



Cottonwood GRILLE

Appetizers

Crispy Calamari 8.

Skewered, breaded squid steaks served with lemon garlic aioli

Steamers

One and a half pounds of fresh shellfish, served with Idaho fries, cooked in your choice of: Garlic & Beer or Shallot & White Wine Cream Sauce **All Mussels: 12. All Clams: 15. Combination: 14.**

Crispy Tofu 8.

Lightly fried seasoned strips of soy curd and zucchini, served with a sweet vinegar soy dipping sauce

Dungeness Crab and Salmon Cakes 10.

North Pacific crab and fresh salmon, mixed with shallots and Pernod, cooked crisp and served with lemon beurre blanc

Cottonwood Platter 14.

Imported and domestic cheeses, smoked meats and fish served with fresh fruit and assorted crackers

Smoked Trout 10.

Fresh Hagerman Valley trout, alder wood smoked and served with sweet pickled onion and dill sauce

Soups & Salads

Dressing Choices

CG Vinaigrette, Roasted Red Pepper Thousand Island, Buttermilk, Bleu Cheese, Honey Mustard

Onion Soup Au Gratin 5.

Caramelized onions in a rich broth, baked with Swiss and Parmesan cheeses

Cottonwood Chowder Bowl 8.

New England style clam chowder served in a crisp sour dough bread bowl, with a baby green salad

Warm Duck Breast Salad 11.

Tender Maple Leaf Farm raised drake breast, pan seared medium, sliced and served with a plum ginger vinaigrette

Grilled Chicken Caesar 11.

All natural chicken, grilled or Cajun spiced, sliced and served with our romaine heart Caesar salad

Cottonwood Cobb 10.

Crispy romaine with roast turkey, bacon, egg, black olives, diced roma tomato, carrots, avocado and bleu cheese

Curried Chicken Salad 9.

All natural chicken mixed with celery, onions and grapes in a creamy curry dressing, served over baby green salad with CG vinaigrette

Grilled Salmon Salad 10.

Boneless filet of fresh salmon, grilled and served over spinach salad with CG vinaigrette on the side

Almond Crusted Trout Salad 10.

Fresh Hagerman Valley trout, crusted with almonds, pan seared and served on a baby green salad with green apple vinaigrette

Thai Peanut Chicken Salad 10.

Spicy marinated chicken breast, served on mixed cabbage with Asian fresh vegetables and a Thai peanut vinaigrette dressing

Seared Scallop Salad 13.

Fresh Atlantic sea scallops, cooked golden and served on fresh spinach with feta cheese and warm bacon vinaigrette

Crispy Calamari Salad 10.

Warm crunchy calamari strips, served on a tossed romaine salad with our tangy house Caesar dressing

Warm Shrimp and Scallop Salad 13.

Pan seared and served on a bed of mixed greens with fresh fruit and an orange ginger dressing

We would like to thank you for your patronage and remind you that Cottonwood Grille is 100% non-smoking. Cottonwood Grille would like to remind you that consumption of raw or non-fully cooked food can pose health risks in some people. An optional 18% gratuity may be added to parties of 8 or more and to separate checks.



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Sandwiches

All sandwiches are served with a choice of mixed greens or fries

Pulled Pork Sandwich 9.

Fresh pork sirloin slow cooked tender, shredded and served in a South Carolina mustard BBQ sauce on a toasted Kaiser roll

Turkey, Bacon and Avocado Wrap 9.

Sliced turkey breast wrapped in a flour tortilla with avocado, spring mix, lettuce, tomato, bacon and lemon garlic aioli

Warm Pastrami Melt 9.

Sliced beef pastrami with caramelized onions and Swiss cheese on toasted focaccia bread

South Western Club Sandwich 9.

Roast chicken and smoked ham wrapped in a flour tortilla with fresh salsa, alfalfa sprouts, provolone cheese and herb aioli

Buffalo Burger 11.

Idaho Bison cooked to your liking and served with crispy seasoned onions, lettuce, tomato, onion and pickle spear

Giant Cottonwood Grille Burger 10.

1/2 pound of ground beef grilled and served with lettuce, tomato, onion and pickle spear

Grilled Salmon Melt 10.

Boneless salmon filet on toasted focaccia bread with provolone, lettuce, tomato, onion and roasted red pepper tartar sauce

Prime Rib Sandwich 12.

Sliced thin and served warm with caramelized onion on a toasted baguette with horseradish sauce

Pastas

All pastas and entrees include a cup of our hand crafted soup du jour or mixed green salad
Onion Soup or New England clam chowder may be substituted for 1.50

Scallops Provencal 13.

Fresh Atlantic sea scallops, cooked golden in a roasted garlic, roma tomato and basil sauce with capellini pasta

Chicken and Gorgonzola Ravioli 11.

Roasted chicken and crimini mushrooms sautéed with roasted garlic, finished in a creamy Gorgonzola sauce, served with three cheese ravioli

Entrées

We serve only USDA certified Prime Beef, aged in house, under the close supervision of our Chef

Grilled Steak Sandwich 12.

Prime flank steak, recommended medium rare, sliced and served on a toasted baguette with wild mushrooms and caramelized onions

Beef and Broccoli Stir Fry 13.

Morsels of prime beef tenderloin, sautéed with garlic and steamed broccoli over rice, finished with a pineapple teriyaki glaze

Grilled Fish Tacos 10.

Fresh Pacific Escolar, grilled and served in soft flour tortillas, with salsa verde, pico de gallo, rice and beans

Butter Schnitzel 10.

Fresh chopped Black Canyon elk mixed with onions and petit peas, lightly breaded, roasted golden and served with garlic mashed potato and lemon caper beurre blanc

Crab and Salmon Cakes 13.

Fresh Dungeness crab and fresh salmon mixed with shallots and Pernod, cooked crisp and served with lemon beurre blanc

Crispy Fish and Chips 12.

Rich Pacific Escolar cooked crisp in a savory beer batter, served with an Asian Ponzu sauce

Crispy Scallops 11.

Fresh Atlantic deep sea diver scallops, lightly breaded, cooked crisp and served with rice pilaf, green beans and lemon beurre blanc

Stuffed Chicken Breast 13.

Fresh all natural chicken breast filled with ham, baby spinach and Swiss cheese, baked and served crispy with a basil Mornay sauce