

Cottonwood

GRILLE



APPETIZERS

CHICKEN QUESADILLA 9

Roasted chicken, provolone cheese and pico de gallo served on a flour tortilla

TOMATO CAPRESE^{GS} 8

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

CALAMARI FRITO 10

Lightly seasoned calamari strips, served crispy with horseradish cocktail sauce

CHILLED PRAWN COCKTAIL*^{GS} 4 per prawn

Tender jumbo shrimp served with a horseradish tomato sauce and lemon

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

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 have a hint of red pepper flake

COTTONWOOD PLATTER* 17

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

SOUPS & SALADS

Dressing Choices: CG Vinaigrette, Raspberry Vinaigrette^{GS}, Buttermilk Ranch^{GS}, Bleu Cheese^{GS}, Caesar^{GS}

SOUP DU JOUR CUP 4 BOWL 7

*Traditional Basque red bean and chorizo soup^{GS}

*Onion soup au gratin – caramelized onions in a rich broth, baked with Swiss and Parmesan cheeses

*Soup of the day

SOUP AND SALAD 11

A bowl of our house-made soup and a side salad, your choice of dressing

COTTONWOOD COBB^{GS} 11

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

THAI PEANUT CHICKEN SALAD 12

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

CALAMARI SALAD 13

Breaded calamari steak, sliced and served atop chopped romaine with tomato wedge and croutons, sprinkled with Parmesan cheese

CHICKEN CAESAR SALAD 12

All-natural chicken, grilled or Cajun spiced, sliced and served with our wedge romaine Caesar salad

ALMOND CRUSTED TROUT SALAD 14

Fresh Hagerman Valley trout, pan seared and served on baby greens with green apple vinaigrette

GRILLED SALMON SALAD*^{GS} 16

Boneless filet of fresh salmon, grilled and served over spinach salad with choice of dressing

SEARED SCALLOP SALAD* 18

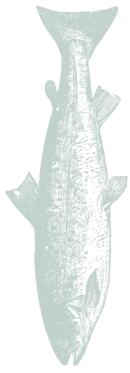
Fresh Atlantic sea scallops, cooked golden and served on fresh spinach with feta cheese and warm bacon vinaigrette

STEAK SALAD* 15

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

^{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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SANDWICHES

All sandwiches are served with a choice of cup of soup, mixed greens, French fries or sweet potato fries

ROAST TURKEY WRAP 11

Tender sliced turkey breast, crispy bacon and sliced avocado with lettuce, tomato and lemon garlic aioli on a spinach tortilla

CRISPY CHICKEN SANDWICH 11

Boneless chicken breast seasoned southern style, cooked golden brown, topped with spicy mayonnaise and coleslaw

COTTONWOOD CLUB 11

Triple decker with turkey, ham, bacon, Swiss cheese, lettuce, tomato and mayo on toast

GRILLED SALMON MELT 16

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

PULLED PORK SANDWICH 12

Slow cooked pork, shredded and piled on a Kaiser roll with BBQ sauce and house made coleslaw on the side

GIANT COTTONWOOD BURGER* 13

Double R Ranch ground beef, grilled and served with mayo, lettuce, tomato, onion and pickle spear

GRILLED STEAK SANDWICH* 15

Double R Ranch steak grilled, sliced, and served on a toasted baguette with wild mushrooms and caramelized onions

PASTA

Add a cup of soup or a side salad to any pasta for 3.00

CG FETTUCINE 11

Fettucine in a creamy Muenster cheese sauce

~Add half chicken breast 4

~Add shrimp 5

BEEF STROGANOV* 15

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

VEGETABLE RIGATONI 12

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

~Vegan option available please ask your server for details

SHRIMP PIL PIL PASTA* 14

Tender tail-on shrimp sautéed with olive oil, garlic and crushed red pepper, served with capellini and lemon butter sauce, sprinkled with Parmesan cheese

ENTRÉES

Add a cup of soup or a side salad to any entrée for 3.00 ~ We proudly serve Double R Ranch Signature Northwest beef

FRESH ATLANTIC SALMON* 17

Your choice of preparation: Salmon In A Cage^{GS} ~

Horseradish Crusted ~ Grilled^{GS}. All finished with lemon

beurre blanc, served with rice pilaf and vegetable du jour

GRILLED FLANK STEAK*^{GS} 15

Flank steak grilled then sliced, finished with béarnaise sauce, served with mashed Idaho potatoes and vegetable du jour

EMPEROR'S CHICKEN 14

Sweet and slightly spicy morsels of tender chicken, breaded and fried, with a kick from garlic and ginger, served with steamed broccoli and rice

CRISPY SCALLOPS* 18

Fresh Atlantic deep-sea diver scallops, lightly breaded, cooked crisp and finished with lemon beurre blanc, served with rice pilaf and vegetable du jour

CRISPY FISH & CHIPS 14

Rich Alaskan cod cooked crisp in a savory beer batter, served with french fries and dill tartar sauce