



HISTORIC HOTELS
of AMERICA

National Trust for Historic Preservation

APPETIZERS

House Smoked Chicken Wings \$15

Our traditional style of wings served with hot sauce, mild sauce, honey mustard sauce or plain.
Served with celery and carrot sticks.

Chicken Fingers \$12

Crispy chicken fingers served with ranch.

Idaho Nachos \$12

Beer battered potato twists topped with bacon bits, cheese, tomato, sour cream and green onion.

Pork Potstickers \$10

Served with with carrots and cucumbers.

Spinach Artichoke White Bean Dip \$12

Local white bean dip with spinach and artichokes, served with toast points and vegetables.

Basket of Fries \$6

Substitute onions rings or sweet potato fries for \$2, or smother with green chili and cheese for \$3.

Soup of the Day Cup \$5 or Bowl \$7

SALADS

Additional options for salads: Chicken \$6 • Steak \$7 • Salmon \$7

Caesar Salad \$10

Chopped romaine and shaved parmesan cheese tossed in our Caesar dressing.

House Garden Salad \$10

Organic field greens, cherry tomato, cucumber and crispy tortilla strips with Italian dressing.

Steak Taco Salad \$15

Romaine lettuce, ribeye steak, avocado, pico de gallo and cheddar cheese, served in a crispy tortilla bowl with cilantro dressing.

Cobb Salad \$15

Romaine lettuce, bacon bits, grilled chicken, avocado, egg, bleu cheese crumbles and tomato, with bleu cheese dressing.

Gorgonzola Salad \$12

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

DESSERTS

Banana Split Sundae \$9

A scoop each of vanilla, strawberry and chocolate ice cream, chocolate syrup, berry compote, roasted peanuts and whipped cream.

Seasonal Cheesecake \$8

House made cheesecake. Ask your sever about our seasonally inspired flavor.

Carrot Cake \$8

House made carrot cake with pecans and a cream cheese frosting.

SANDWICHES

All sandwiches served with a pickle spear and a choice of kettle chips or fries.
Onion rings, sweet potato fries or side salad is an extra \$2.

Philly Cheesesteak \$16

Sliced roast beef, red & green bell pepper, onion, provolone cheese on a hoagie roll.

French Dip \$16

Thinly sliced roast beef, Swiss cheese, caramelized onions and Au Jus on a hoagie roll.

Reuben \$15

Thin sliced corned beef, sauerkraut, Swiss cheese, 1000 Island dressing on marble rye.

Classic Club Sandwich \$16

Ham, turkey, crispy bacon, green leaf lettuce, tomato with American and Swiss cheese.

B.E.L.T Sandwich \$16

Applewood Bacon, fried egg, iceberg lettuce and tomato.

Strater Burger \$17

Beef patty topped with a bourbon bacon onion jam, lettuce, tomato and pepper jack cheese.

BBQ Mushroom Sandwich \$16

Roasted and shredded mushroom with BBQ sauce, pickled onions and lettuce.

ENTRÉES

Main Street Pot Roast \$22

Braised beef with mushrooms, carrots and onions served on herbed mashed potatoes.

Chicken and Dumplings \$20

Slow cooked chicken and vegetables with house made dumplings.

Pork Porterhouse \$27

Pan seared pork porterhouse served with wild rice, seasonal vegetables and topped with a bacon bourbon marmalade.

Country Fried Steak \$29

Served with herbed mashed potatoes and gravy with seasonal vegetables.

Shrimp Scampi \$28

Shrimp cooked in garlic butter sauce served over linguini pasta.

Pan Seared Salmon \$28

Served with sautéed seasonal vegetables and wild rice with a citrus butter sauce.

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. Ask about Gluten Free options
and tell your server about any food allergies.

THE DIAMOND BELLE

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COCKTAILS

Austin City Limits \$10

Tito's Vodka, raspberry liqueur, lemon and prosecco.

Brown Derby \$8

Bourbon, grapefruit, lemon, honey and simple syrup.

Monte Carlo \$8

Rye whiskey, Bénédictine, bitters and a lemon twist.

Ranch Water \$8

Silver Tequila, soda water and lime.

Gold Rush \$8

Colorado Honey Bourbon, honey, simple syrup and lemon.

Dead Man's Handle \$10

Tequila, Aperol, lime, orgeat with a salt rim.

Old Fashioned \$10

Rittenhouse Rye, simple syrup, luxardo cherry, orange and Angostura Bitters.

Kentucky Maid \$10

Bourbon, mint, cucumber, simple syrup and lime.

Animas City Cooler \$10

Melon and peach liqueur with orange and cranberry juice.

Southside \$10

Empress Gin, lime, simple syrup and mint.

Orange Whip \$10

Whipped flavored vodka, orange juice, triple sec and cream.

BOTTLES & CANS WHITE WINES

Becks - Non Alcoholic \$5.50

Bud Light \$5.50

Budweiser \$5.50

Coors Light \$5.50

Coors Banquet \$5.50

Guinness \$7.50

Miller Light \$5.50

Michelob Ultra \$6.50

Modelo Especial \$6.50

Stella Artois \$6.50

Stella Cidre \$6.50

OTHER

Draft Beer \$7.50

House Wines \$7

Chardonnay - Ava Grace \$9

Pinot Grigio - Ecco Domani \$8

Riesling - Hogue \$8

Sauvignon Blanc - Oyster Bay \$9

Moscato - Cavit \$8

Prosecco - Lunetta \$9

Rose - Seaglass \$8

RED WINES

Cabernet Sauvignon - Josh Cellars \$10

Merlot - Edna Valley \$9

Pinot Nior - Parducci \$9

Zinfandel - Bogle \$9

Malbec - Alto Molino \$9

Red Blend - 19 Crimes \$9