



STARTERS

SOUP

New England Clam Chowder 7
French Onion 7

APPETIZERS

Calamari Fritte 16
Seasoned flour, Lemon Caper Aioli

Bacon Wrapped Shrimp 16
With Honey Grained Mustard, on a Potato Nest

Stuffed Mushrooms 16
Stuffed with Italian Sausage and Demi Glaze

Adult Candy 14
Gorgonzola filled Dates, Applewood Bacon, and a Honey Glaze

Navajo Cornbread 14
Roasted Poblano Compound Butter, Charred Corn, Avocado, Pepitas, Cotija Cheese

Shrimp Cocktail 16
with Cocktail Sauce

SALAD

Strater Stack Chopped Salad 15
Romaine Lettuce, Bacon Bits, Avocado, Tomato, French Dressing

Roasted Beet Salad 13
Red and Yellow Beets, Goat Cheese, Candy Pecan with Balsamic Vinaigrette

Caesar Salad 13
Chopped Romaine, Parmesan Tuile, Caesar Dressing

Spring Salad 13
*Mixed Greens, Grape Tomatoes, Cucumber, Red Onion,
Crispy Tortilla Strips, Raspberry Vinaigrette*

Add On 4oz
Chicken Breast 6
NY Steak 9
Atlantic Salmon 9

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MAHOGANY GRILLE



INTERMEZZO

A sweet palate cleanser before the main course
Lemon Sorbet with a splash of Moscato 6

ENTRÉES

All Entrées Served with Seasonal Vegetables, and Choice of Baked Potato, Sweet Potato, or Mashed Potatoes.

Fuego Bone-In Ribeye 62

20oz, House Marinated, topped with Garlic Cilantro Sauce

Land and Sea 65

Grilled 6oz Filet Mignon and 4oz Lobster Tail

Peppered Steak Herbert 56

8oz Peppered Filet, Pan Seared with Peppercorn Demi

Elk Tenderloin 55

Grilled and Served with Cherry Demi Glaze

Slow Roasted Prime Rib 36

Herbs Seasoned, Slow Cooked with Au Jus Sauce.

White Marble Farm Pork Porterhouse 36

Served with Pineapple Chutney

Bone-In French Pork Chop 34

Apple Demi Sauce

Chicken Saltimbocca 32

Stuffed with Prosciutto and Mozzarella, Finished with a Wild Mushroom and Sage Brown Butter Sauce

Rigatoni Pasta with Italian Sausage 29

Creamy Pomodoro Sauce, Parmesan Cheese

SEAFOOD

Crab Stuffed Salmon 39

with Beurre Blanc Sauce, Seasonal Vegetable, choice of Baked Potato, Sweet Potato, or Mashed Potato

Chilean Rainbow Trout 29

Blackened and Grilled, with Shrimp Creole Sauce, Seasonal Vegetable, choice of Baked Potato, Sweet Potato, or Mashed Potato

Yellowfin Tuna Steak 29

Soy Citrus Glaze, Seasonal Vegetable, choice of Baked Potato, Sweet Potato, or Mashed Potato

Cioppino 36

Shrimp, Clams, Mussels, and Cod Sautéed in a Spicy Marinara Broth with Crostini

Steamed Manila Clam 29

Freshly Steamed with Clam Juice, with Crostini

Coconut Curry Mussels 28

Red Curry Coconut Sauce with Crostini

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ENTRÉES

VEGAN

Vegetarian's Dream 27

Grilled Zucchini, Red Bell Pepper, Haricot Vert, Carrots, Spaghetti Squash with Ma-Po Tofu Sauce

Vegan Tofu Delight 26

Deep Fried Tofu, Red and Green Bell Pepper

Stuffed Squash 27

Baked Acorn Squash Stuffed with Quinoa and a Medley of Colorful Local Seasonal Vegetables

A LA CARTE SIDES

Brussels Sprouts 9	Mushroom Medley 9
Sauteed Broccolini 9	Cream of Spinach 10
Sautee Haricot Vert 9	Sugar Snap Peas 9
Popcorn Cauliflower 10	Cream of Corn 9
Honey Glazed Carrots 8	Garlic Edamame 9

MAIN ST. DESSERTS

HOMEMADE

Leche Flan 9

Custard Crème Caramel

Toffee Cake 12

Vanilla Ice Cream, Toffee Sauce

Bread Pudding 10

With Whisky Caramel Sauce

Carrot Cake 10

Shredded Carrot, Pecan, Cream Cheese Frosting

Tiramisu 12

Irresistible Espresso Flavor, Sponge Cake, Mascarpone Cheese

Seasonal Fruit Crisp 12

Granola, Vanilla Ice Cream



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WINE LIST

WHITE

CHARDONNAY & WHITE BLENDS

Ava Grace	30 / 9
Chateau St. Michelle	34
La Pralina <i>Bottle</i>	35
La Pralina <i>Palate Cleanse</i>	8
Sea Sun California Blend	36
Flowers	45
Farmstead	47
Stags Leap	48
Raventos Blanc de Blanc	48
Sonoma Cutrer	52 / 13
Rombauer	59
Cakebread	66

PINOT GRIGIO

Ecco Domani	30 / 8
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ROSÉ

Day Owl	27
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MOSCATO

Cavit	30 / 8
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RIESLING

Wente Riverbank	30 / 8
North by Northwest	32
Ovum	45

SAUVIGNON BLANC

Oyster Bay	52 / 9
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CHAMPAGNE

Freixenet	9
Paul Chevalier	15
Mezza Corona	30 / 9

RED

CABERNET SAUVIGNON

Josh Cellars	38 / 10
Quilt	62
Alexander Crown	100
Caymus	128
Cakebread	132
Silver Oak Alexander Valley	136
Silver Oak Napa Valley	145

MERLOT

Edna Valley	32 / 9
Emmolo	45
Stags Leap	53

PINOT NOIR

Parducci	30
Elouan	39
Boen	40
Meomi	42
Mer Soleil	48
Belle Gloss	66

EUROPEAN REDS

Domaine Saint Siffrein	45
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MALBEC, SHIRAZ & RED BLENDS

Alto Molino	30 / 9
Meomi	40
Penfolds Bin 398 Shiraz	102

ZINFANDEL

Bogle Old Vine	30 / 9
Carnivore	33