



# Cottonwood

## GRILLE



### BANQUET DINNER MENU

You may choose 3 options – we will print a small menu for your guests to choose from on arrival.  
Prices do not include beverage, dessert, tax or gratuity

We proudly serve Double R Ranch premium Northwest beef

Served with mixed greens or wedge Caesar salad

#### PAPPARDELLE WITH ARUGULA PESTO 14

Ribbon pasta tossed with zucchini and pesto topped with fresh arugula, walnuts and Parmesan cheese  
~ add grilled chicken breast or sautéed shrimp for 7.00

#### PORCINI AND TRUFFLE RAVIOLI 18

Served with rich tomato and mushroom sauce, flambéed with brandy and a hit of cream, topped with parmesan cheese

#### CHICKEN & GORGONZOLA TORTELLINI 19

Roasted chicken and crimini mushrooms sautéed with roasted garlic, finished in a creamy Gorgonzola sauce with fresh three cheese filled pasta

#### BEEF STROGANOFF\* 20

Tender morsels of beef slow cooked with onions and crimini mushrooms in a rich sour cream sauce, served with fresh egg fettuccini

Served with mixed greens or wedge Caesar salad  
Chef's choice of vegetable and potatoes or rice

#### SAUTEED IDAHO TROUT 24

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

#### FRESH ATLANTIC SALMON\* 26

Grilled and served with lemon beurre blanc

#### HALIBUT ONATI 31

Filet of Alaskan halibut, baked golden and finished with a lemon butter cream sauce

#### LEMON ROASTED CHICKEN 19

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

#### CHICKEN AND MUSHROOMS 19

Boneless chicken thighs sautéed with onions and fresh mushrooms, finished with a creamy savory sauce

#### CHICKEN CORDON BLEU 22

Boneless chicken breast stuffed with ham and Swiss cheese, lightly breaded and finished with béchamel

#### PORK TENDERLOIN\* 24

Pork tenderloin gently sautéed and finished with a fresh assorted mushroom demi-glace

#### GRILLED FLANK STEAK\* 22

Flank steak grilled medium then sliced, finished with béarnaise sauce

#### NEW YORK STRIP\* 35

Aged strip steak, seasoned and grilled medium

#### TENDERLOIN MEDALLIONS\* 35

Slow roasted medium, carved and finished with cabernet sauce

#### RIBEYE\* 35

Double R Ranch boneless ribeye steak, grilled medium and served with cabernet and wild mushroom sauce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Idaho Food Code section 3-603.11