

Cottonwood

G R I L L E



APPETIZERS

CHILLED PRAWN COCKTAIL*^{GS} 4 per prawn

Tender jumbo shrimp served with a horseradish tomato sauce and lemon

TOMATO CAPRESE ^{GS} 9

Sliced tomatoes and fresh mozzarella drizzled with basil infused olive oil

BAKED BRIE 12

Warm soft French cheese baked to a golden brown, served with lingonberry chutney and toast points

OYSTERS ON THE HALF SHELL* ^{GS} 14

Six Pacific cold water oysters served chilled with mignonette, cocktail sauce and lemon. Or Rockefeller~ baked with spinach, roasted shallots and Parmesan cheese topped with hollandaise

CROQUETAS 7

Traditional Basque fritters made with chicken based creamed béchamel and served with Romesco sauce

CRAB CAKES* 18

Pacific crab mixed with shallots and Pernod, cooked crisp and served with lemon beurre blanc

CALAMARI FRITO 10

Lightly seasoned calamari strips, served crispy with horseradish cocktail sauce

COTTONWOOD PLATTER* 17

A selection of cheeses, smoked meats and fish served with fresh fruit and assorted crackers

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

BEEF, LAMB, PORK & POULTRY

We proudly serve Double R Ranch Signature Northwest beef
Accompanied by daily selection of potato and vegetable

All entrées include a cup of our handcrafted soup du jour; mixed green salad or wedge Caesar salad

LAMB SHANK 37

Slow cooked bone-in lamb shank in a rich brown sauce, served with garlic mashed Idaho potatoes

PORK CHOPS 29

Bone in thick cut pork chops grilled and finished with creamy green peppercorn sauce

LEMON ROASTED CHICKEN 24

All-natural chicken breast roasted with rosemary and lemon pepper, finished with a lemon scallion cream sauce

CHICKEN AND MUSHROOMS 24

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

TENDERLOIN MEDALLIONS* ^{GS} 43

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

RIBEYE* ^{GS} 44

Boneless 14 oz. rib eye steak, grilled and served with cabernet and wild mushroom sauce

NEW YORK STRIP* ^{GS} 40

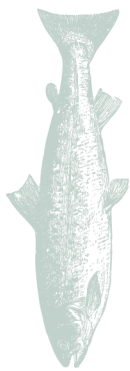
Aged 14 oz. strip steak, seasoned and grilled to your liking

SEAFOOD ADD-ONS TO ANY ENTRÉE

'Oscar' style*	10
Two prawn scampi*	8
8 oz. lobster tail*	market price

^{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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GRILLE



GAME

We feature all natural ranch raised game
Accompanied with daily selection of potato and vegetable

NORTH AMERICAN ELK* GS 44

8 oz. of premium elk loin, sautéed, sliced and served with green peppercorn sauce

MUSCOVY DUCK* GS 34

Sautéed muscovy duck breast, finished with lingonberry cabernet sauce

NORTHWEST PREMIUM BUFFALO* GS 39

8 oz. of fresh buffalo strip loin sautéed, sliced, and served with rich cabernet sauce

SEAFOOD

All entrées include a cup of our handcrafted soup du jour; mixed green salad or wedge Caesar salad

HALIBUT OÑATI 34

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

FRESH ATLANTIC SALMON* 30

Your choice of preparation: Salmon In A Cage ^{GS} ~ Horseradish Crusted ~ Grilled ^{GS}. All served with lemon beurre blanc accompanied by rice pilaf and vegetable du jour

SAUTEÉD IDAHO TROUT 28

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

NORTH ATLANTIC SEA SCALLOPS* 36

Fresh sea scallops, pan seared golden, served on braised spinach with capellini pasta in a creamy saffron sauce

PASTAS & SALADS

All entrées include a cup of our handcrafted soup du jour; mixed green salad or wedge Caesar salad

SHRIMP LOUIS SALAD* 17

A blend of baby greens and lettuce topped with shrimp, tomato, hard-boiled egg and house-made croutons with a traditional Louis dressing

PAPPARDELLE WITH ARUGULA PESTO 17

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

SHRIMP AND SCALLOP SALAD 20

Sautéed shrimp and scallops served over mixed baby greens with assorted fruit and orange vinaigrette

JUMBO PRAWN SCAMPI* 23

Tender jumbo shrimp sautéed in a classic caramelized garlic and white wine butter sauce with red pepper flakes over fresh capellini pasta

STEAK SALAD* 20

Double R Ranch steak grilled and sliced, served on mixed baby greens with mandarin oranges, blue cheese crumbles and orange vinaigrette

CHICKEN & GORGONZOLA TORTELLINI 20

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

SEAFOOD LINGUINI* 27

Tender morsels of fresh fish, shrimp, scallops, and clams with mushrooms and roma tomato in a dill cream sauce, tossed with fresh spinach pasta

THREE CHEESE RAVIOLI 20

Ricotta stuffed ravioli in a creamy sauce of Asiago, cheddar and muenster cheeses. Topped with fresh diced tomatoes and peas
~ add grilled chicken breast or sautéed shrimp for 7.00

VEGETABLE RIGATONI 18

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

BEEF STROGANOV* 24

Tender morsels of beef simmered with onions and cremini mushrooms in house-made beef stock, served over pappardelle pasta and garnished with sour cream

~Vegan option available please ask your server for details