



ALL DAY MENU AVAILABLE 11:30AM-9PM

06/02/2020

APPETIZERS

Nachos

Cheddar sauce, green chilies, pico de gallo, sour cream, tri-color chips.

For 2: \$8.95 For 4: \$12.95 Add pulled pork \$2.95

Potstickers

Six pork and vegetable dumplings on a bed of Asian slaw and a side of spicy red plum sauce. **\$8.95**

Potato Skins

Crispy potato skins baked with bacon and cheddar cheese, topped with a drizzle of Dijon chive sour cream. **\$8.95**

Fried Calamari

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

Southern Shrimp & Grits

Sautéed shrimp, blackened and served on creamy cheesy grits topped with a creole sauce. **\$11.95**

Bacon Wrapped Stuffed Jalapeños

Five fresh jalapeños filled with cilantro cream cheese, wrapped in bacon and oven roasted. Served with salsa verde. **\$7.95**

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

Six marinated lollipop chicken drumettes with a choice of traditional buffalo or Asian glazed; ranch or blue cheese. **\$11.95**

Chilled Shrimp Cocktail

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

Guajillo & Chorizo Mussels

Black mussels sautéed with chorizo in a guajillo broth. Served with toast points. **\$13.95**

SALADS

Clam Chowder or Soup of the Day

Cup \$5 Bowl \$7

Barker Chef Salad

Mixed greens topped with roasted tomatoes, grilled red onions, bacon, eggs, green chili and cheese with your choice of dressing. **\$9.95**

Chicken Gorgonzola – *A Local Favorite!*

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

**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.*

LUNCH

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

½ Sandwich & Soup or Salad

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

BLT & A

Bacon, lettuce, tomato and avocado on grilled sourdough. **\$11.95**

Chicken Salad

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

Reuben

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

Fish N' Chips

Beer battered cod, lemon caper aioli, French fries & cole slaw. **\$14**

Henry Strater Burger

All beef patty served with lettuce, tomato, & onion. **\$13**

Add Bacon, Mushrooms, Cheese or Green chili **\$1 each**

The Judah Burger

Black bean and vegetable burger, served with lettuce tomato and chipotle aioli. **\$12**

DINNER *Available from 4-9PM*

All entrees are served with baked potato & seasonal vegetables. Starting at 4pm.

Stuffed Chicken Breast

7 oz breast stuffed with prosciutto and provolone, finished with a mushroom and sage brown butter sauce. **\$23**

Homemade Chicken Pot Pie

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

Pot Roast

Slow roasted Colorado beef with pan dripping gravy served with mashed potatoes and seasonal vegetables. **\$16.95**

Petite Filet Mignon

7oz grilled and served with baked potato and seasonal vegetables. **\$24.95**

Ribeye

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

Ruby Red Trout

Blackened and grilled, topped with a crayfish creole sauce. **\$25**

Ahi Tuna

Pan-seared in a sesame seed crust. Served on Asian slaw, topped with Thai peanut sauce. **\$24**

Grilled Salmon

Grilled and finished with an orange bourbon glaze. **\$23**

Shrimp Pomodoro

Sautéed with tomatoes and capers in a garlic white wine sauce over capellini. **\$21**

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