

# 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**

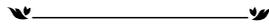
*A 30-year award winning Strater exclusive.*

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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