



Cottonwood

GRILLE



HAPPY THANKSGIVING!

APPETIZERS

BAKED BRIE 11

Warm soft French cheese baked to a golden brown, served with Lingonberry chutney and toast points

CRISPY CALAMARI 9

Breaded calamari steak skewers, served with herbed aioli and lemon

CRAB CAKES* 16

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

CHILLED PRAWN COCKTAIL* 4 each

Tender jumbo shrimp served with a horseradish tomato sauce and lemon

HAND CRAFTED SOUPS

ONION SOUP au GRATIN Cup 3 Bowl 5

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

CREAM OF MUSHROOM Cup 3 Bowl 5

Forest mushrooms simmered with sherry and chicken stock, topped with house made crouton

BASQUE RED BEAN Cup 3 Bowl 5

Traditional Basque red bean and chorizo soup

SELECT HOLIDAY WINES

Chateau La Freynelle White Bordeaux 8

🍷 Coiled Dry Riesling 9

Lagaria Pinot Grigio 8

🍷 Cinder Viognier 9

Cline Rose 8

La Crema Chardonnay 10

Camino Alto Tempranillo 8

Mouvance *Jolon* Pinot Noir 12

🍷 Colter's Creek Syrah 9

Old Zin Vines Zinfandel 7

Varner Foxglove Cab 9

🍷 Split Rail Malbec 10

🍷 Idaho wine

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



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ENTRÉES

We proudly serve Double R Ranch Signature Northwest beef
All entrées include a cup of our hand crafted soup or mixed green salad

TRADITIONAL ROAST TURKEY DINNER 29

Slow roasted turkey with walnut sage stuffing, garlic mashed Idaho potato, banana squash, green beans, caramelized pearl onions, fresh cranberry relish and giblet gravy

ROAST TURKEY DINNER – CHILDREN'S PLATE 15

Smaller portion of Roast Turkey Dinner for our guests 12 and under

CALVADOS PORK CHOPS* 24

Grilled with apples and onions, finished with Calvados brandy sauce

NORTH AMERICAN ELK* 37

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

VEGETABLE RIGATONI 15

Artichoke hearts, crimini mushrooms, roma and sun-dried tomatoes with tube shaped pasta in a basil cream sauce topped with provolone cheese ~ add grilled chicken breast or sautéed shrimp for 7.00

HALIBUT OÑATI 31

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

JUMBO PRAWN SCAMPI* 20

Tender jumbo shrimp sautéed in a classic caramelized garlic and white wine butter sauce with red pepper flakes, served over fresh capellini pasta

WILD KING SALMON* 28

Your choice of preparation: Salmon in a cage ~ horseradish crusted ~ grilled
Served with lemon beurre blanc

LAMB SHANK 30

Slow cooked bone-in lamb shank in a rich brown sauce, served with garlic mashed Idaho potatoes

PRIME RIB* 35

Oven roasted prime rib, sliced and served au jus with creamed horseradish sauce

TENDERLOIN MEDALLIONS* 35

Slow roasted tenderloin, carved and finished with roasted shallot cabernet sauce

THANKSGIVING DESSERTS

CG PUMPKIN PIE 6

Spiced pumpkin in a sweet crust with vanilla whipped cream

PECAN PIE 7

Pecan filling in a sweet pastry crust with vanilla whipped cream

FRENCH SILK PIE 8

Chocolate cookie crust filled with silky rich chocolate mousse topped with chocolate ganache

PUMPKIN CHEESECAKE 8

Spiced pumpkin folded into cream cheese in a graham cracker ginger crust, topped with sweetened cream cheese

APPLE CRISP 8

Mounds of tart crispy apples, spiced with cinnamon, baked with granola and walnuts and topped with vanilla bean ice cream

ICE CREAM DELIGHT 5

Vanilla bean ice cream topped with chocolate sauce, served with a sugar cookie

*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