Cottonwood GRILLE

APPETIZERS

CHILLED PRAWN COCKTAIL*GS 4 per prawn
Tender jumbo shrimp served with a horseradish tomato sauce and lemon

BAKED BRIE 17
Warm soft French cheese baked to a golden brown, served with lingonberry chutney and toast points

CROQUETAS 8
Traditional Basque fritters made with chicken based creamed béchamel and served with Romesco sauce

GUACAMOLE & PICO DE GALLO 15
House-made guacamole and pico de gallo served with fresh tortilla chips

OYSTERS ON THE HALF SHELL* 23
Six Pacific cold-water oysters either served chilled with mignonette, cocktail sauce, and lemon *or* Rockefeller ~ baked with spinach, roasted shallots, and Parmesan cheese; topped with hollandaise

CALAMARI FRITO 12
Lightly seasoned calamari strips, served crispy with horseradish cocktail sauce

STEAMERS* 22
One pound of fresh clams, served with Idaho French fries, cooked in your choice of: garlic & beer *or* shallot & white wine cream sauce GS - Sauces include red pepper flakes

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ENTRÉES

We proudly serve Double R Ranch Signature Northwest beef

Entrées include a cup of our handcrafted soup du jour; mixed green salad, or wedge Caesar salad

LAMB SHANK 46
Slow cooked bone-in lamb shank in a rich brown sauce, served with garlic mashed Idaho potatoes

PORK CHOPS 29
Bone in thick cut pork chops grilled and finished with creamy green peppercorn sauce

NORTH AMERICAN ELK* GS 46
8 oz. of premium elk loin, sautéed, sliced and served with green peppercorn sauce,
accompanied by potato and vegetable du jour

TENDERLOIN MEDALLIONS* GS 45
8 oz. of slow roasted tenderloin, carved and finished with cabernet sauce,
accompanied by potato and vegetable du jour

NEW YORK STRIP* GS 45
Aged 14 oz. strip steak, seasoned and grilled to your liking,
accompanied by potato and vegetable du jour

CHICKEN CORDON BLEU 29
Boneless chicken breast stuffed with ham and Swiss cheese, lightly breaded and finished with cream sauce,
accompanied by potato and vegetable du jour

HALIBUT OÑATI 40
Filet of Alaskan halibut, baked golden and finished with lemon butter cream sauce,
accompanied by rice pilaf and vegetable du jour

SAUTEÉD IDAHO TROUT 32
Fresh Hagerman Valley ruby trout, pan seared golden and finished with toasted almond lemon butter sauce,
accompanied by rice pilaf and vegetable du jour

FRESH ATLANTIC SALMON* 34
Your choice of preparation: Salmon In A Cage GS ~ Horseradish Crusted ~ Grilled GS.
All served with lemon beurre blanc,
accompanied by rice pilaf and vegetable du jour

SEAFOOD ADD-ONS TO ANY ENTRÉE

'Oscar' style*	11
Two prawn scampi*	8

SALADS

Salads include a cup of our handcrafted soup du jour; mixed green salad, or wedge Caesar salad

SUMMER BERRY SALAD 22
All-natural chicken on a bed of mixed greens with strawberries, blueberries, and dried cranberries topped with candied walnuts and feta cheese and dressed with a raspberry vinaigrette

SESAME CRUSTED AHI SALAD* 23
Fresh sashimi grade tuna dredged in seeds, pan seared rare and served on an Asian salad with citrus soy vinaigrette

STEAK SALAD* 27
Double R Ranch steak grilled and sliced, served on mixed baby greens with mandarin oranges, blue cheese crumbles and choice of dressing

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PASTAS

Pastas include a cup of our handcrafted soup du jour; mixed green salad or wedge Caesar salad

SEAFOOD FETTUCCINE* 31
Tender morsels of fresh fish, shrimp, and clams with mushrooms and roma tomato in a dill cream sauce and tossed with spinach fettuccine

CHICKEN & GORGONZOLA TORTELLINI 26
Roasted chicken and cremini mushrooms sautéed with roasted garlic, finished in a creamy Gorgonzola sauce and three-cheese stuffed pasta

VEGETABLE RIGATONI 24
Artichoke hearts, cremini mushrooms, Roma and sun-dried tomatoes with tube shaped pasta in a basil cream sauce topped with provolone cheese
~Vegan option available, please ask your server for details
~ add grilled chicken breast or sautéed shrimp for 7

JUMBO PRAWN SCAMPI* 26
Tender jumbo shrimp sautéed in a classic caramelized garlic and white wine butter sauce with red pepper flakes over fresh capellini pasta

BEEF STROGANOV* 28
Tender morsels of beef simmered with onions and cremini mushrooms in house-made beef stock, served over pappardelle pasta and garnished with sour cream

For parties of 8 or more a non-obligatory 20% gratuity may be added

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

*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