



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: *Ranch, Bleu Cheese, Thousand Island, Raspberry Vinaigrette, Cilantro Vinaigrette, Asian.*

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, onion rings or side garden salad with choice of dressing: Ranch, Bleu Cheese, Thousand Island, Raspberry Vinaigrette, Cilantro Vinaigrette, Asian. \$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.

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





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

4 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

Choice of dressing: Ranch, Bleu Cheese, Thousand Island, Raspberry Vinaigrette, Cilantro Vinaigrette, Asian.

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.

Entrées

*Henry Strater Burger \$12.95

All beef patty served with lettuce, tomato, and onion. Served with French fries.

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

Substitute sweet potato fries, onion rings or side garden salad for \$1.50. Choice of dressing: Ranch, Bleu Cheese, Thousand Island, Raspberry Vinaigrette, Cilantro Vinaigrette, Asian.

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.

Served with side garden salad.

Choice of dressing: Ranch, Bleu Cheese, Thousand Island, Raspberry Vinaigrette, Cilantro Vinaigrette, Asian.

*Petite Filet \$33.95

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

Cook Choice MR, M, MW

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 wild rice.

Cook Choice R, M, W

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 baked potato with butter, sour cream, and chives.

*Flat Iron Oscar \$35

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

Cook Choice MR, M, W

Dessert \$7 each

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

