



Cottonwood

GRILLE



HAPPY EASTER

EGGS*

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

NEW YORK STEAK & EGGS ^{GS} 18

Two eggs your way served with an 8 oz. Double R Ranch New York steak, pan seared to your chosen temperature

SALMON OMELET ^{GS} 12

Three egg omelet filled with salmon, green onion and Swiss cheese topped with avocado

BASQUE OMELET ^{GS} 12

Three egg omelet filled with chorizo, sautéed garlic, onions, bell peppers and Manchego cheese

CHILAQUILES ^{GS} 12

Two eggs cooked your way, corn tortilla chips sautéed with spicy red and green sauces, served with your choice of bacon, ham or sausage topped with Cotija cheese

AVOCADO BENEDICT 13

Two poached eggs atop avocado and tomato slices on a toasted English muffin, finished with hollandaise sauce

THE COTTONWOOD BENEDICT 13

Two poached eggs on a toasted English muffin with grilled smoked pork loin, finished with béarnaise sauce

ALL AMERICAN BREAKFAST 11

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

SEAFOOD QUICHE 11

Baby shrimp, North Atlantic snow crab, salmon morsels and onions baked in a savory crust. Served with your choice of baby green salad or fresh cut assorted fruit.

QUICHE LORRAINE 11

Ham, bacon, spinach and Gruyere cheese, baked in a savory crust. Served with your choice of baby green salad or fresh cut assorted fruit.

SALADS

COTTONWOOD COBB ^{GS} 11

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

CHICKEN CAESAR SALAD 11

All natural chicken, grilled or Cajun spiced, sliced and served on our wedge romaine Caesar salad

GRILLED SALMON SALAD* ^{GS} 13

Boneless filet of fresh salmon served on a spinach salad with choice of dressing

SHRIMP AND SCALLOP SALAD* ^{GS} 15

Sauteed shrimp and scallops served over mixed greens and fruit with an orange vinaigrette dressing

No substitutions please



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G R I L L E



ENTRÉES

CHICKEN & WILD MUSHROOM CREPES 11

All natural chicken and fresh forest mushrooms in a garlic cream sauce, rolled in fresh thin crepes, topped with Swiss cheese

VEGETABLE RIGATONI 11

Artichoke hearts, crimini mushrooms, roma and sun dried tomatoes and tube shaped pasta in a basil cream sauce topped with provolone cheese

LEMON CRUSTED CHICKEN^{GS} 18

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

PAN SEARED IDAHO TROUT 18

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

FILET OSCAR*^{GS} 31

8 oz. of roasted Double R Ranch tenderloin, topped with steamed North Atlantic snow crab and béarnaise sauce

ON THE SIDE

Classic French Toast 6

Fresh Cut Assorted Fruits 5

Ham, Bacon or Sausage 4

Hash browns 3

Country Style Potatoes 3

Whole Grain, Wheat, Rye, or White Toast 1.5

BRUNCH BEVERAGES

BY THE BOTTLE

Zonin Prosecco, Italy 28

Saracco Moscato D'Asti, Italy 26

Schramsberg Mirabelle, California 40

Argyle Brut, Oregon 2009 42

BY THE GLASS

Cava Sugura Split 7

Zonin Prosecco Split 8

Mimosa 7

Bloody Mary 7 / Bacon Vodka Bloody Mary 9

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

^{GS} Gluten Sensitive – Due to normal kitchen operations, we are unable to guarantee any menu item can be completely free of allergens

No substitutions please