HISTORIC HOTELS of AMERICA National Trust for Historic Preservation-

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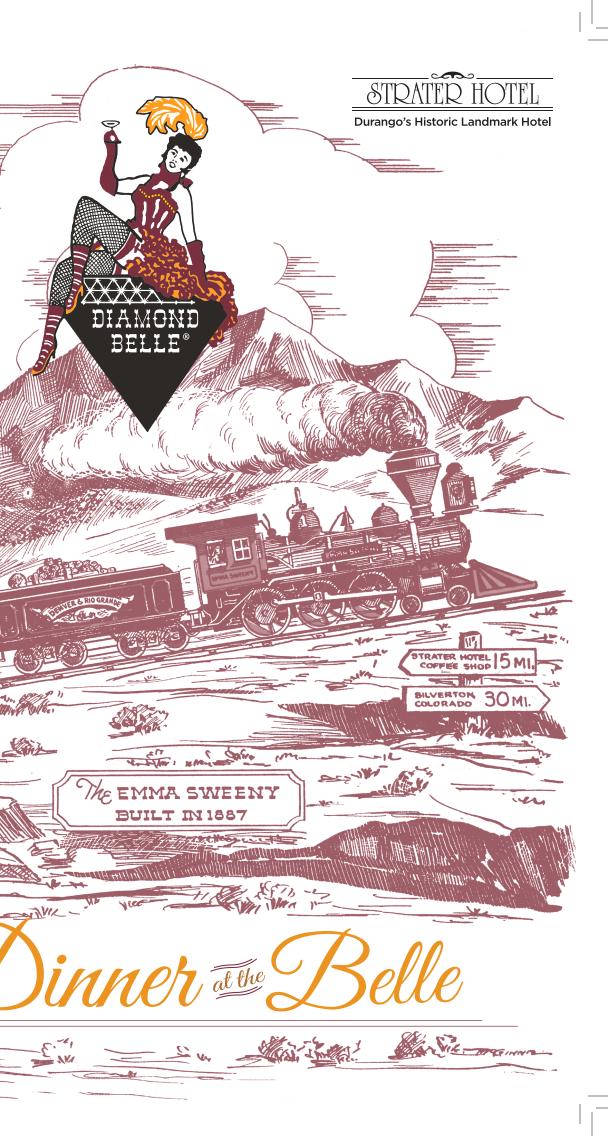
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DURANGO. THE STRATER. YOU.

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.



- APPETIZERS

Nachos

Cheddar sauce, green chiles, pico de gallo sour cream, tri-color chips. For 2: \$8.95 For 4: \$12.95 Add pulled pork \$2.95

Basket of Fries \$5.95

Substitute Onion Rings or Sweet Potato Fries for \$1.00: Smother with Green Chile and Cheddar Cheese \$3.00: Add Truffle Oil for \$1.00.

Potstickers

Six pork and vegetable dumplings on a bed of Asian slaw and a side of sweet chili garlic sauce. **\$8.95**

Potato Skins

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

Fried Calamari

Dredged in seasoned flour, lightly fried and served with lemon garlic aioli. \$10.95

Bacon Wrapped Stuffed Jalapeños

Five fresh jalapeños filled with cilantro cream cheese, wrapped in bacon and oven roasted. Served with roasted red pepper sauce. **\$7.95**

Spinach Artichoke Dip

Warm spinach, artichoke and five-cheese dip topped with toasted parmesan. Served with toasted baguette slices and tri-color chips. \$10.95

Chicken Lollipop Drummies

Six marinated lollipop chicken drumettes with a choice of traditional buffalo or Asian glazed wings; ranch or blue cheese. \$11.95

Chilled Shrimp Cocktail

Five Old bay seasoned jumbo gulf shrimp served with Bloody Mary cocktail sauce. \$13.95

Thai Chicken Lettuce Wraps

Thai marinated chicken breast and Asian slaw served in baby butter lettuce cups, with sweet Thai chili sauce. **\$9.95**



DRESSINGS: Ranch, Blue Cheese, Balsamic Vinaigrette, Lemon Vinaigrette, Raspberry Vinaigrette. Add to any salad: Grilled Chicken \$3.00, Salmon \$5.00, Calamari \$5.00, Portabella \$3.00, or Chicken Salad \$3.00.

