

PRIVATE EVENT LUNCH MENU

You may choose 3 options – we will print a small menu for your guests to choose from on arrival Prices do not include beverage, dessert, tax or gratuity

COTTONWOOD COBBGS

16

Crisp romaine with diced roast turkey, bacon, egg, black olives, roma tomatoes, carrots, avocado and bleu cheese (no substitutions please)

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, sliced and served with our wedge romaine Caesar salad

GRILLED SALMON SALADGS*

18

Boneless filet of fresh salmon, grilled and served over spinach salad with CG vinaigrette

Sandwiches are served with mixed greens or wedge Caesar salad

TURKEY, BACON & AVOCADO WRAP 15

Sliced turkey breast wrapped in a spinach tortilla with avocado salsa, bacon and lemon garlic aioli

THE GRILLE BURGER* 16

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

CRISPY CHICKEN SANDWICH 19

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

PRIME RIB SANDWICH

18

Tender slow slow-roasted prime rib sliced and served on a house-made baguette with sautéed onions and creamy horseradish.

You may add mixed greens or wedge Caesar salad for \$3 per person to any Entrée

VEGETABLE RIGATONI

16

Sun dried tomatoes, roasted garlic, cremini mushrooms, artichoke hearts and fresh basil cream tossed with tube shaped pasta, baked with provolone and Parmesan cheeses

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

FRESH ATLANTIC SALMON^{GS}* 21

Grilled and finished with lemon beurre blanc, served with rice pilaf and vegetable du jour

COD ROMANA* 20

Medallions of Alaskan cod, sautéed with lemon and butter, served with rice pilaf and vegetable du jour

LEMON ROASTED CHICKEN* 18

All-natural chicken breast roasted with rosemary and lemon pepper, finished with a lemon scallion cream sauce and served with garlic mashed Idaho potatoes and vegetable du jour

GRILLED FLANK STEAK^{GS}* 2'

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

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