



A p p e t i z e r s

Chilled Prawn Cocktail 2.95 per shrimp

Tender jumbo shrimp poached and chilled, served with a horseradish tomato sauce and lemon

Crispy Tofu 7.95

Lightly fried seasoned strips of soy curd and zucchini, served with a sweet vinegar soy dipping sauce

Crispy Calamari 7.95

Skewered, breaded squid steaks, served with herbed aioli and lemon

Fried Polenta 7.95

Basil and provolone cheese mixed in a soft cornmeal cake, cooked crisp and served with marinara sauce

Oysters on the Half Shell 10.95

Six Pacific cold water oysters served chilled with mignonette, cocktail sauce and lemon

Or Rockefeller, baked with spinach, roasted shallots and Parmesan cheese

Baked Brie 9.95

Warm soft French cheese in a light crepe batter, served with lingonberry chutney

Dungeness Crab and Salmon Cakes 9.95

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

Olive and Tomato Tapanade 7.95

Kalamata olive and sun dried tomato tapanade served with toasted crostini and Rolling Stone Farm goat cheese

Cottonwood Platter 13.95

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

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

Mussels: 11.95 Clams: 14.95 Combination: 13.50

S o u p s & S a l a d s

Onion Soup Au Gratin 4.95

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

New England Clam Chowder cup 3.95 bowl 4.50

In house made classic New England style clam chowder

Grilled Chicken Caesar 10.95

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

Asian Soy Salad 10.95

Marinated tofu, seitan and tempeh on Asian greens with crisp veggies and a sesame soy citrus vinaigrette

Seared Scallop Salad 12.95

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

P a s t a s

Macaroni and Cheese 11.95

Tender pasta tossed with prosciutto, roasted garlic, petite peas and walnuts in a rich gorgonzola cheese sauce

Seafood Linguini 15.95

Tender morsels of fresh fish, shrimp, scallop, clams and mussels with mushrooms and Roma tomato in a dill cream sauce, tossed with fresh spinach pasta

Chicken and Gorgonzola Tortellini 16.95

Slow roasted chicken and wild mushrooms cooked in Gorgonzola cream sauce with fresh three cheese filled pasta

Jumbo Prawn Scampi 17.95

Tender jumbo shrimp sautéed in a classic caramelized garlic and white wine butter sauce with fresh capellini pasta



Featured Appetizers

Dungeness Crab Cocktail 15.95

Fresh North Pacific crab steamed out of the shell and served chilled with lemon, cucumber and tomato horseradish sauce

Escargot Bourgeon 9.95

Imported French snails sautéed in a roasted garlic butter, finished with demi glace and served on a bed of braised spinach

Smoked Idaho Brook Trout 7.95

Fresh Hagerman Valley farm raised trout cooked in our alder wood smoker, served with capers, pickled onions and a creamy dill sauce

Sesame Albacore Tuna 14.95

Fresh sashimi grade tuna dredged in sesame seeds, pan seared and sliced with a sweet soy glaze

Fresh Today

*All entrees include a bowl of our hand crafted soup du jour, mixed green salad or Caesar Salad
Onion Soup or New England clam chowder may be substituted for 1.50*

Entrees also come with your choice of two sides

Braised Elk Shank 18.95

Black Canyon Ranch raised elk shank slow cooked tender and served with garlic mashed potato and lentil ragout

Recommended Wine: Panther Creek Pinot Noir 7.50

Grilled Pheasant 24.95

Tender farm raised semi boneless bird marinated in garlic and herbs, delicately cooked and served with an Oregon truffle mushroom sauce

Recommended Wine: St Francis 'Old Vines' Zinfandel 6.50

Smoked Fish Plate 23.95

In-house alder wood smoked wild salmon, North Atlantic sea scallops, and Pacific Walu served warm with a lemon beurre blanc

Recommended Wine: Ferrari Carano Fume Blanc 6.00

Blackened Haddock 23.95

Fresh Georges Bank brilliant white fish dusted with Cajun spice and served with fresh mango salsa

Recommended Wine: Cinder Chardonnay, Snake River Valley 6.50

Grilled Veal Chop 24.95

Tender milk fed veal loin chop delicately cooked and served with an Oregon white truffle and wild mushroom cream sauce

