

## FIRST COURSES

Seasonal Soup \$8

Rotating seasonal selection

Hand Cut Fries \$8

Hummus \$9

Balsamic grilled red onion, charred tomato, olive oil, avocado, flatbread

Crispy Brussels & Cauliflower \$12

balsamic honey, parm dust

Grilled Lamb Meatballs \$14

Herb yogurt, artichoke, cucumber, & tomato salad

Grilled Shrimp \$14

tabouli, harissa, marinated olives, cherry tomato, avocado

## STRATO SPECIALTIES

**ADD ON A SMALL CAESAR OR STRATO SALAD \$6**

Pork Tenderloin Medallions\* \$23

Red wine cherry reduction, crispy polenta, cauliflower & brussels, shallot mustard

Harissa Grilled Chicken \$23

french cut chicken breast, harissa, tabouli, olives, charred tomato, roasted carrots, herb yogurt

Chicken Marsala \$23

french cut chicken breast, crimini mushrooms, whipped potatoes, green beans, marsala jus lie

Shrimp & "Grits"\* \$24

shrimp, creamy polenta, chorizo, calabrian butter

14 oz. Prime NY Strip\* \$60

45 Day Dry Age House cut fries, garlic herb butter

Pan Roasted Market Fish\* \$MKT

creamy polenta, roasted artichoke, charred tomatoes, green beans, grilled lemon, olive oil, herbs

Chefs Cut Steak\* \$MKT

whipped potatoes, brussels & cauliflower, garlic herb butter

## GREENS

Strato Salad \$11

cucumber, tomato, olives, lemon garlic vinaigrette (housemade ranch on request)

Caesar \$11

parm dust, sourdough croutons, roasted garlic dressing

Spring Wedge \$14

bacon, tomato, blue cheese, balsamic grilled red onion, carrots, marinated artichoke, avocado, egg, blue cheese dressing

Grilled Halloumi \$18

avocado, cherry tomato, mixed greens, grilled lemon, yogurt sauce

**Add Chicken (\$10) Shrimp\* (\$12) Market Fish\***

## SANDWICHES & PASTA

**ADD ON A SMALL CAESAR OR STRATO SALAD \$6**

Strato Burger\* \$16

house ground brisket, fontina, house pickles, herb garlic aioli, challah bun, fries

add avocado \$2, grilled onions \$2, grilled peppers \$2, mushrooms \$2, bacon \$2

Grilled Chicken \$16

prosciutto, fontina, hot peppers, lettuce, herb garlic aioli, challah bun, fries

Shrimp BLT\* \$17

Grilled shrimp, applewood smoked bacon, garlic aioli, tomato, arugula, challah bun, fries

Rigatoni & Mushrooms \$17

crimini mushrooms, peas, butter, herbs, parm, crispy prosciutto

Fettucine\* \$19

grilled shrimp, creamy pesto, cherry tomato, red peppers

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