HISTORIC HOTELS of AMERICA National Trust for Historic Preservation-

- And

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.



_ STARTERS _

Nachos

Cheddar sauce, green chiles, pico de gallo, sour cream, tri-color chips. \$8.95 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**

Fried Calamari

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

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

Marinated Iollipop chicken drumettes with a choice of traditional buffalo or Asian glazed wings; ranch or blue cheese. 6 pcs \$11.95

Soups & Salads

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.

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.

Soup of the Day or Tomato Bisque Cup \$4 Bowl \$6

Chicken Gorgonzola

Mixed garden greens, Gorgonzola, red grapes, candied pecans, sliced grilled chicken, with 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**

Wilted Spinach

Bacon Wedge

dressing. **\$9.95**

Spinach tossed with a hot bacon vinaigrette, cherry heirlooms, almonds, and red onion. **\$9.95**



Iceberg lettuce wedge with Applewood smoked **Blackened Cod Tacos** bacon, blue cheese crumbles, and blue cheese

Three blackened tacos, slaw, flour tortillas and avocado lime sauce. \$10.95

Homestyle Chicken Pot Pie

Roasted chicken, celery, carrots, potatoes, peas and onion in a creamy sauce topped with a flaky pie crust. **\$12.95**

Burgers & Sandwiches

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

¹/₂ Sandwich & Soup or Salad

Choice of Reuben, Chicken Salad, BLT&A or Southwest Turkey Melt with choice of soup or house salad. \$11.95

French Dip

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

BLT&A

Applewood smoked bacon, lettuce, tomato, avocado and mavo on toasted sourdough. \$9.95

Chicken Salad

Fresh chicken salad on toasted baguette with lettuce & tomato. \$12.95

Southwest Turkey Melt

Thinly sliced turkey breast, Pepper Jack cheese and Green Chile on toasted sourdough. \$10.95

Reuben

Lean top round corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on toasted rye bread. **\$11.95**

Veggie Hummus Wrap

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



The Diamond Belle's Green Chile Pork Stew

Fresh from the southwest to your table! A hearty crock of slow cooked pork, potatoes, vegetables,

and roasted green chiles, finished with Cotija cheese, cilantro and flour tortillas. \$8.95



Pan Roasted Trout

Spinach and tomato shallot herb lemon butter. Served with French fries. \$15.95

Baby Back Ribs

A half rack of hickory smoked barbeque pork ribs; served with BBQ baked beans and coleslaw. **\$15.95**

Sugar Snap Pea and Carrot Soba Noodle Bowl (Vegan)

Edamame, snow peas, carrots and cilantro tossed with soba noodles in a ginger sesame sauce. **\$9.95**



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