



LUNCH Available 11:30AM-3PM

Appetizers

Nachos \$8.95 For 2 \$12.95 For 4

Cheddar sauce, green chiles, pico de gallo, sour cream, tri-color chips. *Add pulled pork \$2.95*

Potstickers \$8.95

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

Salads

Southwest Chef Salad \$9.95

Mixed greens topped with roasted tomatoes, grilled red onions, bacon, eggs, green chile and cheese with your choice of dressing.

Caesar \$8.95

Chopped romaine, parmesan, and garlic herb croutons.

***Southwest Steak Salad \$14.95**

Grilled, marinated flank steak served on top of mixed greens with roasted corn, tomato, and red onions in a lime cilantro vinaigrette.

Burgers & Such

Sandwiches are served with French fries.

Substitute sweet potato fries, cup of soup, onion rings or side garden salad \$1.50.

***Henry Strater Burger \$12.95**

All beef patty served with lettuce, tomato, and onion.

Add grilled onions, jalapeño peppers, avocado, fried egg, bacon, mushrooms, cheddar, pepper jack, Swiss, bleu cheese, American or green chile \$1 each.

Homemade Chicken Pot Pie \$12.95

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

Sandwiches

BLT & A \$11.95

Bacon, lettuce, tomato and avocado on grilled sourdough.

Chicken Salad \$12.95

Fresh chicken salad on toasted sourdough with lettuce & tomato.

Reuben \$11.95

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

Dessert \$7 each

Flourless Chocolate Cake • Key Lime Pie • Bread Pudding • Lemon Cheesecake





Pick up your take out orders in the back lobby of The Hotel.

DINNER Available 4PM-9PM

Appetizers

Nachos \$8.95 For 2 \$12.95 For 4

Cheddar sauce, green chiles, pico de gallo, sour cream, tri-color chips. *Add pulled pork \$2.95*

Potstickers \$8.95

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

Chilled Shrimp Cocktail \$13.95

Five Old Bay seasoned jumbo gulf shrimp served with Bloody Mary cocktail sauce.

Santa Fe Crab Cakes \$15

Served with a chipotle aioli.

Salads

House Garden \$7.95

Mixed baby greens, cherry heirloom tomatoes, cucumber, red onion, and garlic herb croutons.

Caesar \$8.95

Chopped romaine, parmesan, and garlic herb croutons.

***Southwest Steak Salad \$14.95**

Grilled, marinated flank steak served on top of mixed greens with roasted corn, tomato, and red onions in a lime cilantro vinaigrette.

Burgers & Such

Sandwiches are served with French fries.

Substitute sweet potato fries, cup of soup, onion rings or side garden salad \$1.50.

***Henry Strater Burger \$12.95**

All beef patty served with lettuce, tomato, and onion.

Add grilled onions, jalapeño peppers, avocado, fried egg, bacon, mushrooms, cheddar, pepper jack, Swiss, bleu cheese, American or green chile \$1 each.

Homemade Chicken Pot Pie \$12.95

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

Entrées

***Petite Fillet \$33.95**

8oz filet served with your choice of baked potato or mashed potatoes, and asparagus.

Pot Roast \$16.95

Slow roasted Colorado beef with pan dripping gravy, served with mashed potatoes and seasonal vegetables.

Southern Fried Chicken \$14.95

House breaded chicken, fried and served with French fries and coleslaw.

Vegetarian Chile Relleno \$13.95

Sautéed vegetables with a cream cheese stuffed Poblano pepper served over Spanish rice, finished with a guajillo sauce.

Ahi Tuna \$26

Pan seared in a sesame crust, served on Asian slaw and finished with a Thai peanut sauce, and choice of starch.

Tequila Shrimp Pasta \$21

Jumbo shrimp sautéed in fresh garlic and cilantro, served in a tequila lime cream sauce over linguini.

Lasagna Al Forno \$22

Italian sausage, spinach, mozzarella and ricotta cheese. Finished with homemade marinara.

Stuffed Chicken \$24

Stuffed with prosciutto and mozzarella, finished with a wild mushroom and sage brown butter sauce, and choice of starch.

***Flat Iron Oscar \$35**

Grilled and topped with fresh crab meat, finished with our house made hollandaise and asparagus.

Dessert \$7 each

Flourless Chocolate Cake • Key Lime Pie • Bread Pudding • Lemon Cheesecake