Recommended Wine: Amancaya Cabernet / Malbec, Argentina 7.50

Sautéed Barramundi 23.95

Mild white fish from Australia, sautéed gently and served with lemon beurre blanc and Provencal

Recommended Wine: Chapoutier Bella Rouge Blanc, Rhone Valley 6.00

Fresh Fish & Shellfish

Sautéed Idaho Trout 16.95

Fresh Hagerman Valley Ruby Trout, pan seared golden and finished with a toasted almond lemon butter sauce

Fresh Atlantic Salmon 18.95

Salmon in a Cage Horseradish Crusted Grilled
Your choice of preparation, served with lemon beurre blanc

Stuffed Prawn Florentine 17.95

Baked in garlic butter with a roasted shallot and spinach stuffing, served with lemon beurre blanc

North Atlantic Sea Scallops 24.95

Fresh George's Bank scallops, pan seared golden, served on braised spinach with capellini pasta in a creamy saffron sauce

On The Side

Most entrees come with your choice of two sides. All the sides can be ordered ala carte for 4.50

Vegetable Medley

Sautéed zucchini, summer squash, carrots and roasted shallots

Snap Peas

Tender crisp green peas sautéed with a roasted shallot butter

Roast Banana Squash

Fresh Wissell farm squash cooked with cinnamon, nutmeg and brown sugar

Minnesota Wild Rice Pilaf

Oaky native brown and black rice mixed with long grain white rice, carrots, celery and bell peppers

Garlic Mashed Potatoes

Fresh Wada Farm potatoes whipped with garlic, butter and cream

Au Gratin

Thin slices of Idaho potatoes, layered with garlic, herbs, cream and parmesan cheese roasted golden



P o u l t r y , P o r k & L a m b

Our Chef procures fresh ingredients directly from the producers, whenever possible, to ensure the highest quality

Lemon Crusted Chicken 16.95

All natural chicken roasted with rosemary lemon pepper seasoning carved off the bone, served with a lemon scallion cream sauce

Roast Lamb Shank 19.95

Tender slow cooked bone-in lamb leg, served in a lentil ragout with carrots, celery onions and potatoes

Grilled Kurobuta Pork Rack Chop 18.95

14 oz Snake River Farm raised Berkshire pork, cooked medium and served with caramelized onions, mushrooms and bacon

Roast Rack of Lamb 25.95

Tender New Zealand lamb rack, crusted with garlic bread crumbs, oven roasted, sliced and finished with a minted jus

P r i m e B e e f

We serve only USDA certified Prime Beef, aged in house under the close supervision of our chef

Beef Stroganov 15.95

Morsels of prime beef slow cooked with onions and crimini mushrooms in a rich sour cream broth, served with fresh egg fettuccini

Prime Rib 28.95

Oven roasted rib rack, slow cooked whole, sliced and served au jus with creamed horseradish sauce

Grilled Prime Sirloin 21.95

Aged sirloin steak dusted with cracked peppercorns and served with a creamy peppercorn sauce

New York Strip 28.95

Aged 14 oz strip loin delicately grilled to your desired temperature

Roast Prime Tenderloin 28.95

Rubbed with our house seasoning salt, slow roasted, carved and finished with roasted shallot cabernet sauce

F r e s h L o c a l G a m e

We proudly feature fresh local all natural ranch raised game, prepared in-house

Black Pine Farm Venison 23.95

Black Pine Farm raised venison, grilled medium rare, sliced and served with a wild mushroom sauce

Northwest Premium Buffalo 23.95

Fresh American bison grazed in Nyssa Oregon, grilled, sliced and served with a rich cabernet sauce

Black Canyon Ranch Elk 23.95

Black Canyon Ranch raised elk, grilled medium rare, served with a green peppercorn sauce

G a r d e n D i s h e s

Stuffed Vegetable Plate 13.95

Mushroom and rice filled roasted red bell pepper, petit ratatouille stuffed zucchini and baked Roma tomato with wilted greens and pine nuts, served on tomato coulis with Parmesan cheese

Cottonwood Stir Fry 14.95

Marinated tofu, seitan and tempeh sautéed with crisp veggies in a citrus soy glaze on brown rice

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 optional 18% gratuity may be added to parties of 8 or more and to separate checks.



