



Cottonwood GRILLE

Dinner Appetizers

*Chilled Prawn Cocktail 3. per shrimp

Tender jumbo shrimp poached and chilled, served with a horseradish tomato sauce and lemon

Crispy Tofu 8.

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

Crispy Calamari 8.

Skewered, breaded squid steaks, served with herbed aioli and lemon

Fried Polenta 8.

Basil and provolone cheese mixed in a soft cornmeal cake, cooked crisp and served with marinara sauce

*Oysters on the Half Shell 12.

Six Pacific cold water oysters served chilled with mignonette, cocktail sauce and lemon. Or Rockefeller, baked with spinach, roasted shallots and Parmesan cheese

*Smoked Idaho Brook Trout 8.

Fresh Hagerman Valley farm raised trout cooked in our alder wood smoker, served with capers, pickled onions and a creamy dill 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

*Olive and Tomato Japanade 8.

Kalamata olive and sun dried tomato tapenade served with toasted crostini and Rolling Stone Farm goat cheese

*Cottonwood Platter 14.

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

*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.

*Dungeness Crab Cocktail 16.

Fresh North Pacific crab steamed out of the shell and served chilled with lemon, cucumber and tomato horseradish sauce

Pastas

Seafood Linguini 16.

Tender morsels of fresh fish, shrimp, scallop, clams and mussels with mushrooms and Roma tomato in a dill cream sauce, tossed with fresh spinach pasta

Chicken and Gorgonzola Tortellini 17.

Slow roasted chicken and wild mushrooms cooked in Gorgonzola cream sauce with fresh three cheese filled pasta

Jumbo Prawn Scampi 18.

Tender jumbo shrimp sautéed in a classic caramelized garlic and white wine butter sauce with fresh capellini pasta

*North Atlantic Sea Scallops 25.

Fresh George's Bank scallops, pan seared golden, served on braised spinach with capellini pasta in a creamy saffron sauce

Fresh Fish & Shellfish

*Sautéed Idaho Trout 17.

Fresh Hagerman Valley Ruby Trout, pan seared golden and finished with a toasted almond lemon butter sauce

*Fresh Atlantic Salmon 19.

Salmon in a Cage Horseradish Crusted Grilled
Your choice of preparation, served with lemon beurre blanc

**Gluten Free Version Available*

We would like to thank you for your patronage and remind you that Cottonwood Grille is 100% non-smoking.
Cottonwood Grille would like to inform 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 separate checks and to parties of 8 or more



Cottonwood GRILLE

Poultry, Pork, Lamb & Beef

Our Chef procures fresh ingredients directly from the producers, whenever possible, to ensure the highest quality
We serve only USDA certified Prime Beef, aged in house under the close supervision of our chef

*Lemon Crusted Chicken 17.

All natural chicken roasted with rosemary lemon pepper seasoning carved off the bone, served with a lemon scallion cream sauce

Roast Lamb Shank 20.

Tender slow cooked bone-in lamb leg, served in a lentil ragout with carrots, celery, onions and potatoes

*Grilled Kurobuta Pork Rack Chop 19.

14 oz Snake River Farm raised Berkshire pork, cooked medium and served with caramelized onions, mushrooms and bacon

*Roast Rack of Lamb 26.

Tender New Zealand lamb rack, crusted with garlic bread crumbs, oven roasted, sliced and finished with a minted jus

Beef Stroganov 16.

Morsels of prime beef slow cooked with onions and crimini mushrooms in a rich sour cream broth, served with fresh egg fettuccini

*Grilled Prime Sirloin 22.

Aged sirloin steak dusted with cracked peppercorns and served with a creamy peppercorn sauce

*Prime Rib 29.

Oven roasted rib rack, slow cooked whole, sliced and served au jus with creamed horseradish sauce

*New York Strip 29.

Aged 14 oz strip loin delicately grilled to your desired temperature

*Roast Prime Tenderloin 29.

Rubbed with our house seasoning salt, slow roasted, carved and finished with roasted shallot cabernet sauce

*Grilled Pheasant 25.

Grilled semi boneless all natural game bird, marinated in garlic and herbs, and finished with a wild mushroom cream sauce

Fresh Local Game

We proudly feature fresh local all natural ranch raised game, prepared in-house

*Black Pine Farm Venison 24.

Black Pine Farm raised venison, grilled medium rare, sliced and served with a wild mushroom sauce

*Black Canyon Ranch Elk 24.

Black Canyon Ranch raised elk, grilled medium rare, served with a green peppercorn sauce

*Northwest Premium Buffalo 24.

Fresh American bison grazed in Nyssa Oregon, grilled, sliced and served with a rich cabernet sauce

Garden Dishes

*Stuffed Vegetable Plate 14.

Mushroom and rice filled roasted red bell pepper, petit ratatouille stuffed zucchini and baked Roma tomato with wilted greens and pine nuts, served on tomato coulis with Parmesan cheese

*Cottonwood Stir Fry 15.

Marinated tofu, seitan and tempeh sautéed with crisp vegetables in a citrus soy glaze on brown rice

Sides

*Vegetable Medley.

Tender zucchini, yellow squash and carrots with roasted shallots and sweet butter

*Roast Banana Squash

Fresh Wissell farm squash cooked with cinnamon, nutmeg and brown sugar

*Minnesota Wild Rice Pilaf

Oaky native brown and black rice mixed with long grain white rice, carrots, celery and bell peppers

*Garlic Mashed Potatoes

Fresh Idaho potatoes, oven roasted and finished with garlic and parsley

Most entrees come with your choice of two sides. All the sides can be ordered a la carte for 4.50
See fresh sheet for additional sides

