



Cottonwood

GRILLE

EGGS

All egg entrees come with your choice of fresh cut assorted fruit or home fried potatoes

STEAK & EGGS 16

Two eggs your way with a Prime New York steak, aged in house and pan seared to your chosen temperature

SNOW CRAB OMELET 10

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

BASQUE OMELET 9

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

VEGETARIAN OMELET 9

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

THE COTTONWOOD BENEDICT 10

Two poached eggs on toasted muffin with grilled smoked pork loin and finished with béarnaise sauce

ALL AMERICAN BREAKFAST 9

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

SCANDINAVIAN 10

Two poached eggs served on a warm croissant with salmon Gravlox and hollandaise

EGGS SARDOU 10

Two poached eggs served on a toasted muffin with artichoke hearts and spinach, finished with béarnaise

HAM & EGG PANINI 9

Two eggs over easy with smoked ham and cheddar cheese on a toasted herbed focaccia bread

HASH & EGGS 8

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

QUICHE

Served with a baby green salad and your choice of dressing or fresh cut assorted fruit

SEAFOOD QUICHE 9

Baby shrimp, North Atlantic snow crab, salmon morsels and onions baked in a savory crust

QUICHE DU JOUR 9

Please ask your server about our daily preparation

SALADS

COTTONWOOD COBB 10

Chopped romaine lettuce with turkey, olives, bacon, carrot, egg, bleu cheese and avocado

WARM SHRIMP AND SCALLOP SALAD 13

Pan seared and served on a bed of mixed greens with fresh fruit and an orange ginger dressing

GRILLED CHICKEN CAESAR 11

All natural chicken, grilled or blackened, served on a romaine heart salad with tangy Caesar dressing

THAI PEANUT CHICKEN SALAD 10

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

FRESH CRAB SALAD 13

Fresh Pacific crab mixed with onions and celery in a creamy dill sauce, served with baby greens tossed with CG vinaigrette

GRILLED SALMON SALAD 12

Boneless filet of fresh salmon served on a spinach salad with C.G. vinaigrette



ENTREES

CHICKEN AND WILD MUSHROOM CREPES 9

All natural chicken and fresh forest mushrooms in a garlic cream sauce, rolled in fresh made thin crepes, topped with Swiss cheese

VEGETABLE RIGATONI 10

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

STUFFED VEGETABLE PLATE 10

Roasted bell pepper, zucchini and baked Roma tomato filled with brown rice and fresh vegetables, finished with tomato coulis and Parmesan cheese

LEMON CRUSTED CHICKEN 16

All natural chicken crusted with lemon pepper and fresh rosemary, carved off the bone, served with a lemon scallion cream sauce

CALVADOS PORK CHOPS 12

Grilled with apples and onions, finished with Calvados brandy sauce, served with garlic mashed potatoes and veggie du jour

PAN SEARED IDAHO TROUT 15

Fresh boneless Ruby trout sautéed and finished with a toasted almond butter sauce

PRIME FILET MIGNON OSCAR 23

Roast certified prime tenderloin topped with steamed North Atlantic snow crab and béarnaise sauce

ON THE SIDE

Classic French Toast 6

Stuffed French Toast 7

Belgian Style Waffle 5

Add blueberries, raspberries, strawberries 1

Warm Mini Croissant 1

Cinnamon Toast 3

Assorted Muffins 2.5

Biscuits & Sausage Gravy 6

Fresh Cut Assorted Fruits 4.5

Ham, Bacon or Sausage 3

Salmon Gravlax 5

Crispy Hash Browns 2.5

Home Fried Potatoes 2.5

Whole Grain, Wheat, Rye, or White Toast 1

BRUNCH BEVERAGES

Prosecco La Marca, Italy 22

Saracco, Moscato D'Asti, Italy 24

Schramsberg Mirabelle, California 38

Argyle Brut, Oregon 2001 42

Piper Heidsick, Champagne Franc ½ bottle 29

Francis Ford Coppola Sofia 5

Mimosa 6

Kir Royale 6

Cran Apple Fizz 6

Bloody Mary 6.5

We would like to thank you for your patronage and remind you that Cottonwood Grille is 100% non-smoking. Cottonwood Grille would like to remind you that consumption of raw or non-fully cooked food can pose health risks in some people. An 18% discretionary gratuity may be added to parties of 8 or more and to separate checks.