



Soup

Clam Chowder or Soup of the Day

Cup \$5 Bowl \$7

Salad

House Salad \$8

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

Gorgonzola Salad \$10

Mixed garden greens, Gorgonzola cheese, red grapes, and candied pecans.
Served with a raspberry vinaigrette.

Caesar Salad \$9

Chopped romaine, parmesan, and garlic herb croutons.

Caprese Salad \$9

Buffalo mozzarella, sliced tomatoes, red onion and a balsamic reduction.

Appetizers

***Oysters on Half Shell \$14**

6 raw oysters, served with cocktail sauce and lemon.

Rockefeller \$15

6 oysters baked with shallots, garlic and spinach, finished with parmesan cheese.

Calamari Fritte \$11

Dredged in seasoned flour, lightly fried, and served with lemon caper aioli.

Shrimp Cocktail \$14

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

Tequila Shrimp \$14

4 jumbo shrimp sautéed with fresh garlic and cilantro in a tequila lime cream sauce.

Santa Fe Crab Cakes \$15

Served with a chipotle aioli.

Stuffed Mushrooms \$15

Stuffed with Italian sausage and finished with a veal demi.

Green Lip Mussels \$14

8 mussels baked with a sriracha ginger aioli.

Adult Candy \$12

Gorgonzola filled dates, Applewood Bacon, and a honey drizzle.

***Beef Carpaccio \$14**

Thin slices of beef tenderloin, arugula salad, and parmesan. Served with toast points.

**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.*

11/03/20

MAHOGANY GRILLE STARTERS



Seafood

King Crab Legs ½ lb MP 1lb MP

Served with clarified butter, seasonal vegetables, and choice of starch.

Ahi Tuna \$26

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

Salmon \$26

Grilled and finished with an orange and bourbon glaze.

Mahi-Mahi \$25

Grilled and served on a seafood saffron risotto.

Cioppino \$25

Shrimp, clams, mussels, and cod sautéed in a spicy marinara broth.

Tequila Shrimp Pasta \$21

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

Pasta & Vegan

Lasagna Al Forno \$22

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

Stuffed Squash \$23

Baked acorn squash stuffed with a medley of colorful local seasonal vegetables.

Steaks, Chops & Chicken

All entrées served with seasonal vegetables, homemade bread and choice of baked potato, garlic mashed potatoes, or wild rice.

*Peppered Steak Herbert \$38

7oz black peppered filet, pan seared with brandy and mango chutney. Served atop garlic mashed potatoes.

*Flat Iron Oscar \$35

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

*Porterhouse \$43

14 oz Porterhouse topped with Maître d'Hôtel butter and tobacco onions.

Pork Chop \$26

Double boned and pan seared in a sweet chile rub. Finished with an apple and black currant chutney.

Elk Tenderloin \$38

Grilled and served with a Wagon Road Ranch choke cherry demi glaze, garlic mashed potatoes, and seasonal vegetables.

Stuffed Chicken \$24

Stuffed with prosciutto and mozzarella, finished with a wild mushroom & sage brown butter sauce.

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1/2/2021