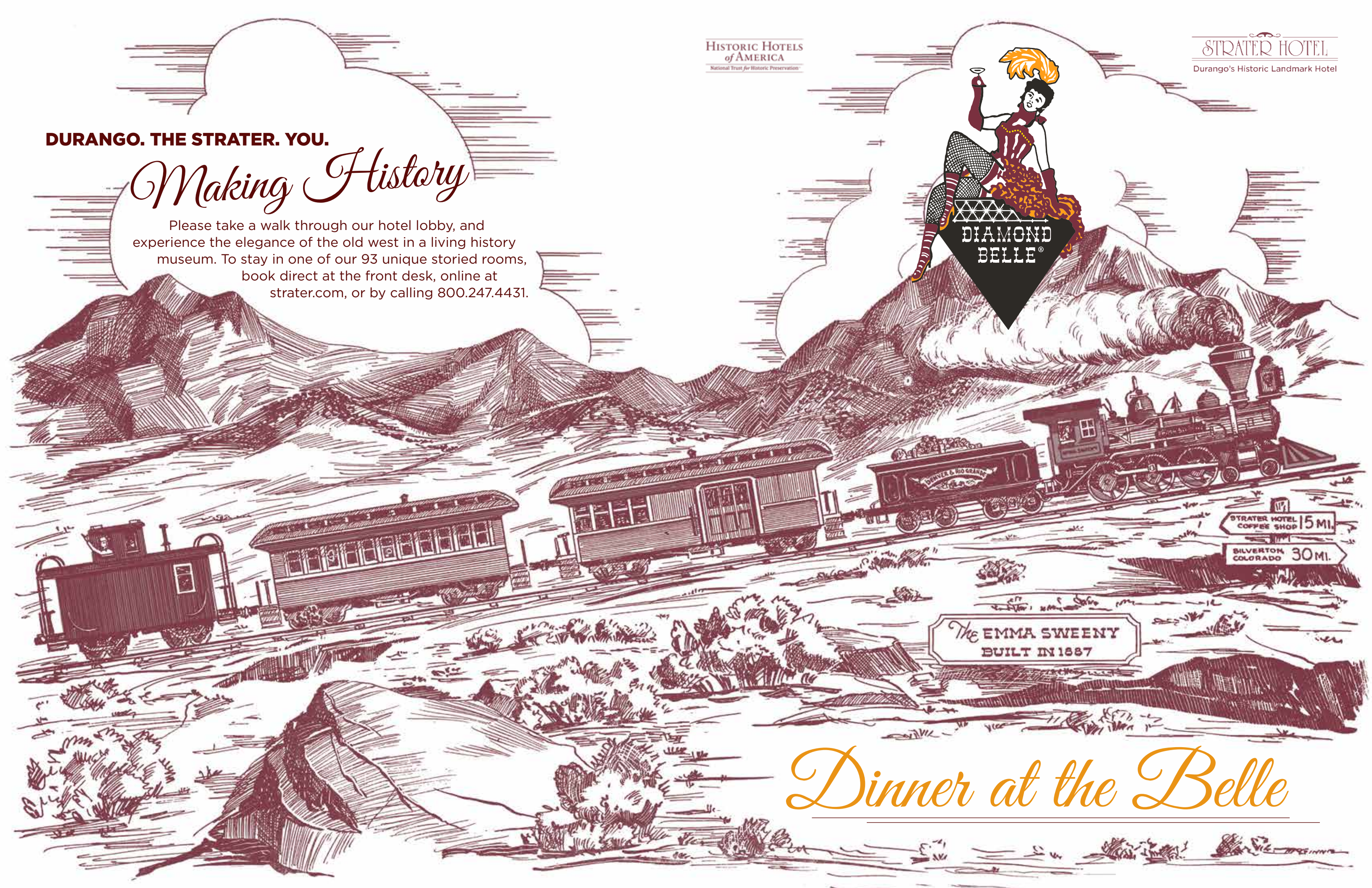


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Making History

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Dinner at the Belle

- APPETIZERS -

Nachos \$8.95/\$13.95

For 2 to 4 people.

