



# Cottonwood

## GRILLE



### APPETIZERS

#### CHICKEN QUESADILLA 11

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

#### TOMATO CAPRESE<sup>GS</sup> 9

Sliced tomatoes and fresh mozzarella drizzled with basil infused olive oil

#### BAKED BRIE 13

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<sup>\*GS</sup> 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\* 19

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

#### STEAMERS\* 18

One pound of fresh clams, served with Idaho French fries, cooked in your choice of: garlic & beer or shallot & white wine cream sauce<sup>GS</sup> ~ sauces have a hint of red pepper flake

#### COTTONWOOD PLATTER\* 18

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

### SOUPS & SALADS

Dressing Choices: CG Vinaigrette, Raspberry Vinaigrette<sup>GS</sup>, Buttermilk Ranch<sup>GS</sup>, Bleu Cheese<sup>GS</sup>, Caesar<sup>GS</sup>

#### SOUP DU JOUR CUP 4 BOWL 7

\*Traditional Basque red bean and chorizo soup<sup>GS</sup>

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

\*Soup of the day

#### SOUP AND SALAD 12

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

#### COTTONWOOD COBB<sup>GS</sup> 13

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

#### THAI PEANUT CHICKEN SALAD 14

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

#### SESAME CRUSTED AHI SALAD\* 15

Fresh sashimi grade tuna dredged in seeds, pan seared rare and served on an Asian salad with citrus soy vinaigrette

#### CHICKEN CAESAR SALAD 14

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

#### ALMOND CRUSTED TROUT SALAD\* 15

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

#### GRILLED SALMON SALAD<sup>\*GS</sup> 17

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\* 17

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

<sup>GS</sup> 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



### SANDWICHES

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

#### ROAST TURKEY WRAP 13

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

#### CRISPY CHICKEN SANDWICH 13

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

#### COTTONWOOD CLUB 13

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

#### BLTA 13

Classic Bacon Lettuce Tomato with Avocado and mayo, served on toasted sourdough

#### GRILLED SALMON MELT\* 17

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

#### SOLOMO SANDWICH\* 14

Sliced pork loin in a Basque style marinade of garlic and sweet paprika, grilled and served with pimientos on a baguette

#### GIANT COTTONWOOD BURGER\* 15

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

#### GRILLED STEAK SANDWICH\* 17

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

### PASTA

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

#### ZUCCHINI SCAMPI\* 16

Tender tail-on shrimp sautéed with olive oil, garlic and white wine, served over ribbon pasta tossed with zucchini strips and sprinkled with Parmesan cheese

#### BEEF STROGANOV\* 16

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 14

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 YUCATAN\* 16

Tender shrimp sautéed and simmered in a creamy spicy Chipotle sauce, served on fresh pasta du jour

### 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\* 20

Your choice of preparation: Salmon In A Cage<sup>GS</sup> ~ Horseradish Crusted ~ Grilled<sup>GS</sup>. All finished with lemon beurre blanc, served with rice pilaf and vegetable du jour

#### CRISPY SCALLOPS\* 21

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

#### FISH & CHIPS 18

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

#### GRILLED FLANK STEAK\*<sup>GS</sup> 19

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