

APPETIZERS

CALAMARI FRITO 14

Lightly seasoned calamari strips, served crispy with horseradish cocktail sauce

CHILLED PRAWN COCKTAIL*GS 4 per prawn

Tender jumbo shrimp served with a horseradish tomato sauce and lemon

CROQUETAS 8

Traditional Basque fritters made with chicken based creamed bechamel and served with Romesco sauce

HUMMUS PLATE 13

Roasted garlic and chickpea hummus served with warm pita, bell peppers, Kalamata olives, celery, and carrots

SOUPS & SALADS

Dressing Choices: CG Vinaigrette, Raspberry Vinaigrette GS, Buttermilk Ranch GS, Bleu Cheese GS, Caesar GS

SOUP DU JOUR CUP 4 BOWL 7

*Traditional Basque red bean and chorizo soup^{GS}
*Onion soup au gratin – caramelized onions in a rich broth, baked with Swiss and Parmesan cheeses

*Soup of the day

SOUP AND SALAD 12

A bowl of our house-made soup and a side salad, your choice of dressing

COTTONWOOD COBBGS 16

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

THAI PEANUT CHICKEN SALAD 16

Marinated chicken breast, served on mixed cabbage with fresh Asian vegetables and a Thai peanut vinaigrette dressing

CHICKEN CAESAR SALAD 15

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

ALMOND CRUSTED TROUT SALAD* 17

Fresh Hagerman Valley trout, pan seared and served on baby greens with green apple vinaigrette

GRILLED SALMON SALAD*GS 18

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

CAPRESE SALAD 14

Sliced tomatoes and fresh mozzarella cheese, served over a bed of lettuce and drizzled with fresh basil vinaigrette

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



SANDWICHES

All sandwiches are served with a choice of cup of soup, mixed greens, French fries, or sweet potato fries

ROAST TURKEY WRAP 15

Tender sliced turkey breast, crispy bacon and sliced avocado with lettuce, tomato and lemon garlic aioli on a spinach tortilla

CRISPY CHICKEN SANDWICH 15

Boneless chicken breast seasoned southern style, cooked golden brown, topped with spicy mayonnaise and coleslaw

BLTA 14

Classic Bacon Lettuce Tomato with Avocado and mayo, served on toasted sourdough

FRENCH HAM & CHEESE 16

Our version of the classic croque monsieur; grilled ham and Swiss topped with creamy béchamel sauce

GRILLED SALMON MELT 18

Boneless salmon filet on house-made bread with provolone cheese, lettuce, tomato, onion and dill tartar sauce

THE GRILLE BURGER* 16

Half-pound Double R Ranch ground beef patty, grilled and served with mayo, lettuce, tomato, onion and pickle spear

PASTA

Add a cup of soup or a side salad to any pasta for 3.00

CLASSIC FETTUCCINE ALFREDO 15

Rich creamy sauce with Parmesan cheese and a hint of garlic, tossed with fettuccine ~add chicken or shrimp for 5

BEEF STROGANOV* 17

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

BOLOGNESE PAPPARDELLE* 16

Ribbon pasta tossed with an Italian ragu made with ground beef, vegetables, and tomato; topped with Parmesan cheese

VEGETABLE RIGATONI 16

Artichoke hearts, cremini mushrooms, Roma and sun-dried tomatoes with tube shaped pasta in a basil cream sauce topped with provolone & parmesan cheeses

~add chicken or shrimp for 5

~Vegan option available, please ask your server for details

ENTRÉES

Add a cup of soup or a side salad to any entrée for 3.00 ~ We proudly serve Double R Ranch Signature Northwest beef

STEAMERS* 22

One pound of fresh clams, served with French fries, cooked in your choice of: garlic & beer or shallot & white wine cream sauce^{GS} ~ sauces have a hint of red pepper flake

FISH & CHIPS 19

Rich Alaskan cod cooked crisp in a savory beer batter, served with French fries and dill tartar sauce

GRILLED FLANK STEAK*GS 21

Flank steak grilled then sliced, finished with béarnaise sauce, served with mashed Idaho potatoes and vegetable du jour

FRESH ATLANTIC SALMON* 21

Your choice of preparation: Salmon In A Cage $^{\text{GS}}$ ~ Horseradish Crusted ~ Grilled $^{\text{GS}}$. All finished with lemon beurre blanc, served with rice pilaf and vegetable du jour

^{*}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