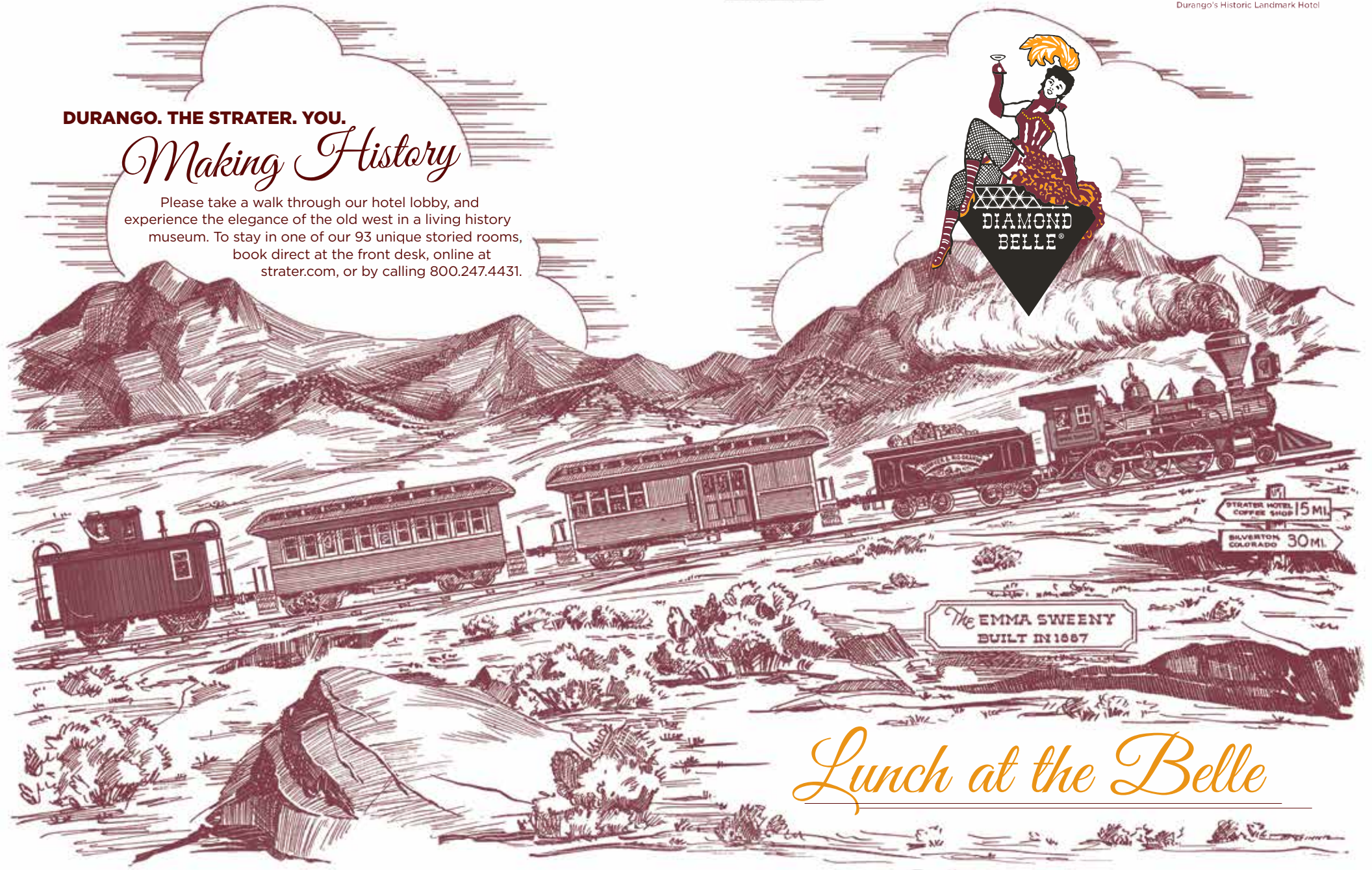


DURANGO. THE STRATER. YOU.

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.



Lunch at the Belle

- SOUPS -

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.
Substitute Grilled Scottish Salmon \$3 | Gulf Shrimp \$2

Spicy Smoked Chicken **\$11.75**
Artisan romaine and fresh spinach, house-smoked diced chicken, red onions, blue cheese crumbles, toasted almonds, tossed with a tabasco vinaigrette.
Substitute Grilled Scottish Salmon \$3 | Gulf Shrimp \$2

Caesar **\$9.95**
Chopped hearts of romaine, parmesan, garlic-herbed croutons, tossed in a classic Caesar dressing.

House Garden — full or half **\$7.95/\$5.95**
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.

- APPETIZERS -

Nachos (for 2 to 4 people) **\$8.95/\$13.95**
House-smoked pulled pork, cheddar sauce, roasted green chiles, pico de gallo, sour cream cilantro, over tri-color corn tortilla chips.

Onion Rings or Sweet Potato Fries **\$6.95**
Served with smoky chipotle ketchup.

Fries **\$5.95**
Served with green chile aioli.

Potato Skins **\$8.95**
Crispy potato skins baked with bacon and cheddar cheese, and a drizzle of Dijon chive sour cream.

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 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 house-made 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.

Ham & Cheese Croissant **\$10.50**
Shaved ham, seared with melted Monterey Jack on a toasted brioche bun.
Served with red onion, lettuce, tomato, housemade pickle.

Corned Beef Reuben **\$12.95**
Sliced corned beef served on marble rye with swiss cheese, sauerkraut, and Thousand Island dressing.

Shrimp Louie **\$12.95**
Bay shrimp in the famous Louie dressing, lettuce, tomato, on a croissant.

BLT&A **\$9.50**
Applewood smoked bacon, lettuce, tomato, avocado on toasted sourdough.

½ Sandwich with Soup or Side Salad **\$11.95**
Choose from ½ Shrimp Louie, Ham & Cheese, or BLT&A, with a cup of Tomato Basil Bisque or Soup du Jour, or Side Salad.

- LUNCH 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 **\$14.95**
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

Asian Glazed Salmon **\$12.95**
4oz grilled Scottish salmon filet brushed with hoisin ginger five-spice glaze.
Served over crunchy vegetable slaw. Tossed with sesame-sweet chili dressing.