

FIRST COURSES

HAND CUT FRIES \$8

HUMMUS \$9

PICKLED RED ONION, PEPPER GIARDINIERA, OLIVE OIL, FLATBREAD

BRUSSELS & CAULIFLOWER \$14

GRANA PADANO, BALSAMIC GLAZE

GREENS

STRATO SALAD \$11

CUCUMBER, TOMATO, OLIVES, LEMON GARLIC VINAIGRETTE

CAESAR \$11

GRANA PADANO, SOURDOUGH CROUTONS, ROASTED GARLIC DRESSING

FALL WEDGE \$14

BOILED EGG, APPLEWOOD BACON, BABY ICEBERG, BLUE CHEESE, TOMATO, CANDIED PECANS, FIG, PICKLED RED ONION, BUTTERMILK DRESSING
ADD CHICKEN (\$14) PRAWNS* (\$14), SALMON (\$15)*

BUSINESS LUNCH

2 COURSES FOR \$30 / 3 COURSES FOR \$35

1ST COURSES

CAESAR, FALL WEDGE (+\$2)

ENTREES

PORK TENDER, CHICKEN SALTIMBOCCA, SALMON (+\$2)

DESSERTS

CHOCOLATE HAZELNUT MOUSSE,
ESPRESSO CRÈME BRULEE

SANDWICHES & PASTA

ADD ON A SMALL SALAD FOR \$6

STRATO BURGER* \$18

HOUSE GROUND SHORT RIB, BRAZOS VALLEY AGED CHEDDAR, HOUSE PICKLES, GARLIC AIOLI, CHALLAH BUN, FRIES

LOBSTER BLT \$20

BUTTERED LOBSTER, LETTUCE, TOMATO, BACON, GARLIC AIOLI, CHALLAH BUN, FRIES

(SANDWICH ADDITIONS) GRILLED ONIONS \$2, AVOCADO \$2, JALAPENO BACON JAM \$3

PASTA ALLA NORMA (V) \$18

RIGATONI, TOMATO SAUCE, EGGPLANT, GRANA PADANO, HERBS

LAMB BOLOGNESE \$24

RIGATONI, GOAT CHEESE, MINT

STRATO SPECIALTIES

ADD A SMALL SALAD FOR \$6

PORK TENDER* \$26 (KUROBOTA 6 OZ.)

BRUSSELS & CAULIFLOWER, GOAT CHEESE POLENTA, GRAIN MUSTARD, CHERRY GASTRIQUE

CHICKEN "SALTIMBOCCA" \$26

GRILLED CHICKEN, SWEET POTATO PUREE, BRUSSELS & CAULIFLOWER, PROSCIUTTO, SAGE, HONEY GLAZE

SALMON* \$28 (VERLASSO 6 OZ.)

BRAISED WHITE BEANS, SHALLOT & CARROTS, FENNEL & PEPPER GIARDINIERA

PRAWNS & RISOTTO \$28

LEMON & GRANA PADANO RISOTTO, JALAPENO BACON JAM,

COLORADO LAMB CHOPS* \$34

WARM SPICES, SWEET POTATO PUREE, ROASTED CARROTS, BRUSSELS, APRICOT "MOSTARDA", MINT & CILANTRO SALSA VERDE

SURF & TURF* \$34

4 OZ. TENDERLOIN, 2 PRAWNS, GOAT CHEESE POLENTA, ROASTED CARROTS, SALSA VERDE

* consuming raw or undercooked food carries a risk of foodborne illness