HAPPY THANKSGIVING!

APPETIZERS

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, served with romesco sauce

OYSTERS ON THE HALF SHELL* 23
Six Pacific cold-water oysters served chilled with mignonette, cocktail sauce, and lemon

CHILLED PRAWN COCKTAIL* gs 4 each
Tender jumbo shrimp served with a horseradish tomato sauce and lemon

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HAND CRAFTED SOUPS

ONION SOUP au GRATIN Cup 4 Bowl 7
Caramelized onions in a rich broth, baked with Swiss and Parmesan cheeses topped with house made crouton

CREAM OF MUSHROOM Cup 4 Bowl 7
Forest mushrooms simmered with sherry and chicken stock

BASQUE RED BEAN Cup 4 Bowl 7
Traditional Basque red bean and chorizo soup

SELECT HOLIDAY WINES

Lobster Reef Sauvignon Blanc 9

Côté Mas Rosé 9

Elk Cove Pinot Gris 11

Cinder Viognier 12

Mer Soleil Chardonnay 12

Huston Syrah 9

Planet Oregon Pinot Noir 12

Larchago Tempranillo 8

Browne Family *Heritage* Cabernet 10

Split Rail Malbec 12

Idaho wine

We would like to thank you for your patronage and remind you that Cottonwood Grille is 100% non-smoking
gs - gluten sensitive

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

ENTRÉES

We proudly serve Double R Ranch Signature Northwest beef
All entrées include a cup of our hand-crafted soup or mixed green salad

TRADITIONAL ROAST TURKEY DINNER 38
Slow roasted turkey with walnut sage stuffing, garlic mashed Idaho potato, banana squash, green beans, caramelized pearl onions, fresh cranberry relish and giblet gravy

ROAST TURKEY DINNER – CHILDREN'S PLATE 18
Smaller portion of Roast Turkey Dinner for our guests 12 and under

ELK MEATLOAF* 29
Local ground elk mixed with garlic, tomato, and onions; sliced and topped with fresh mushroom cream sauce

VEGETABLE RIGATONI 25
Artichoke hearts, cremini mushrooms, roma and sun-dried tomatoes with tube shaped pasta in a basil cream sauce topped with provolone cheese ~ add grilled chicken breast or sautéed shrimp 7

CHICKEN & GORGONZOLA TORTELLINI 28
Roasted chicken and cremini mushrooms sautéed with roasted garlic, finished in a creamy Gorgonzola sauce with three-cheese stuffed pasta

HALIBUT OÑATI* 41
Filet of Alaskan halibut, baked golden and finished with a lemon butter cream sauce accompanied by rice pilaf and vegetable du jour

SAUTEÉD IDAHO TROUT* 35
Fresh Hagerman Valley ruby trout, pan seared golden and finished with toasted almond lemon butter sauce, accompanied by rice pilaf and vegetable du jour

LAMB TXILLINDRON 35
Tender lamb, simmered with roasted onions and peppers, served over mashed potatoes with a savory sauce

PRIME RIB* gs 49
Oven roasted prime rib, sliced and served au jus with creamed horseradish sauce

TENDERLOIN MEDALLIONS* gs 48
Slow roasted tenderloin, carved and finished with roasted shallot cabernet sauce

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CG PUMPKIN PIE 7
Spiced pumpkin in a sweet crust with vanilla whipped cream

PECAN PIE 8
Pecan filling in a sweet pastry crust with vanilla whipped cream

FRENCH SILK PIE 9
Chocolate cookie crust filled with silky rich chocolate mousse topped with chocolate ganache

APPLE CRISP CHEESECAKE 9
Spiced apples and Dutch crumble in a rich cream cheese filling with a graham cracker crust and topped with a drizzle of caramel

ICE CREAM DELIGHT 6
Vanilla bean ice cream topped with chocolate sauce, served with a sugar cookie

*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