



# TAKE-OUT Menu

## RISE & SHINE

### Mahogany Grille Breakfast

Two eggs any style, choice of smoked bacon, sausage links, or country ham, Lyonnaise potatoes. **\$12.50**

### Huevos Rancheros

Corn tortillas, black beans, two eggs any style, green chili, cheddar cheese, and sour cream. **\$13.50**

### Mahogany French Toast

Two eggs any style, choice of bacon or sausage. **\$12.50**

### Strater Scramble

Eggs scrambled with choice of bacon or sausage, onion, green chilies, mushrooms, spinach and cheddar cheese. **\$11.50**

## MORNING BEVERAGES

Orange, Apple, Cranberry or Grapefruit Juice **\$3.00**

2% Milk **\$3.00**

Coke, Diet Coke, Sprite (cans) **\$2.00**

Coffee or Tea **\$3.00**

Hot Chocolate **\$3.00**

Espresso/Americano **\$3.50**

## LUNCH

### Chicken Salad

Fresh chicken salad served on toasted sourdough, with lettuce and tomato. **\$12.95**

### Reuben

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

### Fish and Chips

Beer battered cod, lemon caper aioli, French fries and coleslaw. **\$13.95**

### Henry Strater Burger

Served with red onion, lettuce, tomato on a brioche bun. **\$13.95**

*Add bacon, cheese, or green chili, \$1.00 per topping.*

## **SALADS**

### **Chicken Gorgonzola**

Mixed greens, gorgonzola, red grapes, candied pecans, grilled chicken, with a raspberry vinaigrette. **\$12.95**

### **House**

Mixed greens, cherry tomatoes, cucumber, red onion, and garlic herbed croutons. **\$7.95**

### **Caesar**

Chopped romaine, parmesan cheese, croutons. **\$8.95**

## **DINNER**

*All entrees are served with baked potato and seasonal vegetables.*

### **Stuffed Chicken**

7oz breast stuffed with prosciutto and provolone, finished with a mushroom and sage brown butter sauce. **\$22.95**

### **Ruby Red Trout**

Blackened and grilled, topped with a Crayfish Creole sauce. **\$24.95**

### **Ahi Tuna**

Pan-seared in sesame seed and served on Asian slaw, finished with a Thai peanut sauce. **\$23.95**

### **Salmon**

Grilled and finished with an orange and bourbon glaze. **\$22.95**

### **Shrimp Pomodoro**

Sautéed with tomatoes and capers in a garlic white wine sauce over capellini. **\$21.95**

### **Green Chili Pork Stew**

Hearty bowl of slow-cooked pork, potatoes, vegetables, roasted green chilis, finished with Cotija cheese. Served with a warm tortilla. **\$9.95**

### **Homemade Chicken Pot Pie**

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

### **Petite Filet Mignon**

7oz grilled and served with baked potato and seasonal vegetables. **\$22.95**

### **Pepper Steak Herbert**

Seared peppercorn crusted filet, mango chutney, and cognac sauce. **\$37.95**

### **Ribeye**

12oz cut served with baked potato and seasonal vegetables. **\$29.95**

## **Take-Out Beer, Wine, Cocktails Available**

**Call 970.247.4431 to place your order. We will have it ready for pick up.**

**Park out front of the Strater Hotel Lobby.**

*\*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.*