

THE BELLE Lunch & Dinner



HISTORIC HOTELS
of AMERICA
National Trust for Historic Preservation

STRATER HOTEL
DURANGO, COLORADO 1887



APPETIZERS

Chicken Wings 15

Hot, Mild, or Plain with Celery and Carrot Sticks. Choice of Ranch or Blue Cheese Dressing

Breaded Chicken Tenders 15

Served with French Fries and Ranch Dressing

Chicken Quesadilla 15

Chicken Breast, Shredded Cheddar and Monterey Jack Cheese Blend,
Pico De Gallo, Sour Cream and Salsa

Baked Mac & Cheese 13

Creamy Mac & Cheese, Baked Until Golden and Bubbly
Add 6 oz Grilled Chicken 5 – Add Bacon 3
Make It Philly Style (Beef, Peppers, Onions, Melted Cheese) 6

Spinach & Artichoke Dip 15

Creamy Spinach, Artichokes and Melted Cheese.
Served with House-made Focaccia and Tortilla Chips

Hummus Basket 11

Pita Bread, Carrots, Celery, Cucumber

Basket of Fries 6

Sweet Potato Fries 7

Onion Rings 7

SOUPS & SALADS

Tomato Basil Bisque or Soup of the Day 7

Southwest Cobb Salad 16

Iceberg Lettuce, Bacon Bits, Grilled Chicken, Avocado, Eggs, Bleu Cheese Crumbles,
Pico De Gallo, Black Beans, Fried Corn Tortilla Strips, Honey Chipotle Vinaigrette

Main Avenue Salad 16

Grilled Chicken Breast, Mixed Greens, Blue Cheese Crumbles, Red Grapes,
Candied Pecans, with Raspberry Vinaigrette

Caesar Salad 13

Chopped Romaine, Shaved Parmesan Cheese, with Caesar Dressing
Add 6oz Grilled Chicken 6 - Add 6oz Skuna Bay Salmon 22

Side Salad 7

Mixed Greens, Tomato, Cucumber, Pickled Onions, Croutons
Add 6oz Grilled Chicken 6 - Add 6oz Skuna Bay Salmon 22

DESSERTS

Brownie A La Mode 9

Bourbon Bread Pudding 9

Flourless Chocolate Torte 9

Traditional Cheesecake 9

Ice Cream 5

Vanilla, Chocolate

SANDWICHES & WRAPS

Sandwiches & Wraps served with French Fries or side salad and a Pickle Spear
Substitute Sweet Potato Fries, Soup or Onion Rings 2 , Vegetarian Option — Black Bean Patty NC

The Strater Burger 19

Beef Patty Topped with Bourbon Bacon Onion Jam, Iceberg Lettuce, Tomato, and Pepper Jack Cheese

The Ryder Burger 20

Beef Patty Topped with BBQ Sauce, Onion Ring, Iceberg Lettuce, Tomato, and Pepper Jack Cheese

The Southwest Burger 20

Beef Patty Topped with Diced Green Chile, Cheddar Cheese, Bacon, Iceberg Lettuce and Tomato

Philly Cheesesteak 18

Sliced Roast Beef, Red and Green Bell Pepper, Onion, Provolone Cheese, on a Toasted Hoagie Roll

French Dip 17

Roast Beef, Swiss Cheese, Caramelized Onion, Au Jus, on a Toasted Hoagie Roll

Classic Reuben 16

House Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing on Toasted Marble Rye

Chicken BLT 17

Grilled Chicken, Bacon, Mixed Greens, Tomato, Avocado, Pepper Jack Cheese, and Chipotle Mayo on Brioche Bun

Italian Grinder 18

Grilled Pepperoni, Salami, Capicola and Ham, Provolone, Shredded Lettuce, Shaved White Onion, Tomato, Banana Peppers with choice of House Vinaigrette or Basil Aioli on Toasted Hoagie

Spicy Crispy Chicken Wrap 15

Breaded Chicken Tenders, Chipotle Aioli, Romaine Lettuce, Cucumber, Tomato and Ranch Dressing in a Flour Tortilla

Belle Brat 16

Bratwurst, Sauerkraut, Caramelized Onions and Whole-grain Dijonaise on a Hoagie Roll

