



Cottonwood GRILLE



BANQUET DINNER 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

We proudly serve Double R Ranch premium Northwest beef

Served with mixed greens or wedge Caesar salad

PAPPARDELLE WITH ARUGULA PESTO 14

Ribbon pasta tossed with zucchini and pesto topped with fresh arugula, walnuts and Parmesan cheese
~ add grilled chicken breast or sautéed shrimp for 7.00

VEGETABLE RIGATONI 15

Artichoke hearts, crimini mushrooms, roma and sun dried tomatoes and tube shaped pasta in a basil cream sauce topped with provolone cheese

CHICKEN & GORGONZOLA TORTELLINI 19

Roasted chicken and crimini mushrooms sautéed with roasted garlic, finished in a creamy Gorgonzola sauce with fresh three cheese filled pasta

BEEF STROGANOFF* 22

Tender morsels of beef slow cooked with onions and crimini mushrooms in a rich sour cream sauce, served with fresh egg fettuccini

Served with mixed greens or wedge Caesar salad
Chef's choice of vegetable and potatoes or rice

SAUTEED IDAHO TROUT 25

Fresh Hagerman Valley ruby trout, pan seared golden and finished with a toasted almond lemon butter sauce

FRESH ATLANTIC SALMON* 27

Grilled and served with lemon beurre blanc

HALIBUT ONATI 31

Filet of Alaskan halibut, baked golden and finished with a lemon butter cream sauce

LEMON ROASTED CHICKEN 19

All natural chicken roasted with rosemary and lemon pepper, served with a lemon scallion cream sauce

CHICKEN AND MUSHROOMS 19

Boneless chicken thighs sautéed with onions and fresh mushrooms, finished with a creamy savory sauce

CHICKEN CORDON BLEU 22

Boneless chicken breast stuffed with ham and Swiss cheese, lightly breaded and finished with béchamel

PORK SHANK* 33

Slow cooked bone-in pork shank in a rich reduced demi-glace, served with garlic mashed Idaho potatoes

GRILLED FLANK STEAK* 22

8 oz. of flank steak grilled then sliced, finished with béarnaise sauce

NEW YORK STRIP* 35

Aged 14 oz. strip steak, seasoned and grilled

TENDERLOIN MEDALLIONS* 35

8 oz. of slow roasted tenderloin carved and finished with cabernet sauce

RIBEYE* 35

Double R Ranch 14 oz. boneless ribeye steak, grilled and served with cabernet and wild mushroom sauce

WIENERSCHNITZEL* 29

Tender veal top round cutlet lightly breaded, sautéed golden and served with lemon caper beurre blanc

*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