House-smoked pulled pork, cheddar sauce, roasted green chiles, pico de gallo, sour cream cilantro, over tri-color corn tortilla chips.

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

Colorado Red Bird Farm chicken drumsticks, fried then tossed with cayenne and five-spice sauce. Served with carrots, celery, and ranch or blue cheese.

Onion Rings or Sweet Potato Fries \$6.95

Served with smoky chipotle ketchup.

Fries \$5.95

Served with green chili aioli.

Potato Skins \$8.95

Crispy potato skins baked with bacon and cheddar cheese, and a drizzle 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 toasted baguette slices and tri-color 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.

Chilled Shrimp Cocktail \$13.95

Four Old Bay seasoned jumbo Gulf shrimp served with spicy Bloody Mary cocktail sauce.

Thai Chicken Lettuce Wraps \$9.95

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

Soup

Tomato Basil Bisque Cup \$5 Bowl \$7

French Onion Soup Bowl \$8

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

Salads

Chicken Gorgonzola — A Local Favorite \$12.95

Mixed garden greens, gorgonzola cheese, red grapes, candied pecans, and sliced, grilled chicken, served with a raspberry vinaigrette. Substitute Grilled Scottish Salmon \$3 | Gulf Shrimp \$2

Southwest Cobb \$12.95

Grilled chicken breast, mixed garden greens, cherry heirloom tomatoes, hard-boiled egg, roasted corn and black bean relish, pickled onions, pepperjack cheese, avocado, chopped green chiles, and tortilla strips, with a honey-chipotle dressing and garnished with Cotija cheese.

Bacon Wedge \$9.95

Iceberg lettuce wedge with Applewood smoked bacon, blue cheese crumbles, and blue cheese dressing.

Caesar Side \$7.95/Entrée \$9.95

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

House Garden Side \$5.95/Entrée \$7.95

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

Dressings: Blue Cheese, Ranch, Balsamic Vinaigrette, Lemon Vinaigrette, Raspberry Vinaigrette, Honey Chipotle. Add grilled Chicken \$3, Grilled Scottish Salmon \$6, Gulf Shrimp \$5.

- PRIME RIB - WEDNESDAY AND THURSDAY ONLY!

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

Served with a baked potato or mashed potatoes, fresh vegetables, horseradish dijon sour cream and au jus.

Sandwiches

Served with your choice of BBQ ranch beans or French fries. Substitute onion rings, sweet potato fries, or side garden salad \$1.50.

French Dip \$11.95

Thinly sliced roast beef on a toasted baguette served with French onion au jus.

Add cheese \$1.50

The Belle Burger \$12.95

8oz local beef on toasted brioche bun with lettuce, tomato, red onion, and housemade pickles. Choice of cheese: American, Swiss, cheddar, pepperjack, blue cheese.

Colorado Chicken \$14.95

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

Entrées

Green Chile Pork Stew \$8.95

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

Homestyle Chicken Pot Pie \$12.95

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

Pasta Primavera \$17.95

Fresh tri-color tortellini and penne pasta with sautéed seasonal vegetables, garlic and herbs in a light sun-dried tomato pesto cream sauce. Add Chicken \$3 | Shrimp \$5 | Scottish Salmon \$5

Herb Roasted Chicken ¼ : \$15.95 ½ : \$20.95

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

Grilled New York Steak \$21.50

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

Slow Cooked Pot Roast \$15.95

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

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

Meat Loaf \$14.95

Seasoned Angus ground beef, topped with pan dripping gravy and haystack onions. Served over mashed potatoes, with seasonal vegetables.

Baby Back Ribs \$19.95

Slow roasted ginger, garlic and soy glazed pork baby back ribs with BBQ sauce. Served BBQ ranch, beans and slaw.

1/2 Rack Baby Back Ribs \$15.95

Petite Filet Mignon \$19.95

4.5oz grilled filet topped with smoked bacon bourbon sauce. Served with mashed potatoes and seasonal vegetables.

Asian Glazed Salmon \$19.95

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