



Cottonwood GRILLE

APPETIZERS

BEEF SKEWERS 8

Skewered prime beef grilled, seasoned and finished with BBQ sauce

CHICKEN QUESADILLA 8

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

STEAMERS

One and a half pounds of fresh shellfish, served with Idaho fries, cooked in your choice of: Garlic & Beer or Shallot & White Wine Cream Sauce

All Mussels: 12 All Clams: 15 Combination: 14

TOMATO CAPRESE 10

Fresh vine ripened tomatoes, sliced and served with fresh mozzarella and garlic basil oil

CRISPY CALAMARI 8

Skewered, breaded squid steaks served with lemon garlic aioli

CROQUETAS 5

Traditional Basque fritters made with creamed béchamel and served with rumesco sauce

CRAB CAKES 14

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

COTTONWOOD PLATTER 14

Imported and domestic cheeses, smoked meats and fish served with fresh fruit and assorted crackers

SOUPS & SALADS

Dressing Choices: CG Vinaigrette, Roasted Red Pepper Thousand Island, Buttermilk Ranch, Bleu Cheese, Honey Mustard

ONION SOUP AU GRATIN 5

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

COTTONWOOD CHOWDER BOWL 8

New England style clam chowder served in a crisp sourdough bread bowl, with a baby green salad

CURRIED CHICKEN SALAD 9

All natural chicken mixed with celery, onions and grapes in a creamy curry dressing, served over a baby green salad with CG vinaigrette

COTTONWOOD COBB 10

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

CHICKEN CAESAR SALAD 11

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

THAI PEANUT CHICKEN SALAD 10

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

SOUP DU JOUR 4

Traditional Basque red bean and chorizo soup
Ask your server for additional daily choices

ALMOND CRUSTED TROUT SALAD 11

Fresh Hagerman Valley trout, crusted with almonds, pan seared and served on a baby green salad with green apple vinaigrette

MEDITERRANEAN SALAD 11

A blend of baby greens and lettuce with white asparagus, tomato, egg and red pimiento topped with Albacore tuna and garlic cream dressing

GRILLED SALMON SALAD 12

Boneless filet of fresh salmon, grilled and served over spinach salad with CG vinaigrette

SEARED SCALLOP SALAD 13

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

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

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



Cottonwood GRILLE

SANDWICHES

All sandwiches are served with a choice of mixed greens, fries or potato salad ~ substitute cup of soup, onion soup or clam chowder for 1.00

PORK SANDWICH 10

Fresh pork sirloin slow cooked tender, sliced and served in a mustard BBQ sauce on a toasted Kaiser roll

TURKEY, BACON AND AVOCADO WRAP 10

Sliced turkey breast wrapped in a spinach tortilla with avocado salsa, spring mix, lettuce, tomato, bacon and lemon garlic aioli

ROAST TURKEY SANDWICH 10

Fresh roast turkey breast on house made focaccia bread, with avocado, lettuce, tomato, mayo, red onion and cranberry sauce

COTTONWOOD CLUB 10

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

WARM PASTRAMI MELT 10

Sliced beef pastrami with caramelized onions and Swiss cheese on toasted focaccia bread

GRILLED SALMON MELT 11

Boneless salmon filet on toasted focaccia bread with provolone cheese, lettuce, tomato, onion and roasted red pepper tartar sauce

GRILLED CHICKEN SANDWICH 11

Fresh chicken breast with Swiss cheese, lettuce, tomato, red onion and mayo on your choice of focaccia or baguette

GIANT COTTONWOOD BURGER 11

Your choice of Idaho Bison or prime ground beef, grilled and served with onion, lettuce, tomato, onion and pickle spear

GRILLED STEAK SANDWICH 12

Prime flank steak grilled, sliced, and served on a toasted baguette with wild mushrooms and caramelized onions

PRIME RIB SANDWICH 13

Thinly sliced and served warm with caramelized onions on a toasted baguette with horseradish sauce

PASTAS

All pastas and entrées include a cup of our hand crafted soup du jour or mixed green salad ~ substitute a cup of onion soup or clam chowder for 1.00

ROCK SHRIMP SCAMPI 11

Baby rock shrimp, sautéed in garlic white wine butter sauce and served over fresh spinach linguini pasta

SCALLOPS PROVENCAL 13

Fresh Atlantic sea scallops, cooked golden in roasted garlic, roma tomato and basil sauce with capellini pasta

AGLIO & PROSCIUTTO PASTA 9

Capellini tossed with fresh garlic, diced prosciutto, green peas and crushed red pepper, topped with parmesan and olive oil

CHICKEN AND GORGONZOLA RAVIOLI 11

Roasted chicken and crimini mushrooms sautéed with roasted garlic, finished in a creamy Gorgonzola sauce, served with three cheese ravioli

ENTRÉES

We serve USDA certified Prime Beef

FISH TACOS 10

Fresh Alaskan cod, panko breaded, fried, and served in soft flour tortillas with rice and beans and salsa verde, chipotle mayo, or pico de gallo

CRISPY SCALLOPS 11

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

CRISPY FISH & CHIPS 12

Rich Alaskan cod cooked crisp in a savory beer batter, served with French fries

CRAB CAKES 15

Fresh Pacific crab, mixed with shallots and Pernod, cooked crisp and served with rice pilaf, veggie du jour and lemon beurre blanc

LAMB TXILLINDRON 13

Traditional Basque dish – fresh lamb, simmered with roasted onions and peppers, served over mashed potatoes with a savory sauce

LEMON ROASTED CHICKEN 11

All natural chicken breast grilled with rosemary and lemon pepper, served with a lemon scallion cream sauce, rice pilaf and veggie du jour

CALVADOS PORK CHOPS 12

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

GRILLED FLANK STEAK 11

Prime flank steak, sliced, seasoned and grilled, finished with Béarnaise sauce and served with garlic mashed Idaho potatoes and veggie du jour

FIRESIDE STEW 12

Morsels of prime beef, pork and lamb, simmered in a rich broth with potatoes, carrots, celery and onions

BEEF & BROCCOLI STIR FRY 13

Morsels of prime beef, sautéed with garlic and steamed broccoli over rice, finished with a pineapple teriyaki glaze