

Cottonwood

G R I L L E



EGGS*

All egg entrées come with your choice of fresh cut assorted fruit, country style potatoes or hash browns

NEW YORK STEAK & EGGS^{GS} 22

Two eggs your way with an 8 oz. Double R Ranch New York steak, pan seared to your chosen temperature

SNOW CRAB OMELET^{GS} 17

Filled with North Atlantic crab steamed out of the shell, served with leeks and Swiss cheese, topped with hollandaise

BASQUE OMELET^{GS} 13

Filled with chorizo, sautéed garlic, onions, bell peppers and Manchego cheese

VEGETARIAN OMELET^{GS} 12

Filled with roasted tomatoes, garlic, onions, zucchini, squash, bell peppers and Parmesan cheese

HAM AND CHEESE OMELET^{GS} 12

Filled with diced ham and cheddar cheese

THE COTTONWOOD BENEDICT 13

Two poached eggs on a toasted muffin with grilled smoked pork loin, finished with hollandaise sauce

ALL AMERICAN BREAKFAST 12

Two eggs your way, with your choice of ham, bacon or sausage and toast

AVOCADO BENEDICT 13

Two poached eggs atop avocado and tomato slices on a toasted English muffin, finished with hollandaise sauce

HAM & EGG PANINI 12

Two eggs over easy with smoked ham and cheddar cheese on toasted French bread

HASH & EGGS^{GS} 12

Two poached eggs on a bed of beef hash with caramelized onions and shredded potato

SEAFOOD QUICHE 13

Baby shrimp, North Atlantic snow crab, salmon morsels and onions baked in a savory crust.
Served with your choice of baby green salad or fresh cut assorted fruit.

SALADS

COTTONWOOD COBB^{GS} 11

Crisp romaine with diced roast turkey, black olives, bacon, roma tomatoes, carrots, egg, avocado and bleu cheese

THAI PEANUT CHICKEN SALAD 12

Marinated chicken breast, served on mixed cabbage with Asian fresh vegetables and a Thai peanut vinaigrette dressing

STEAK SALAD*^{GS} 15

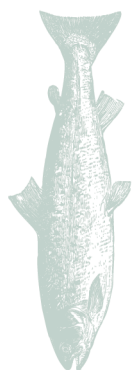
Double R Ranch steak sliced and served on a bed of mixed baby greens with Mandarin oranges, bleu cheese crumbles and orange vinaigrette dressing

GRILLED SALMON SALAD*^{GS} 16

Boneless filet of fresh salmon served on a spinach salad with choice of dressing

^{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



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ENTRÉES

STEAMERS* 17

One pound of fresh clams, served with Idaho french fries, cooked in your choice of: garlic & beer or shallot & white wine cream sauce ^{GS} - Sauces include red pepper flakes

VEGETABLE RIGATONI 12

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

~Vegan option available please ask your server for details

HALIBUT OÑATI 25

Filet of Alaskan halibut, baked golden and finished with a lemon butter cream sauce, served with rice pilaf and vegetable du jour

LEMON CRUSTED CHICKEN^{GS} 21

All natural chicken crusted with lemon pepper and fresh rosemary, served with a lemon scallion cream sauce, served with mashed Idaho potatoes and vegetable du jour

PAN SEARED IDAHO TROUT 21

Fresh boneless trout sautéed and finished with a toasted almond butter sauce, served with rice pilaf and vegetable du jour

FILET OSCAR*^{GS} 36

8 oz. of roasted Double R Ranch tenderloin topped with steamed North Atlantic snow crab and béarnaise sauce, served with mashed Idaho potatoes and vegetable du jour

ON THE SIDE

Classic French Toast 7

Belgian Style Waffle 5

Add seasonal berries (Ask Server) 1

Fresh Cut Assorted Fruits 5

Ham, Bacon or Sausage^{GS} 4

Hash browns^{GS} 3

Country Style Potatoes^{GS} 3

Whole Grain, Wheat, Rye, or White Toast 1.5

BRUNCH BEVERAGES

BY THE BOTTLE

Zonin Prosecco, Italy 28

Sarraco Moscato D'Asti, Italy 26

Schramsberg Mirabelle, California 40

Argyle Brut, Oregon 2009 44

BY THE GLASS

Veuve du Vernay Brut Split 8

Zonin Prosecco Split 8

Mimosa 7

Bloody Mary 8 / Bacon Vodka Bloody Mary 10

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