



A p p e t i z e r s

Crispy Calamari 7.95

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

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: 11.95 All Clams: 14.95 Combination: 13.50

Crispy Tofu 7.95

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

Dungeness Crab and Salmon Cakes 9.95

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

Olive and Tomato Tapanade 7.95

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

Cottonwood Platter 13.95

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

S o u p s & S a l a d s

Onion Soup Au Gratin 4.95

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

Cottonwood Chowder Bowl 7.95

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

Warm Duck Breast Salad 10.95

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

Grilled Chicken Caesar 10.95

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

Cottonwood Cobb 9.95

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

Curried Chicken Salad 8.95

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 9.95

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

Almond Crusted Trout Salad 9.95

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

Thai Peanut Chicken Salad 9.95

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

Seared Scallop Salad 12.95

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

Crispy Calamari Salad 9.95

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

Warm Shrimp and Scallop Salad 12.95

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

Dressing Choices

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

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.



D a i l y F e a t u r e d I t e m s

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

Fresh Albacore Melt 9.00

Fresh tuna mixed with celery and onions in a creamy dressing on toasted focaccia, served with fries or baby green salad

Recommended Wine: *Brownstone Chardonnay 3.50*

Seafood Quiche 8.00

Baby shrimp, North Atlantic snow crab, salmon morsels and onions baked in a savory crust, served with mixed baby greens

Recommended Wine: *Chapoutier Belleruche Blanc 6.00*

Sautéed Venison Medallions 10.00

Fresh black Pine Ranch raised venison sirloin pan seared medium rare and served with green peppercorn sauce

Recommended Wine: *Quivira Sauvignon Blanc 7.50*

Elk Meatloaf 9.00

Fresh Black Canyon ranch chopped elk sirloin mixed with garlic and onions, cooked medium and served with a mushroom cream sauce

Recommended Wine: *Ferrari Carano Fume Blanc 6.00*

Rock Shrimp and Broccolini 9.00

Tender Pacific shrimp sautéed with roasted garlic, butter, fresh broccoli greens and white wine, tossed with fresh fettuccini pasta

Recommended Wine: *Cinder Chardonnay 6.50*

Orange and Blue Salad 9.00

Fresh Oregon organic watercress tossed with mandarin oranges, buttermilk blue cheese and orange vinaigrette topped with warm medium rare flank steak. **Go Broncos!**

Recommended Wine: *Three Saints Chardonnay 8.50*

Elk Stroganov 9.00

Fresh morsels of Black Canyon Elk, simmered with onions and mushrooms, served over fettuccine with sour cream

Recommended Wine: *Raymond R Collection Cabernet 7.00*

Grilled London Broil 11.00

Prime flank steak recommended medium rare, sliced and served with garlic mashed potato and béarnaise sauce

Recommended Wine: *St Francis "Old Vines" Zinfandel 6.50*

S a n d w i c h e s

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

Curried Chicken Sandwich 8.95

All natural chicken mixed with celery, onions and grapes in a creamy curry dressing, served in a pita pocket with sprouts and tomato

BBQ Pork Sandwich 8.95

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

Roasted Turkey Breast Sandwich 8.95

Tender breast meat, sliced and served on herbed focaccia bread with mayonnaise, lettuce, tomato, avocado and onion

Warm Pastrami Melt 8.95

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

Dungeness Crab and Salmon Cake Sandwich 10.95

Fresh North Pacific crab and salmon mixed with shallots and Pernod, cooked crisp and served on a sesame roll with lettuce, tomato, onion and herb aioli

South Western Club Sandwich 8.95

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

Buffalo Burger 10.95

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

Giant Cottonwood Grille Burger 9.95

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

Grilled Salmon Melt 9.95

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

Prime Rib Sandwich 11.95

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



P a s t a s

All pastas and entrees include a cup of our hand crafted soup du jour or mixed green salad

Scallops Provencal 12.95

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

Baked Rigatoni 10.95

Sun dried tomatoes, roasted garlic, crimini mushrooms, artichoke hearts and fresh basil cream tossed with tube shaped pasta, baked with provolone and parmesan cheeses

Tortellini Bolognese 11.95

Three cheese filled pasta tossed with prime beef and tomato sauce, finished with Parmesan cheese

Chicken and Gorgonzola Ravioli 10.95

Roasted chicken and mushrooms cooked in a Gorgonzola cream sauce with three cheese ravioli

E n t r é e s

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

Grilled Kurobuta Pork Rack Chop 12.95

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

Grilled Steak Sandwich 11.95

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

Hunter's Stew 8.95

Morsels of prime beef and pork, slow cooked in a savory broth with carrots, onions, celery and red potato

