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

SOUPS

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



SALADS

Dressings: Ranch, Blue Cheese, Balsamic Vinaigrette, Lemon Vinaigrette, Raspberry Vinaigrette, or Hot Bacon Vinaigrette.

Bacon Iceberg Wedge

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

Caesar

Chopped hearts of romaine, parmesan, garlic-herb croutons, tossed in a classic Caesar dressing. **\$8.95**

House Garden

Mixed baby greens, cherry heirloom tomatoes, cucumber, red onion and garlic-herb croutons. Choice of dressing. **\$7.95**

Harvest Beet and Arugula

Arugula, gold and red beets, shaved parmesan, with lemon olive oil vinaigrette. **\$9.95**



APPETIZERS

Spinach Artichoke Dip

Warm spinach, artichoke and five-cheese dip topped with toasted parmesan. Served with toasted baguette slices and tricolor tortilla strips. **\$9.95**

Wine Taster's Plate

Burrata, Arugula, shaved prosciutto, tomato jam. **\$9.95**

Fried Calamari

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

Chilled Shrimp Cocktail

Five Old Bay seasoned Gulf shrimp served with spicy Bloody Mary cocktail sauce. **\$13.95**

HAND - CUT PRIME STEAKS

Served with choice of starch and vegetable: loaded baked potato, yukon gold mashed, herb roasted fingerling potatoes; seasonal vegetables, grilled asparagus, or broccolini.

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|----------------------|----------------|-------------------------|----------------|
| New York 12oz | \$24.95 | Petite Filet 5oz | \$20.95 |
| Filet 8oz | \$25.95 | Ribeye 12oz | \$28.95 |

ACCOMPANIMENTS

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|---------------------|---------------|--|---------------|
| Béarnaise Sauce | \$2.95 | Sautéed Wild Mushrooms | \$2.95 |
| Oscar Style | \$8.95 | Blue Cheese and Garlic Compound Butter | \$2.95 |
| Bacon Bourbon Sauce | \$2.95 | Four Garlic Shrimp | \$6.95 |

PRIME RIB

WEDNESDAY AND THURSDAY ONLY!
While it lasts!

Colorado Angus 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.

CHEF'S CHOICE ENTRÉES

Pepper Steak Herbert

Our 30-year award winning Strater Exclusive

8oz pepper crusted beef tenderloin, pan seared with brandy and Major Grey chutney. Served over yukon gold mashed potatoes with grilled asparagus. **\$31.95**

Scallop Stuffed Lobster Tail

Broiled lobster tail stuffed with scallops. Served with clarified butter, mashed potatoes and grilled asparagus. **Market Price**

Southwest Corn Husk Salmon

Scottish salmon fillet, topped with pine nut and poblano relish, steamed in a corn husk and served over a bed of arugula, black bean corn salsa, heirloom tomatoes, fingerling potatoes tossed in a lemon vinaigrette. **\$24.50**

Rainbow Trout

Seasoned, pan seared trout finished with spinach and tomatoes sautéed in a shallot herb lemon butter; mashed potatoes and broccolini. **\$24.95**

Scallops

Four jumbo scallops pan-seared and served over saffron risotto, with broccolini and citrus herb beurre blanc. **\$26.95**

Slow Roasted Half Chicken

Served with roasted garlic mashed potatoes, seasonal vegetables, and sherry chicken jus. **\$24.95**

Portobello Mushroom "Steaks" with Chimichurri

Vegan. Served with grilled asparagus and herb roasted fingerling potatoes. **\$20.95**

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.**

ELK TENDERLOIN

Local Favorite! 6oz tender grilled elk tenderloin, cherry demi, mashed potatoes and grilled asparagus. **\$34.95**

STRATER HOTEL
Durango's Historic Landmark Hotel

HISTORIC HOTELS
of AMERICA
National Trust for Historic Preservation

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.