Tomato Basil Bisgue or Soup of the Day: Cup \$4 Bowl \$6

Chicken Gorgonzola - A Local Favorite!

Mixed garden greens, Gorgonzola cheese, red grapes, candied pecans, sliced grilled chicken, served with a raspberry vinaigrette. **\$12.95**

House Garden

Mixed baby greens, cherry heirloom tomatoes, cucumber, red onion, and garlic herb croutons, **\$7.95**

Caesar

Chopped romaine, parmesan, and garlic herb croutons. **\$8.95**

Bacon Wedge

Iceberg lettuce wedge with Applewood smoked bacon, blue cheese crumbles, and blue cheese dressing. **\$9.95**

The Strater supports and sources from local family-owned farms and ranches. Some items on our menu are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Straws available upon request.



Served with your choice of BBQ ranch beans or French fries. Substitute onion rings, sweet potato fries, side garden salad, or cup of soup \$1.00

French Dip

Thinly sliced roast beef on a toasted baguette served with au jus. **\$10.95** Add cheese \$1.00

Veggie Hummus Wrap

Fresh roasted garlic hummus, zucchini, red bell peppers, baby spinach, red onions, asparagus in a spinach tortilla. \$12.95



All of our burgers are served on a brioche bun with lettuce, tomato, onion, pickle.

CHOOSE YOUR PATTY

Beef	\$11.95
Chicken	\$11.95
Garden	\$11.95
Shaved Ham	n \$11.95
Bison	Add \$3.95

_ CHOOSE YOUR TOPPING _ \$1.00 each

Bacon Green Chile Avocado Sautéed Mushrooms Caramelized Onions Fried Egg Blue Cheese

Roasted Jalapeño Swiss Pepper Jack Cheddar American Mozzarella

CHOOSE YOUR SAUCE 50¢ each

Kalamata Olive Dip, Poblano Aioli, Chipotle Ketchup, BBQ, Ranch

Dinner Entrées







Hearty bowl of slow cooked pork, potatoes, vegetables, and roasted green chilis, finished with Cotija cheese. Serve with warm flour tortillas. **\$8.95**

Homestyle Chicken Pot Pie

Celery, carrots, potatoes, peas and onion, roasted white and dark chicken in a creamy sauce, topped with a flaky pie crust. **\$12.95**

Herb Roasted Chicken

Chicken, slow roasted in garlic and herbs, topped with a pan jus. Served with mashed potatoes and seasonal vegetables. ¹/₄ Chicken (breast and wing): \$16.95 Half: \$24.95

Slow Cooked Pot Roast

Slow roasted Colorado beef with pan dripping gravy served with mashed potatoes and seasonal vegetables; fresh roll. **\$16.95**

Pan Seared Rainbow Trout

Seasoned, pan seared trout finished with shallot herb butter and topped with sautéed spinach and tomatoes. Served with mashed potatoes and seasonal vegetables. **\$24.95**

Petite Filet Mignon

5oz grilled filet. Served with mashed potatoes and seasonal vegetables. **\$20.95**

Asian Glazed Salmon

Bed of rice and Asian slaw. \$21.95

Baby Back Ribs

Slow roasted and smoked pork baby back ribs with house BBQ sauce; served with ranch beans and coleslaw. Full Rack: \$20.95 ¹/₂ Rack: \$15.95

Pasta Primavera

Tri-color tortellini and penne pasta with sautéed seasonal vegetables, garlic and herbs in a sun-dried tomato pesto cream sauce. \$19.95 Add Chicken \$3, Shrimp \$5, Salmon \$5.