

the MAHOGANY

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

SOUPS

Tomato Basil Bisque | Cup \$5 Bowl \$7
French Onion Soup | Bowl \$8
Soup of the Day | Cup \$5 Bowl \$7

SALADS

Dressings: Blue Cheese, Ranch, Balsamic Vinaigrette, Lemon Vinaigrette, Raspberry Vinaigrette, Honey Chipotle.

Bacon Wedge Full \$9.95

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

Caesar Full \$9.95 | Half \$7.95

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

House Garden Full \$7.95 | Half \$5.95

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

Harvest Beet and Baby Arugula Full \$9.95 | Half \$7.95

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

APPETIZERS

Spinach and Artichoke Dip \$9.95

Warm spinach, artichoke & five-cheese dip topped with toasted parmesan. Served with toasted baguette slices and tricolor tortilla strips.

Chilled Shrimp Cocktail \$13.95

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

Adult Candy \$8.95

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

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

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

Calamari Fritti \$8.95

Dredged in seasoned flour, lightly fried and served with lemon garlic aioli.

Strater's Famous Kalamata Dip \$4.95

Served with Bread Bakery baguette and housemade rolls.

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.

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.

STEAK AND PASTA

Baby Back Ribs \$18.95

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

1/2 Rack Baby Back Ribs \$15.95

Pepper Steak Herbert \$31.00

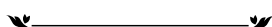
A 30-year award winning Strater exclusive.

7oz black peppered beef tenderloin, pan seared with brandy and Major Grey Chutney.
Served over mashed potatoes and with grilled asparagus.

Pasta Primavera \$17.95

Fresh tricolor 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



*For these three items, choice of two sides: Mashed Potatoes, Baked Potato, Herb-Roasted Fingerlings,
Saffron Risotto, Seasonal Vegetables, Five-Spice Slaw.*

Colorado Ribeye \$29.95

A 12oz steak topped with a simple bacon-chive butter.

Filet Mignon \$29.95

7oz grilled filet topped with smoked bacon bourbon sauce.

4.5oz Petite Filet Mignon \$19.95

New York Oscar \$33.95

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

FISH AND FOWL

Garlic and Herb Shrimp Scampi \$24.95

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

Southwest Corn-Husked Salmon - A Local Favorite! \$24.50

Scottish salmon filet, topped with pine nut, green chili, and roasted tomato salsa,
baked in a corn husk. Served with mashed potatoes and sautéed squash.

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.

Rocky Mountain Rainbow Trout \$22.95

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

*Choice of two sides: Mashed Potatoes, Baked Potato, Herb-Roasted Fingerlings,
Saffron Risotto, Seasonal Vegetables, Five-Spice Slaw.*

Sea Scallops \$26.50

Pan seared scallops served on a sun-dried tomato beurre blanc sauce.
Served with saffron risotto and sautéed broccolini.

Herb Roasted Half Chicken \$20.95

Slow roasted in garlic and herbs, and topped with a pan au jus.
Served with mashed potatoes and seasonal vegetables.



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