



# Cottonwood

## GRILLE



**HAPPY THANKSGIVING!**

### APPETIZERS

**BAKED BRIE 13**

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

**CROQUETAS 7**

Traditional Basque fritters made with chicken based creamed Béchamel, served with romesco sauce

**CRAB CAKES\* 19**

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

**CHILLED PRAWN COCKTAIL\* *gs* 4 each**

Tender jumbo shrimp served with a horseradish tomato sauce and lemon

### HAND CRAFTED SOUPS

**ONION SOUP au GRATIN Cup 4 Bowl 7**

Caramelized onions in a rich broth, baked with Swiss and Parmesan cheeses

**CREAM OF MUSHROOM Cup 4 Bowl 7**

Forest mushrooms simmered with sherry and chicken stock, topped with house made crouton

**BASQUE RED BEAN Cup 4 Bowl 7**

Traditional Basque red bean and chorizo soup

### SELECT HOLIDAY WINES

Lobster Reef Sauvignon Blanc 9

🍷 Huston Rose 10

Lagaria Pinot Grigio 9

🍷 Cinder Viognier 10

La Crema Chardonnay 10

Proletariat Red Blend 9

Pike Road Pinot Noir 12

Larchago Tempranillo 8

Browne Family *Heritage* Cabernet 10

🍷 Split Rail Malbec 10

🍷 Idaho wine

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



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### 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 32

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 17

Smaller portion of Roast Turkey Dinner for our guests 12 and under

#### NORTH AMERICAN ELK\* **gs** 45

Premium elk loin, sautéed, sliced and served with a green peppercorn sauce

#### VEGETABLE RIGATONI 20

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

#### HALIBUT OÑATI 36

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

#### JUMBO PRAWN SCAMPI\* 24

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

#### FRESH ATLANTIC SALMON\* 32

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

#### LAMB SHANK 38

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

#### PRIME RIB\* **gs** 44

Oven roasted prime rib, sliced and served au jus with creamed horseradish sauce

#### TENDERLOIN MEDALLIONS\* **gs** 43

Slow roasted tenderloin, carved and finished with roasted shallot cabernet sauce

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#### CG PUMPKIN PIE 6

Spiced pumpkin in a sweet crust with vanilla whipped cream

#### PECAN PIE 7

Pecan filling in a sweet pastry crust with vanilla whipped cream

#### FRENCH SILK PIE 8

Chocolate cookie crust filled with silky rich chocolate mousse topped with chocolate ganache

#### RASPBERRY BRÛLÉE 8

Fresh raspberries in a creamy fresh vanilla bean custard, topped with a caramelized sugar crust

#### APPLE CRISP 8

Mounds of tart crispy apples, spiced with cinnamon, baked with granola and walnuts and topped with vanilla bean ice cream

#### ICE CREAM DELIGHT 5

Vanilla bean ice cream topped with chocolate sauce, served with a sugar cookie