



## Soup

**Soup of the Day**  
Bowl \$7

## Salad

**House Salad \$10**

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

**Gorgonzola Salad \$13**

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

**Caesar Salad \$12**

Chopped romaine, parmesan, and garlic herb croutons.

**Caprese Salad \$12**

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

## Appetizers

**\*Oysters on Half Shell \$16**

6 raw oysters, served with cocktail sauce and lemon.

**Rockefeller \$17**

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

**Calamari Fritte \$15**

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

**Shrimp Cocktail \$16**

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

**Tequila Shrimp \$17**

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

**Stuffed Mushrooms \$17**

Stuffed with Italian sausage and finished with a veal demi.

**Green Lip Mussels \$16**

8 mussels baked with a sriracha ginger aioli.

**Adult Candy \$14**

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

**\*Beef Carpaccio \$15**

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.*

11/19/21

**MAHOGANY GRILLE STARTERS**



## Seafood

### **Ruby Red Trout \$25**

Blackened and grilled, finished with a crawfish Creole sauce, seasonal vegetables, and choice of starch.

### **Ahi Tuna \$29**

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

### **Salmon \$29**

Grilled and finished with an orange and bourbon glaze.

### **Mahi-Mahi \$28**

Grilled and served on a seafood saffron risotto.

### **Cioppino \$28**

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

### **Tequila Shrimp Pasta \$26**

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

## 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 \$45**

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

### **\*Flat Iron \$34**

Grilled and finished with a Chimichurri, seasonal vegetables, and choice of starch.

### **Ribeye \$45**

16 oz Ribeye steak, grilled and topped with Maître d'hôtel butter.

### **Pork Chop \$32**

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

### **Elk Tenderloin \$45**

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

### **Stuffed Chicken \$29**

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

## Vegan & Gluten-free

### **Stuffed Squash \$26**

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

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4/14/21