



## 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 béchamel and served with Romesco sauce

### HUMMUS PLATE 13

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

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## SOUPS & SALADS

Dressing Choices: CG Vinaigrette, Raspberry Vinaigrette<sup>GS</sup>, Buttermilk Ranch<sup>GS</sup>, Bleu Cheese<sup>GS</sup>, Caesar<sup>GS</sup>

### SOUP DU JOUR CUP 4 BOWL 7

\*Traditional Basque red bean and chorizo soup<sup>GS</sup>

\*Onion soup au gratin – caramelized onions in a rich broth, baked with Swiss and Parmesan cheeses

\*Soup of the day

### SOUP AND SALAD 13

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

### COTTONWOOD COBB<sup>GS</sup> 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 16

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\*<sup>GS</sup> 18

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

### SESAME CRUSTED AHI SALAD\* 18

Fresh sashimi grade tuna dredged in seeds, pan seared rare and served on an Asian salad with citrus soy vinaigrette

### SUMMER BERRY SALAD 18

Grilled chicken breast 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

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

<sup>GS</sup> 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

### CHICKEN SANDWICH 15

Boneless chicken breast prepared to your choice of grilled *or* crispy southern style; topped with mayonnaise, lettuce, tomato, onion, and cheese

### COTTONWOOD CLUB 16

Triple decker with turkey, ham, bacon, Swiss cheese, lettuce, tomato and mayo on toast

### CG GRILLED CHEESE 16

A classic grilled cheese sandwich with American cheese, avocado, and bacon on wheat bread

### GRILLED SALMON MELT 18

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

### THE GRILLE BURGER\* 17

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

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## 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

### SHRIMP PIL PIL 17

Sautéed shrimp with garlic and crushed red pepper in a lemon butter sauce, served over capellini pasta

### 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

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## 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<sup>GS</sup>

~ 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\*<sup>GS</sup> 22

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

### FRESH ATLANTIC SALMON\* 22

Your choice of preparation: Salmon In A Cage<sup>GS</sup> ~

Horseradish Crusted ~ Grilled<sup>GS</sup>. 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