Sparkling Wines by the Glass

- Domaine St Vincent 5.00
NEW MEXICO
- Prosecco Del Veneto 5.50
ITALY
- Domaine Chandon, Blanc de Noirs 6.00
CALIFORNIA
- Schramsberg Mirabelle Brut 8.00
CALIFORNIA
- Veuve Clicquot Brut Yellow Label 11.00
CHAMPAGNE FRANC

- Brownstone Pinot Grigio 4.00
CALIFORNIA
- Lagaria Pinot Grigio 5.00
ITALY
- Luna Pinot Grigio 6.50
NAPA COUNTY
- Brownstone Chardonnay 3.50
CALIFORNIA
- *Cinder Chardonnay 6.50
SNAKE RIVER VALLEY
- Wente Riva Ranch Chardonnay 7.00
MONTEREY

- Sycamore Lane Merlot 3.50
CALIFORNIA
- Raymond R Collection Merlot 6.00
CALIFORNIA
- Charles Krug Merlot 7.50
NAPA VALLEY
- Rombauer Merlot 10.00
NAPA VALLEY
- Maipé Malbec 5.50
ARGENTINA
- Amancaya Cabernet / Malbec 7.50
ARGENTINA

White Wines by the Glass

- Saarstein Riesling 5.00
GERMANY
- Chateau Montelena Riesling 7.00
POTTER VALLEY CALIFORNIA
- *3 Horse Ranch Roussanne/Viognier
SNAKE RIVER VALLEY 7.00
- Laxas Albariño 5.50
SPAIN
- Chapoutier Belleruche Blanc 6.00
RHONE VALLEY
- Elk Cove Pinot Blanc 6.50
WILLAMETTE VALLEY
- Ferrari Carano Fume Blanc 6.00
SONOMA COUNTY
- Quivira Sauvignon Blanc 7.50
FIG TREE VINEYARD, DRY CREEK VALLEY

- Three Saints Chardonnay 8.50
SANTA MARIA VALLEY
- Clos Pegase Mitsuko's Chardonnay 9.00
CARNEROS
- Silver Chardonnay 11.50
CENTRAL COAST

- Layer Cake Shiraz 6.50
SOUTH AUSTRALIA
- L'Ecole No 41 Syrah 8.00
COLUMBIA VALLEY
- St. Francis 'Old Vines' Zinfandel 6.50
SONOMA COUNTY

Red Wines by the Glass

- El Portillo Pinot Noir 5.00
MENDOZA, ARGENTINA
- Panther Creek Pinot Noir 7.50
WILLAMETTE VALLEY
- Benton Lane Pinot Noir 8.50
WILLAMETTE VALLEY
- Three Saints Pinot Noir 9.00
SANTA MARIA VALLEY

- Rombauer Zinfandel 10.00
CALIFORNIA
- Fontanafredda Barbera 7.00
PIEDMONT, ITALY
- Salmon Creek Cabernet 3.50
CALIFORNIA
- Raymond R Collection Cabernet 7.00
COLUMBIA VALLEY
- Gordon Brothers Cabernet 8.50
COLUMBIA VALLEY
- Pepperbridge Cabernet 16.00
WALLA WALLA

B e e r S e l e c t i o n

Draft Beer

Stella Artois, Spaten, Bass Ale, Guinness Stout, Bud Light, Blue Moon

Bottled Beer

Budweiser, Miller Lite, Coors Light, Michelob Ultra Light, Miller Genuine Draft, New Castle Corona, Amstel Light, Negra Modela, Samuel Smith Nut Brown Ale, Anchor Steam, Beck's Full Sail, Samuel Adam's, Heineken, Sierra Nevada, Pilsner Urquell, Chimay Bitburger Drive (non-alcoholic), Beck's (non alcoholic)

B e v e r a g e s

Teas, Blends & Sodas 1.75

- Iced Tea, Lemonade
- Arnold Palmer (Iced Tea & Lemonade)
- Jack Dempsey (Lemonade & Cranberry)
- Coke, Diet Coke, Sprite
- Henry Weinhard's Root Beer (2.25)

Juices & Water 2.25

- Apple, Cranberry, Pineapple & Tomato
- Fresh Squeezed Orange & Grapefruit Juice:
small 2.95 / large 4.50
- Pellegrino (sm: 2.25 lg: 5.25)

**Specialty Coffees
Regular or Decaf**

- Fresh Brewed Starbucks 1.75
- Espresso 2.25, Mocha 3.25
- Cappuccino 2.75, Latte 2.00