



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 COBB^{GS} 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

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

ALMOND CRUSTED TROUT SALAD* 17
Fresh Hagerman Valley trout, pan seared and served on baby greens with green apple vinaigrette

CHICKEN CAESAR SALAD 16
All-natural chicken, grilled, sliced and served with our wedge romaine Caesar salad

GRILLED SALMON SALAD^{GS*} 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

PASTRAMI MELT 17
Cured beef brisket sliced thin, served on a house made baguette topped with mayo, sautéed onions and melted Swiss cheese

CHICKEN SANDWICH 15
Grilled boneless chicken breast topped with melted provolone cheese, mayo, lettuce, tomato, and onion

GRILLED SALMON MELT 18
Boneless salmon filet on house-made bread with provolone cheese, lettuce, tomato, onion and dill tartar sauce

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

SHRIMP PIL PIL 17
Sautéed shrimp with garlic and crushed red pepper in a lemon butter sauce, served over capellini pasta

FRESH ATLANTIC SALMON^{GS*} 22
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*} 22
Flank steak grilled medium then sliced, finished with béarnaise sauce and served with garlic mashed Idaho potatoes and vegetable du jour

^{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