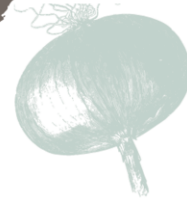




Cottonwood GRILLE



GLUTEN SENSITIVE 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 per prawn

Tender jumbo shrimp served with a horseradish tomato sauce and lemon

COTTONWOOD PLATTER* 16

A selection cheeses, smoked meats and fish served with fresh fruit and rice crackers

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

STEAMERS* 15

One and a half pounds of fresh clams, served with Idaho French fries, 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 or mixed green salad

MEDITERRANEAN SALAD* 19

A blend of baby greens and lettuce with white asparagus, tomato, egg and red pimiento topped with seared ahi tuna and garnished with wasabi and ginger

CHICKEN CAESAR SALAD 15

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

FRESH FISH & SHELLFISH

Accompanied with daily selection of rice and vegetable

HALIBUT OÑATI 31

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

FRESH ATLANTIC SALMON* 26

Your choice of preparation: Salmon in a cage or Grilled. Served with lemon beurre blanc

SAUTÉED IDAHO TROUT 24

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

NORTH ATLANTIC SEA SCALLOPS* 30

Fresh sea scallops, pan seared golden, served on braised spinach with rice in a creamy saffron sauce



GLUTEN SENSITIVE DINNER

Served every night from 4 pm

POULTRY & BEEF

We proudly serve Double R Ranch Signature Northwest beef
Accompanied with daily selection of potato and vegetable

All entrées include a cup of our hand crafted soup du jour or mixed green salad

LEMON ROASTED CHICKEN 19

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

GAME

We feature all natural ranch raised game
Accompanied with daily selection of potato and vegetable

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

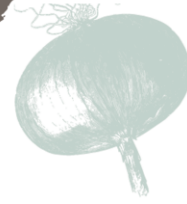
MUSCOVY DUCK* 30

Sautéed muscovy duck breast, finished with lingonberry cabernet
sauce



Cottonwood

G R I L L E



GLUTEN SENSITIVE LUNCH

Served Monday through Saturday from 11 – 4

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

APPETIZERS

CHICKEN QUESADILLA 9

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

COTTONWOOD PLATTER* 16

A selection of cheeses, smoked meats and fish served with fresh fruit and rice crackers

STEAMERS* 15

One and a half pounds of fresh clams, served with Idaho french fries, cooked in your choice of: garlic & beer or shallot & white wine cream sauce - Sauces include red pepper flakes

SALADS

Gluten sensitive dressings: Raspberry Vinaigrette, Blue Cheese, Caesar

COTTONWOOD COBB 11

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

CHICKEN CAESAR SALAD 11

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

THAI PEANUT CHICKEN SALAD 12

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

GRILLED SALMON SALAD* 13

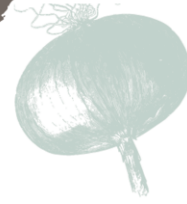
Boneless filet of fresh salmon, grilled and served over spinach salad

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 baby greens with green apple vinaigrette



GLUTEN SENSITIVE LUNCH

Served Monday through Saturday from 11 - 4

SANDWICHES

All sandwiches are served on gluten free bread with a choice of cup of soup, mixed greens, french fries or potato salad

GRILLED STEAK SANDWICH* 14

Double R Ranch flank steak grilled, sliced, and topped with wild mushrooms and caramelized onions

GRILLED SALMON MELT* 15

Boneless salmon filet topped with provolone cheese, lettuce, tomato, onion and dill tartar sauce

GIANT COTTONWOOD GRILLE BURGER* 12

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

LUNCH ENTREES

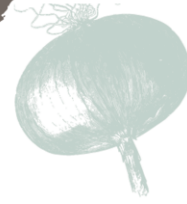
Add a cup of soup or a side salad to any entrée for 2.00

CRISPY SCALLOPS* 13

Fresh Atlantic deep sea diver scallops, pan seared and finished with lemon beurre blanc

GRILLED FLANK STEAK* 12

Flank steak grilled then sliced, finished with béarnaise sauce



GLUTEN SENSITIVE BRUNCH

Served on Sundays from 10 – 3

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EGGS*

All egg entrees come with your choice of fresh cut assorted fruit, country style potatoes or hashbrowns

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

15

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

ALL AMERICAN BREAKFAST

13

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

SCANDINAVIAN

13

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

EGGS SARDOU

15

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

HAM & EGG PANINI

14

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

SALADS

Gluten sensitive dressings: Raspberry Vinaigrette, Blue Cheese, Caesar

COTTONWOOD COBB

11

Crisp romaine with diced roast turkey, olives, bacon, carrots, tomato, egg, avocado and bleu cheese

THAI PEANUT CHICKEN SALAD

12

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

GRILLED SALMON SALAD*

13

Boneless filet of fresh salmon served on a spinach salad

GRILLED CHICKEN CAESAR

11

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



GLUTEN SENSITIVE BRUNCH

Served on Sundays from 10 - 3

ENTRÉES

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

PAN SEARED IDAHO TROUT 18

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

FILET MIGNON OSCAR* 31

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

ON THE SIDE

Fresh Cut Assorted Fruits 5

Crispy Hashbrowns 3

Ham, Bacon or Sausage 4

Country Style 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

We would like to thank you for your patronage and remind you that Cottonwood Grille is 100% non-smoking

*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