



Cottonwood GRILLE



GLUTEN FRIENDLY DINNER

Served every night from 4 pm

Due to normal kitchen operations, we are unable to guarantee that any menu item can be completely free of allergens

APPETIZERS

CHILLED PRAWN COCKTAIL 4 each

Tender jumbo shrimp served with a horseradish tomato sauce and lemon

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 topped with hollandaise

SMOKED IDAHO BROOK TROUT 9

Fresh Hagerman Valley farm raised trout alder wood smoked in house, served with capers, pickled onions and a creamy dill sauce

COTTONWOOD PLATTER 16

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

STEAMERS 15

One and a half pounds of fresh clams, cooked in your choice of: Garlic & Beer or Shallot & White Wine Cream Sauce - Sauces include red pepper flakes

SALADS

All entrées include a cup of our hand crafted soup du jour ~ substitute onion soup (no crouton) for 1.50

MEDITERRANEAN SALAD 16

A blend of baby greens and lettuce with white asparagus, tomato, egg and red pimiento topped with Albacore tuna cured in olive oil

CHICKEN CAESAR SALAD 15

All natural chicken, grilled or Cajun spiced, sliced and served with our romaine heart Caesar salad (no croutons)

FRESH FISH & SHELLFISH

HALIBUT OÑATI 31

Filet of fresh Alaskan Halibut, baked golden and finished with a lemon butter cream sauce (no breadcrumbs)

SAUTÉED IDAHO TROUT 23

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

FRESH ATLANTIC SALMON 24

Salmon in a Cage or Grilled (no horseradish crusted)
Your choice of preparation, served with lemon beurre blanc

NORTH ATLANTIC SEA SCALLOPS 30

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



GLUTEN FRIENDLY DINNER

Served every night from 4 pm

POULTRY, PORK, LAMB & BEEF

We proudly serve Double R Ranch Signature Northwest beef

All entrées include a cup of our hand crafted soup du jour or mixed green salad ~ substitute onion soup (no crouton) for 1.50
Entrées accompanied with daily selection of potato or rice and vegetable

LEMON ROASTED CHICKEN 19

All natural chicken roasted with rosemary and lemon pepper, served with a lemon scallion cream sauce

CALVADOS PORK CHOPS 24

Grilled with apples and onions, finished with Calvados brandy sauce

SIRLOIN STEAK 26

Aged sirloin steak grilled and served with creamy peppercorn sauce

NEW YORK STRIP 35

Aged strip steak, seasoned and grilled

TENDERLOIN MEDALLIONS 35

Slow roasted, carved, and finished with cabernet sauce

RIBEYE 35

Boneless ribeye steak, grilled and served with cabernet and wild mushroom sauce

SEAFOOD ADD-ONS TO ANY ENTRÉE

'Oscar' style	8
Two prawn scampi	8
Two jumbo sea scallops	8
8 oz. lobster tail	market price

FRESH GAME

We proudly feature all natural ranch raised game

NORTH AMERICAN ELK 37

Premium elk loin, sautéed, sliced and served with a green peppercorn sauce

NORTHWEST PREMIUM BUFFALO 37

Fresh buffalo strip loin sautéed, sliced, and served with a rich cabernet sauce

GRILLED PHEASANT 30

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



GLUTEN FRIENDLY LUNCH

Served Monday through Saturday from 11 – 4

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APPETIZERS

CHICKEN QUESADILLA 9

Roasted chicken, provolone cheese and pico de gallo served on a corn tortilla

COTTONWOOD PLATTER 16

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

STEAMERS 15

One and a half pounds of fresh clams cooked in your choice of: Garlic & Beer or Shallot & White Wine Cream Sauce - Sauces include red pepper flakes

SALADS

Gluten free dressings: Roasted Red Pepper 1000 Island, Blue Cheese, Ranch, Honey Mustard & Caesar

COTTONWOOD COBB 10

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

CHICKEN CAESAR SALAD 11

All natural chicken, grilled or Cajun spiced, sliced and served with our romaine heart Caesar salad (no croutons)

THAI PEANUT CHICKEN SALAD 12

Marinated chicken breast, served on mixed cabbage with fresh Asian vegetables (no wontons)(no peanut Thai dressing)

