

APPETIZERS

Adult Candy 14

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

Navajo Cornbread 14

Blue cornbread, roasted poblano compound butter, charred corn, avocado, pepitas, and cotija cheese.

Beet Carpaccio 13

Thin slices of roasted beets, arugula salad, goat cheese and balsamic glaze. Served with toast points.

Calamari 15

Lightly fried and served with lemon caper aioli.

Stuffed Mushrooms 17

Stuffed with Italian sausage and finished with demi-glace.

SOUP & SALADS

House Salad 10

Mixed baby greens, cherry heirloom tomatoes, cucumber, red onion and garlic herbed croutons.
Served with your choice of dressing.

Gorgonzola Salad 13

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

Caesar Salad 12

Chopped romaine, shaved parmesan cheese and garlic herbed croutons.

Soup of the Day ∞ Cup 5 or Bowl 7

A LA CARTE SHAREABLE SIDES

Brussels Sprouts 8

Roasted Brussels sprouts with crispy bacon and a balsamic glaze.

Grilled Broccolini 7

Grilled broccolini seasoned with lemon and butter.

Rockefeller Greens 8

Sautéed greens with shallots, garlic and a parmesan cream.

Seasonal Vegetable 7

Chef's choice seasonal vegetable.

Penne Aglio E Olio 8

Penne pasta with fried garlic and herbs.

Herbed Mash Potatoes 8

Mashed potatoes with fresh herbs. Loaded 2.

Saffron Risotto 9

Arborio rice with cheese and saffron.

The Strater supports and sources from local family-owned farms and ranches.

ENTRÉES

All entrées served a la carte

STEAKS, CHOPS & CHICKEN

Peppered Steak Filet* 48

7 oz black peppered filet, pan seared with a juniper berry beurre rouge.

Ribeye* 58

14 oz Cross Creek Ranch Wagyu grilled and topped with Maître d'hôtel butter.

Pork Chop* 32

Finished with an apple and black currant chutney.

Chicken Saltimbocca 30

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

Elk Tenderloin* 48

Grilled and served with cherry demi-glace.

Game of the Week* MP

A special offering of wild game that changes each week.

SEAFOOD

Ruby Red Trout 25

Blackened and grilled, finished with a crawfish Creole sauce.

Salmon* 29

Grilled and finished with an orange and bourbon glaze.

Cioppino 28

Shrimp, clams, mussels and cod sautéed in a tomato and fennel broth.

Catch of the day* MP

Special selection of fresh fish.

VEGETARIAN

Stuffed Squash 26

Baked acorn squash stuffed with quinoa and seasonal vegetables.

Eggplant Miso Yaki 26

Grilled Eggplant steak brushed with a rich miso glaze.

*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.

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WHITE WINES

SPARKLING

Friexenet Carta Nevada BRUT, SINGLE, SPAIN	9	
Mezzacorona Glacial BUBBLY, ITALY	30	9
Raventos i Blanc - Blanc de Blanc CAVE, SPAIN 2015	40	
SEROL "TURBULENT" SPARKLING ROSÉ, SPAIN	46	
J.K Carrie BLANC DE NOIR, WILLAMETTE VALLEY	69	
Diapason "Pascal Doquet" CHAMPAGNE, FRANCE	79	

CHARDONNAY & WHITE BLENDS

Ava Grace CHARDONNAY, CALIFORNIA	30	9
Sea Sun CALIFORNIA BLEND, CHARDONNAY, CALIFORNIA	36	
Chateau St. Michelle CHARDONNAY, COLUMBIA VALLEY	32	
Scaiglin WHITE BLEND, SPAIN	34	
Granbazan DRY RIESLING BLEND, ALBERINO ITALY	38	
Farmstead CHARDONNAY, NAPA VALLEY, CA	40	
Flowers Vineyards CHARDONNAY, SONOMA, CA	43	
Sonoma Curter CHARDONNAY, RUSSIAN RIVER	52	13
Solomon Hills "Ojai" CHARDONNAY, CALIFORNIA	45	
Stags Leap CHARDONNAY, NAPA VALLEY, CA	45	
Rombauer CHARDONNAY, CARNEROS, CA	59	
Cakebread Cellars CHARDONNAY, NAPA VALLEY, CA	64	

