



ALL DAY MENU

- STARTERS -

Nachos 14

Cheddar Sauce, Jalapeño, Scallion, Guacamole, Pico de Gallo, Sour Cream. Carne Asada **Add 4**

Basket of Fries 8

Truffle Oil, Fresh Herbs, and Parmesan

Bruschetta Kalamata 8

Olives, Basil, Sea Salt, and Extra Virgin Olive Oil

***Fried Calamari 12**

Lemon Garlic Aioli

Peanut Butter Jalapeños 9

Cheddar Cheese, Panko and Fried

Espinaca con Queso 13

Spinach, White Cheddar, Green Chili, Toasted Baguette Crisps

***Buffalo Wings 14**

Ranch or Blue Cheese, Celery and Carrot Relish

***Rosemary & Lime Shrimp Cocktail 15**

Grilled then Chilled, Raifort and Cocktail Sauces

- SOUPS & SALADS -

Dressing: Balsamic Vinaigrette, Ranch, Blue Cheese, Lemon Soy Vinaigrette, Raspberry Walnut Vinaigrette and Thousand Island

Soup of the Day Cup 5 | Bowl 8

***Chicken Gorgonzola 14**

Field Greens, Red Grapes, Candied Walnuts, Raspberry Walnut Vinaigrette

Caesar Salad 9

Romaine, Parmesan Reggiano, Grilled Haloumi, Lemon and White Anchovies, Herbed Croutons
Salmon **Add 5** | Grilled Chicken **Add 4**
Grilled Flatiron Steak **Add 7**

House Salad 8

Organic Greens, Shaved Fennel, Grape Tomatoes, Olives, Cucumbers, Goat Cheese, Candied Pecans, Dried Cranberries, Aged Balsamic Vinaigrette

Just A Wedge 9

Bacon, Blue Cheese, Roma Tomato, Cracked Pepper

- BURGERS & SANDWICHES -

French Fries and Today's Side Salad
Cup of Soup **Add 4**

***The Henry Strater - Build Your Own Burger 13**

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

Choose your topping \$1.00 each

Smoke House Bacon
Green Chile
Avocado

Sautéed Mushrooms
Caramelized Onions
Roasted Jalapeño

Cheddar, American,
Swiss, Pepper Jack,
Blue Cheese

***French Dip 13**

Provolone, Au Jus, and Horseradish

***BLTA 12**

Applewood Bacon, Lettuce, Tomato, Avocado, Mayo, Sourough

***Classic Reuben 14**

Corned Beef, Sauerkraut, Swiss, 1000 Island, Rye Bread

***Tapenade Wrap 13**

Grilled Squash, Baby Spinach, Red Onions, Asparagus in a Spinach Tortilla

***Seared Salmon Sammy 14**

Avocado and Tomato Relish, Capers, Red Onion, Brioche Bun

***A Cup and a Half 13**

Half of Any Sandwich and a Cup of Today's Soup
(No Burgers Please)

- ENTRÉES -

Accompanied by Appropriate Bread and Butter

***Pork Green Chile 10**

Roasted Hatch Chiles, Tomato, Red Onion and Papas, Cotija Cheese, Flour Tortillas

Homestyle Chicken Pot Pie 13

Celery, Carrots, Potatoes, Peas and Onions, Roasted White and Dark Chicken, Pastry Crust

***Tenderloin Cowbob's 17**

Tenderloin Tips, Cremini Mushrooms, Bell Pepper, Red Onion and Poblano, Balsamic Glaze

Pan Seared Rainbow Trout 19

Shallot Herb Butter, Spinach and Tomatoes, Garlic Potatoes, Seasonal Vegetables

***Petite Filet Mignon 22**

6oz Grilled Filet, Mashed Potatoes, Seasonal Vegetables

Ears of Pasta 16

Roma Tomato, Asparagus, Fresh Mozzarella, Kalamata Olive, Baby Spinach, Pesto, First Press Olive Oil

**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.*