GRILLED SALMON SALAD 13

Boneless filet of fresh salmon, grilled and served over spinach salad

SEARED SCALLOP SALAD 15

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

ALMOND CRUSTED TROUT SALAD 12

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



GLUTEN FRIENDLY LUNCH

Served Monday through Saturday from 11 - 4

SANDWICHES

All sandwiches are served with a choice of mixed greens or potato salad ~ substitute cup of soup, or onion soup (no crouton) for 1.00
Add 2.00 for gluten free bread

GRILLED STEAK SANDWICH 12

Double R Ranch flank steak grilled, sliced, and served on gluten free bread with wild mushrooms and caramelized onions

GRILLED SALMON MELT 12

Boneless salmon filet on gluten free bread with provolone cheese, lettuce, tomato, onion and roasted red pepper tartar sauce

GIANT COTTONWOOD GRILLE BURGER 10

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

LUNCH ENTREES

Add a cup of soup or a side salad to any entrée for 2.00

CRISPY SCALLOPS 13

Fresh Atlantic deep sea diver scallops, pan seared and served with rice pilaf, veggie of the day and lemon beurre blanc

GRILLED FLANK STEAK 12

Double R Ranch flank steak, sliced, seasoned and grilled, served with garlic mashed Idaho potatoes and finished with béarnaise sauce



GLUTEN FRIENDLY BRUNCH

Served on Sundays from 11 – 3

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EGGS

All egg entrees come with your choice of fresh cut assorted fruit or fresh cut potatoes

STEAK & EGGS 16

Two eggs your way with a Double R Ranch top sirloin steak, pan seared to your chosen temperature

SNOW CRAB OMELET 13

Filled with North Atlantic crab steamed out of the shell, served with leeks, Swiss cheese and topped with hollandaise

BASQUE OMELET 12

Filled with chorizo, sautéed garlic, onions, bell peppers and Manchego cheese

VEGETARIAN OMELET 11

Filled with roasted tomatoes, garlic, onions, zucchini, squash, bell peppers and Parmesan cheese

THE COTTONWOOD BENEDICT 13

Two poached eggs on a toasted gluten free bread with grilled smoked pork loin and finished with béarnaise sauce

ALL AMERICAN BREAKFAST 11

Two eggs your way, with your choice of ham, bacon or sausage and gluten free toast

SCANDINAVIAN 11

Two poached eggs served on gluten free toast with salmon Gravlax and hollandaise

EGGS SARDOU 13

Two poached eggs served on gluten free toast with artichoke hearts and spinach, finished with béarnaise

HAM & EGG PANINI 12

Two eggs over easy with smoked ham and cheddar cheese on gluten free toast

SALADS

Gluten Free dressings: 1000 Island, Blue Cheese, Honey Mustard, & Caesar

COTTONWOOD COBB 10

Chopped romaine lettuce with turkey, olives, bacon, carrots, egg, bleu cheese and avocado

GRILLED SALMON SALAD 13

Boneless filet of fresh salmon served on a spinach salad

THAI PEANUT CHICKEN SALAD 12

Marinated chicken breast, served on mixed cabbage with Asian fresh vegetables (no wontons)(no peanut Thai dressing)

GRILLED CHICKEN CAESAR 11

All natural chicken, grilled or blackened, served on a romaine heart salad with tangy Caesar dressing (no croutons)



Cottonwood
GRILLE



GLUTEN FRIENDLY BRUNCH

Served on Sundays from 11 - 3

ENTREES

LEMON CRUSTED CHICKEN 18

All natural chicken crusted with lemon pepper and fresh rosemary, carved off the bone, served with a lemon scallion cream sauce

FILET MIGNON OSCAR 31

Roasted Double R Ranch tenderloin topped with steamed North Atlantic snow crab and béarnaise sauce

CALVADOS PORK CHOPS 14

Grilled with apples and onions, finished with Calvados brandy sauce, served with garlic mashed potatoes and veggie du jour

PAN SEARED IDAHO TROUT 18

Fresh boneless Ruby trout sautéed and finished with a toasted almond butter sauce

ON THE SIDE

Fresh Cut Assorted Fruits 5

Ham, Bacon or Sausage 4

Crispy Hash Browns 3

Home Fried Potatoes 3

Gluten Free Toast 2

DESSERTS

CREME BRULEE 7

Creamy fresh vanilla bean custard, topped with a thin caramelized sugar crust

VANILLA BEAN ICE CREAM 3

SORBET 5