



Cottonwood GRILLE

Sunday Brunch

Eggs

All egg entrees come with your choice of fresh cut assorted fruit, smoked bacon or homemade sausage

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

Ham and Egg Pannini 9.

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

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

Seafood Quiche 9.

Baby shrimp, North Atlantic snow crab, salmon morsels and onions baked in a savory crust, served with mixed baby greens

Quiche Du Jour 9.

Hash and Eggs 8.

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

(See Server; Changes Daily)

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.

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

Dungeness Crab Salad 12.

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

Grilled Salmon Salad 10.

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



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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 14.

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 15.

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

Grilled Kurobuta Pork Rack Chop 16.

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

Pan Seared Idaho Trout 15.

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

Prime Filet Mignon Oscar 19.

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

On The Side

Warm Mini Croissant 1.

Crispy Hash Browns 2.5

Blueberry Muffin 2.5

Morning Glory Muffin 2.5

Cappuccino Chunk Muffin 2.5

Fresh Cut Assorted Fruits 4.5

Apple Wood Smoked Bacon 3.

Fresh Pork Sausage 3.

Salmon Gravlox 5.

Belgian Style Waffle 5.

French Toast 6

Champagne & Sparkling Wines

Domaine Saint Vincent, New Mexico 22.

Prosecco Del Veneto, Italy 22.

Gruet Blanc de Blanc, New Mexico 38.

Argyle Brut, Oregon 2001 42.

Roederer Estate Brut Rose, California NV 40.

Schramsberg Blanc de Noir, Napa Valley 50.

Piper Heidsick, Champagne France 1 /2 bottle 29.

Piper Heidsick, Champagne France 55.

Moët Imperial, Champagne France 52.

Taittinger La Francaise Brut, Champagne France 62.

Laurent Perrier Vintage, Champagne 1999 70.

Dom Pérignon, Champagne France 2000 150.

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