Turkey BrieLT 18

Turkey, Bacon, Arugula, Tomato, Melted Brie and Peach Jam on Sourdough

SIGNATURE DISHES

Grilled Cheese and Bowl of Tomato Bisque 15

Havarti, Gruyere, and Basil Aioli on Sourdough Bread

Hattie’s Meatloaf 18

Traditional Beef Meatloaf, Belle Vegetable Medley and Mashed Potatoes or French Fries

*Filet Mignon 29

6 Ounce Filet, Creamy Peppercorn Demi, Belle Vegetable Medley and Mashed Potatoes or French Fries

Chicken Pot Pie 18

A Hearty Bowl of Chicken & Veggies in Gravy with a Puff Pastry Crust

Vegetarian Shepherd’s Pie 19

Caramelized Mushrooms, Lentils, Mirepoix, Rich Gravy and Golden Mashed Potatoes

Bone-In Pork Chop 29

Caramelized Mushroom Gravy, Mashed Potatoes and Belle Vegetable Medley

Salmon 28

Asparagus and Lemon Caper Sauce, Mashed Potatoes

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
The following food allergens are used as ingredients in our kitchen: Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.
Please ask our staff for more information about these ingredients.
A 3% service charge is added to support our dedicated back-of-house team, helping ensure fair compensation for all staff members who contribute to your dining experience.



Wines By The Glass

SPARKLING

Ruffino Prosecco \$11
Veneto, Italy

WHITE WINES

Barone Fini Pinot Grigio \$11
Trentino-Alto Adige, Italy

Kim Crawford Sauvignon Blanc \$11
Marlborough, New Zealand

Sea Sun Chardonnay \$11
California-Wagner Family (Caymus)

★ Stag’s Leap Wine Cellars
“Karia” Chardonnay \$17
Napa Valley, California

ROSÉ

Bieler Père & Fils “Sabine” Rosé \$10
Coteaux d’Aix-en-Provence, France

RED WINES

A to Z Pinot Noir \$11
Oregon

Cecchi Chianti Classico \$12
Tuscany, Italy

Nieto Senetiner Malbec \$11
Mendoza, Argentina

Juggernaut Red Blend \$12
*California (Petite Sirah/
Teroldego/Malbec)*

Josh Cellars “Craftsman” Cabernet
Sauvignon \$11
California

★ Austin Hope Cabernet
Sauvignon \$18
Paso Robles, California

BEER

Bud Light 5.5
Budweiser 5.5
Coors Light 5.5
Coors Banquet 5.5
Guinness 7.5
Miller Light 5.5
Michelob Ultra 5.5
Modelo Especial 6.5
Stella Artois 6.5
Chaider 7
Local Legend Cider 7
NA Athletic Mexican Style 5.5
NA Athletic Run Wild IPA 5.5

DRAFT BEER 8

HOUSE WINE 7

COCKTAILS

ELECTRIC TITO’S TEA 12

Tito’s Vodka, Gin, Rum,
Blue Curacao, Lemon Juice

BARREL AGED BOULEVARDIER 14

Woody Creek Bourbon, Campari, Trincheri Vermouth

EMBEZZLEMENT 13

Fresh Brewed Coffee, Crème De Cacao,
Bailey’s Irish Cream, Frangelico

GOLD RUSH 12

Colorado Honey Bourbon, Honey, Simple Syrup, Lemon

ESPRESSO MARTINI 14

Fresh Brewed Espresso, Tito’s Vodka, Kahlua,
Bailey’s Irish Cream

DIAMOND OLD FASHIONED 14

Locke & Co. Aspen Aged Rye,
Strongwater Old Fashioned Syrup, Bitters

CHAI OLD FASHIONED 13

477 Bourbon and Chai Spirit, Orange Bitters

CINNAMON TOAST PUNCH 12

Rum, Frangelico, Kahlua, Touch of Cream

HOT & HONEY 12

Honeyville Honey Bourbon, Honey Syrup, Lemon Juice,
muddled Jalapeno

ORANGE WHIP 10

Whipped Flavored Vodka, Orange Juice, Triple Sec, Cream

BAJARITA 11

El Barro Mezcal, Damiana Liqueur, Agave, Lime Juice

AGRIO Y DULCE (Sour & Sweet) 13

Tequila, Tamarind & Jalapeno Syrup,
Lime Juice, Jarritos Guava Soda

SOUTHWEST SUNSET 12

Tito’s Vodka, Licor 43, Orange Juice,
Dash of Cabernet

BILLY GOAT BLOODY MARY 12

Vodka, Local “Hair of the Goat” Bloody Mary Mix