



## Starters

Grilled Cajun-spiced baby back pork ribs, honey chipotle BBQ sauce 13

Roasted yellow corn polenta gratin with fresh mozzarella, tomato and roasted garlic with an almond & red bell pepper romesco 10

Caramelized Brussels sprouts, white truffle oil, herbed black truffle butter, parmesan 12

Butternut squash raviolis, sage brown butter, parmesan and pepitas 11

Corn meal-dusted Canadian crab cakes, toasted macadamia nuts, mango drizzle 13

Buttermilk-battered buffalo chicken wings, honey-chipotle BBQ, gorgonzola dip 11

## Salads

Bosc pear, balsamic caramelized onions, gorgonzola cheese, spring greens, honey Dijon vinaigrette 9

Organic iceberg wedge salad, cherry tomatoes, julienne carrots, bacon, gorgonzola dressing 11

Spinach, warm apple smoked bacon, caper, garlic vinaigrette, sun-dried tomatoes, feta cheese 9

Warmed chevre cheese, spiced pecans, roasted garlic & spring greens 8

Spring greens, dry jack cheese, sunflower seeds, toasted cumin, coriander & cilantro dressing 8

Whole leaf Caesar 13 (serves 2 - 4, add grilled chicken 6)

Add a small chopped Caesar to any entrée or appetizer 4  
(Caesar dressing is made to order and includes fresh, but raw, egg yolks)

## Entrees

Pine nut crusted Southeast Asian basa, tomato-dill Beurre blanc, rice, vegetables 19

Thai coconut lemongrass & red curried prawns, sautéed vegetables, Soba noodles 26

Linguini with grilled chicken breast, diced tomatoes, chipotle cream, Asiago cheese 18

Seafood stew with shellfish, prawns, scallops and Andouille sausage in a saffron-tomato broth over linguini and topped with Asiago cheese 25

Butternut squash enchiladas with Ancho chile mole, cilantro, white cheddar cheese, toasted pumpkin seeds 19

Grass-fed, hormone-free "Niman Ranch" New York steak, Marsala demi-glace, crumbled gorgonzola cheese, house vegetables, roasted red potatoes 30

Grass-fed "Meyer Ranch" cheeseburger (or veggie burger), waffle fries 12

*Executive Chef: David Smith, Sous Chef: Donovan Webb*

*One check per table, please. Visa, MasterCard, American Express and Discover cards accepted. 18% gratuity will be added to check for parties of seven or more. Corkage fee: \$15 per liter, Meal splits: \$2.50.*

*Thanks for joining us in one of the nation's oldest ski lodges. Find out more at [www.cottonwoodrestaurant.com](http://www.cottonwoodrestaurant.com)*