PINOT GRIGIO, VIOGNIER-CHENIN BLANC & WHITE BLEND

Ecco Domani PINOT GRIGIO, ITALY	30	8
Pine Ridge Viognier CHENIN BLANC, CALIFORNIA	30	
McManis VIOGNIER-CHENIN BLANC, CALIFORNIA	37	

ROSÉ, RIESLING & MOSCATO

Wente Riesling Riverbank RIESLING, CALIFORNIA	30	8
North by Northwest RIESLING, OREGON	32	
Belle Pente RIESLING, WILLAMETTE VALLEY, OR	35	
Rador Etza RIESLING, ITALY	39	
Ovum RIESLING, OREGON	41	
Sea ROSÉ, MONTEREY COUNTY, CA	30	8
Mattiasson ROSÉ, CALIFORNIA	41	
Cavit MOSCATO, TREVENEZIE, ITALY	30	8

SAUVIGNON BLANC

Oyster Bay SAUVIGNON BLANC, NEW ZEALAND	30	9
Walter Hansel SAUVIGNON BLANC, SANTA ROSA, CA	32	
Fiddlehead Gooseberry SAUVIGNON BLANC, CALIFORNIA	54	

RED WINES

CABERNET SAUVIGNON

Josh Cellars CABERNET SAUVIGNON, CALIFORNIA	38	10
Caymus CABERNET SAUVIGNON, NAPA VALLEY, CA		25
Quilt CABERNET SAUVIGNON, NAPA VALLEY, CA	49	
Cakebread CABERNET SAUVIGNON, NAPA VALLEY, CA	115	
Silver Oak CABERNET SAUVIGNON, ALEXANDER VALLEY	118	

MERLOT

Edna Valley MERLOT, CENTRAL COAST	30	9
Emola Napa MERLOT, NAPA VALLEY, CA	45	
Stags Leap MERLOT, NAPA VALLEY, CA	51	
Trefethen MERLOT, NAPA VALLEY, CA	57	

PINOT NOIR

Parducci PINOT NOIR, MENDOCINO, CA	30	
Eloan PINOT NOIR, OREGON	32	
Boen PINOT NOIR, SANTA BARBERA, CA	35	
Sea Sun PINOT NOIR, COASTAL CALIFORNIA	42	
Meiomi PINOT NOIR, MONTEREY COUNTY, CA	42	
Belle Glos PINOT NOIR, SANTA BARBERA, CA	47	
Mer Soleil PINOT NOIR, SANTA LUCA, ITALY	47	
Kosta Browne Santa Rita Hills PINOT NOIR, CALIFORNIA	119	

EUROPEAN REDS

Domaine de Saint Siffrein Côtes du Rhône Villages RED BLEND, FRANCE	37	
Vigorello TUSCAN RED, SAN FELICE, ITALY	79	

MALBEC, SHIRAZ & RED BLENDS

Alto Molino MALBEC, ARGENTINA	30	9
Meomi RED BLEND, CALIFORNIA	34	
Penfolds Bin 389 SHIRAZ, AUSTRALIA	59	
Canard Rescuer RED BLEND, NAPA VALLEY, CA	85	

ZINFANDEL

Bogle Old Vine ZINFANDEL, CALIFORNIA	30	9
Carnivore, Zinfandel MODESTO CALIFORNIA	32	
Buehler ZINFANDEL, ST. HELENA	36	
Serol Cote Roannise Rouge ZINFANDEL, FRANCE	41	
Wild Hog ZINFANDEL, SONOMA COUNTY, CA	55	
Biale Black Chicken ZINFANDEL, NAPA VALLEY, CA	69	
Canard ZINFANDEL, NAPA VALLEY, CA	78	

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