Grilled Fish Tacos 9.95

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

Crab and Salmon Cakes 12.95

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

Crispy Scallops 10.95

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

Beef and Broccoli Stir Fry 12.95

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

Butter Schnitzel 9.95

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

Crispy Fish and Chips 11.95

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

Stuffed Chicken Breast 12.95

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

Grilled Prime New York 15.95

Prime 7 oz. strip loin grilled to your liking, served with Béarnaise sauce

B e v e r a g e s

Teas, Blends & Sodas 1.75

Iced Tea, Lemonade, Arnold Palmer (Iced Tea & Lemonade)

Jack Dempsey (Lemonade & Cranberry)

Coke, Diet Coke, Sprite

Pellegrino sm: 2.25/ lg: 5.25

Henry Weinhard's Hand Crafted Root Beer 2.25

Juices 2.25

Apple, Cranberry, Pineapple & Tomato

Fresh Squeezed Orange & Grapefruit Juice: small 2.95 / large 4.50

Specialty Coffees — Regular or Decaf





Fresh Brewed Starbucks 1.75, Espresso 2.25, Mocha 3.25

Cappuccino 2.75, Latte 2.75





Sparkling Wines by the Glass

Domaine St Vincent 5.00
NEW MEXICO

Prosecco Del Veneto 5.50
ITALY

Dom. Chandon, Blanc de Noirs 6.00
CALIFORNIA

Schramsberg Mirabelle Brut 8.00
CALIFORNIA

Veuve Clicquot Yellow Label 11.00
CHAMPAGNE FRANC

White Wines by the Glass

Saarstein Riesling 5.00
GERMANY

Chateau Montelena Riesling 7.00
POTTER VALLEY CALIFORNIA

**3 Horse Ranch Roussanne/Viognier*
SNAKE RIVER VALLEY 7.00

Laxas Albariño 5.50
SPAIN

Chapoutier Belleruche Blanc 6.00
RHONE VALLEY

Elk Cove Pinot Blanc 6.50
WILLAMETTE VALLEY

Ferrari Carano Fume Blanc 6.00
SONOMA COUNTY

Quivira Sauvignon Blanc 7.50
FIG TREE VINEYARD, DRY CREEK

Brownstone Pinot Grigio 4.00
CALIFORNIA

Lagaria Pinot Grigio 5.00
ITALY

Luna Pinot Grigio 6.50
NAPA COUNTY

Brownstone Chardonnay 3.50
CALIFORNIA

**Cinder Chardonnay 6.50*
SNAKE RIVER VALLEY

Wente Riva Ranch Chardonnay 7.00
MONTEREY

Three Saints Chardonnay 8.50
SANTA MARIA VALLEY

Clos Pegase Mitsuko's Chardonnay 9.00
CARNEROS

Silver Chardonnay 11.50
CENTRAL COAST

Red Wines by the Glass

El Portillo Pinot Noir 5.00
MENDOZA, ARGENTINA

Panther Creek Pinot Noir 7.50
WILLAMETTE VALLEY

Benton Lane Pinot Noir 8.50
WILLAMETTE VALLEY

Three Saints Pinot Noir 9.00
SANTA MARIA VALLEY

Sycamore Lane Merlot 3.50
CALIFORNIA

Raymond R Collection Merlot 6.00
CALIFORNIA

Charles Krug Merlot 7.50
NAPA VALLEY

Rombauer Merlot 10.00
NAPA VALLEY

Maipo Malbec 5.50
ARGENTINA

Amancaya Cabernet / Malbec 7.50
ARGENTINA

Layer Cake Shiraz 6.50
SOUTH AUSTRALIA

L'Ecole No 41 Syrah 8.00
COLUMBIA VALLEY

St. Francis 'Old Vines' Zinfandel 6.50
SONOMA COUNTY

Rombauer Zinfandel 10.00
CALIFORNIA

Fontanafredda Barbera 7.00
PIEDMONT, ITALY

Salmon Creek Cabernet 3.50
CALIFORNIA

Raymond R Collection Cabernet 7.00
COLUMBIA VALLEY

Gordon Brothers Cabernet 8.50
COLUMBIA VALLEY

Pepperbridge Cabernet 16.00
WALLA WALLA

B e e r S e l e c t i o n

Draft Beer

Stella Artois, Spaten, Bass Ale, Guinness Stout, Bud Light, Blue Moon

Bottled Beer

Budweiser, Miller Lite, Coors Light, Michelob Ultra Light, Miller Genuine Draft, New Castle
Corona, Amstel Light, Negra Modela, Samuel Smith Nut Brown Ale, Anchor Steam, Beck's
Full Sail, Samuel Adam's, Heineken, Sierra Nevada, Pilsner Urquell, Chimay
Bitburger Drive (**non-alcoholic**), Beck's (**non alcoholic**)



