



*All Items Served with Strater Muffin Basket*

## Soups & Salads

*Dressings: 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, and Raspberry Walnut Vinaigrette

**Caesar Salad 9**

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

**House Salad 8**

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

## Entrées

**Shared Plate 16**

Strater's Selection of Smoked Seafood, Charcuterie, Cheeses of the World,  
Dried Fruits and Honey, House Chutney, and Mustards

**Tournedos Benedict 26**

Beef Tenderloin, Sautéed Baby Spinach, Sundried Tomatoes, Hollandaise, and Truffle

**Chicken and Cremini Crepes 15**

Sautéed with Sherry Chive Cream

**Fried Chicken & Waffles 16**

Maple Syrup and Rhubarb Chutney

**Seared Pacific Salmon 25**

Wild Greens, Preserved Lemon and Dill Beurre Blanc

**Crepes a la Foster 15**

Dark Rum, Bananas, and Brown Sugar

**Seasonal Fruit & Muslix Platter 12**

Chef's Selection, Vanilla Yogurt

**Sunday's Frittata 14**

*Your server will enlighten you!*

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

# THE STRATER'S BRUNCH MENU