

THE BELLE Lunch & Dinner



HISTORIC HOTELS
of AMERICA
National Trust for Historic Preservation

STRATER HOTEL
DURANGO, COLORADO 1887



APPETIZERS

House Smoked Chicken Wings 15

Hot, Mild, Plain, or Honey Mustard with Celery and Carrot Sticks

Chicken Fingers 14

Served with French Fries

Fried Calamari 16

Served with Caper Aioli

Atlantic Salmon Cake 15

Combined with Red Bell Pepper, Basil, Mozzarella Cheese, Caper Aioli

Chicken Quesadilla 15

Chicken Breast, Shredded Cheddar and Monterey Jack Cheese Blend, Pico De Gallo, and Salsa

Dip & Spread Hummus 15

Pita Bread, Carrots, Celery, Cucumber

Idaho Nachos 12

Bacon Bits, Cheese Sauce, Tomato, Fresca Crema, Green Onion

Basket of Fries 6

Sweet Potato Fries 7

Onion Rings 7

SOUPS & SALADS

Tomato Basil Bisque or Soup of the Day 7

Steak Taco Salad 16

Iceberg Lettuce, Steak, Avocado, Pico De Gallo
Cheddar Cheese, in a Crispy Tortilla Bowl with Cilantro Dressing

Cobb Salad 15

Iceberg Lettuce, Bacon Bits, Grilled Chicken, Avocado, Eggs, Bleu Cheese Crumbles,
Tomato, with Bleu Cheese Dressing

Gorgonzola Salad 12

Mixed Greens, Gorgonzola Cheese, Red Grapes, Candied Pecan, with Raspberry Vinaigrette

Caesar Salad 13

Chopped Romaine, Shaved Parmesan Cheese, with Caesar Dressing

Spring Salad 13

Organic Field Greens, Cherry Tomatoes, Cucumber, Crispy Tortilla Strips with Raspberry Vinaigrette

Add On 4oz

Chicken Breast 6

Steak 9

Salmon 9

DESSERTS

Banana Split 8

Toffee Cake 12

Traditional Cheesecake 9

Ice Cream 5

Vanilla, Chocolate, or Strawberry

*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.



SANDWICHES & WRAPS

*Sandwiches served with French Fries and a Pickle Spear
Substitute Sweet Potato Fries or Onion Rings 2*

Strater Burger 17

Beef Patty Topped with Bourbon Bacon Onion Jam, Iceberg Lettuce, Tomato, and Pepper Jack Cheese

Philly Cheesesteak 17

Sliced Roast Beef, Red and Green Bell Pepper, Onion, Provolone Cheese, on a Toasted Hoagie Roll

French Dip 17

Roast Beef, Swiss Cheese, Caramelized Onion, Au Jus, on a Toasted Hoagie Roll

Classic Reuben 16

Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing on Toasted Marble Rye

Parmesan Turkey Melt 15

Sliced Turkey, Caramelized Onions, Swiss Cheese, Shaved Parmesan on Toasted Sourdough

Club Sandwich 16

Sliced Ham, Sliced Turkey, Crispy Bacon, Iceberg Lettuce, Tomato,
American and Swiss Cheese on Toasted Sourdough

Salmon Wrap 15

Mixed Greens, Tomato, Cucumber, Red Onion, with Sriracha Aioli

Spicy Crispy Chicken Wrap 15

Chicken Tenders, Sriracha Aioli, Romaine Lettuce, Tomato, Cucumber, and Ranch Dressing in a Flour Tortilla

Grilled Veggie Sandwich 16

Zucchini, Yellow Squash, Red Bell Pepper, Mushroom, Basil Aioli

ENTRÉES

Diamond Meatloaf 24

Ground Beef, Ground Shrimp, Celery, Onion, Mushroom, Red Bell Pepper,
Vegetable of the Day, Baked or Mashed Potato

Pork Green Chili Verde 25

Tender Pork, Green Chili, Mashed Potatoes

Chicken Bowl 23

Homemade Creamy Chicken Soup in a Toasted Sourdough Bowl

6oz Fillet Mignon 29

Vegetable of The Day, Baked or Mashed Potato, with Garlic Cilantro Sauce

6oz NY Steak 29

Vegetable of The Day, Baked or Mashed Potato, with Garlic Cilantro Sauce

Honey Garlic Salmon 28

Vegetable of the day, Baked or Mashed Potato

Hawaiian Pork Ribs 24

Pineapple and Chipotle BBQ Sauce, Vegetable of The Day, Baked or Mashed Potato

Chicken Marsala 26

Chicken Breast, Linguini, Mushrooms, Marsala Sauce

Garlic Butter Shrimp Scampi 28

Shrimp, Linguini, Garlic, Butter, Scampi Sauce

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WHITE WINE By The Glass

CHARDONNAY
Sonoma Cutrer 13

PINOT GRIGIO
Barone Fini 9

SAUVIGNON BLANC
Whitehaven 10

PROSECCO
Mezzacorona 9

ROSÉ
Fluer de Prairie 9

RED WINE By The Glass

CABERNET
Josh Cellars 10

PINOT NIOR
A to Z 10

MALBEC
Las Terrazas 10
“#30 out of Top 100
Wine Spectator 2024”

RED BLEND
E. Guigal
Cotes du Rhone 10

BEER

Heineken 00 *Non alcoholic* 5.5
Bud Light 5.5
Budweiser 5.5
Coors Light 5.5
Coors Banquet 5.5
Guinness 7.5
Miller Light 5.5
Michelob Ultra 5.5
Modelo Especial 6.5
Stella Artois 6.5

DRAFT BEER 7.5

HOUSE WINE 7

COCKTAILS

AUSTIN CITY LIMITS 12

Tito’s Vodka, Raspberry Liqueur, Lemon, Prosecco

RANCH WATER 10

Silver Tequila, Soda Water, Lime

GOLD RUSH 12

Colorado Honey Bourbon, Honey, Simple Syrup, Lemon

DEAD MAN’S HANDLE 12

Tequila, Aperol, Lime, Orgeat, Salt Rim

OLD FASHIONED 10

Old Overholt Rye, Simple Syrup, Luxardo Cherry,
Orange, Angostura Bitters

ANIMAS CITY COOLER 10

Melon and Peach Liqueur, Orange and Cranberry Juice

SOUTHSIDE 12

Empress Gin, Lime, Simple Syrup, Mint

ORANGE WHIP 10

Whipped Flavored Vodka, Orange Juice, Triple Sec, Cream

WAKE UP CALL 10

Old Overholt Double Rye, DiSaranno, Tuaca,
Coffee, Lemon Zest

BEEZ NEEZ 10

Gin, Lemon Juice, Touch of Honey

BOULEVARDIER 12

Bullet Bourbon, Campari, Touch of Sweet Vermouth

RAZZBERRY COSMO 10

Vodka, Raspberry Liqueur, Triple Sec, Splash of Cranberry

PINK CORSET 12

Tito’s Vodka, Orange Bitters, Peychaud Bitters,
Maraschino Liquor, Simple Syrup, Lemon

SILVER LINING 12

Sauza Tequila, Cointreau Liqueur,
Chamomile Honey Syrup, Lemon, Mezcal Rinse

CACTUS JUICE 12

Sombra Mezcal, Green Chartreuse, Pineapple Juice,
Simple Syrup, Freshly Squeezed Lime