

COTTON

ENTREES

- **Retro Meatloaf with “All you can eat mashed potatoes”** **\$18.⁹⁵**
 All-natural beef and pork meatloaf, wild mushroom port wine sauce, mashed potatoes with buttered fresh broccoli
- **Cotton’s Bistro Steak** **\$24.⁹⁵**
 Brandt all-natural 9 ounce flat iron steak with choice of one; red wine demi-glace, bacon bleu cheese butter, port wine mushroom sauce, lemon herb butter, or horseradish crème. Additional sauces \$1.95 and flavored butters \$1.00. Served with our mashed potatoes and fresh seasonal vegetable
- **Grilled Chicken** **\$20.⁹⁵**
 Grilled twin 6 oz. all-natural chicken breasts with choice of one; red wine demi-glace, bacon bleu cheese butter, port wine mushroom sauce, lemon herb butter, or horseradish crème. Additional sauces \$1.95 and flavored butters \$1.00. Served with our mashed potatoes and fresh seasonal vegetable
- **Almond-Crusted Turkey Schnitzel** **\$18.⁹⁵**
 With cheddar cheese gratinee, bourbon applesauce, mashed potatoes and buttered green beans
- **Butternut Squash Ravioli** **\$18.⁹⁵**
 Dried cranberries, toasted hazelnuts and fresh sage in a brown butter sauce
- **Buttermilk Herb Fried Chicken** **\$18.⁹⁵**
 Crispy fried buttermilk brined all natural chicken breast, traditional herbed cream gravy, mashed potatoes with buttered fresh broccoli
- **Grilled Delmonico Steak** **\$Market**
 This 14 ounce Brandt all-natural boneless steak, cut from the rib, has a generous portion of marbling in and around it, giving it its truly deep, beefy flavor. Served with choice of one; red wine demi-glace, bacon bleu cheese butter, port wine mushroom sauce, lemon herb butter, or horseradish crème. Additional sauces \$1.95 and flavored butters \$1.00. Served with our mashed potatoes and fresh seasonal vegetable
- **New England Lobster Scallop Ravioli** **\$24.⁹⁵**
 Local lobster and sea scallop ravioli simmered in our Parma Rosa sauce
- **Creole Jambalaya** **\$21.⁹⁵**
 A Louisiana Creole rice dish with fresh vegetables, spicy andouille sausage, spicy tasso ham, chicken and shrimp topped with a spicy Creole tomato sauce
- **Grilled Atlantic Salmon** **\$25.⁹⁵**
 Grilled fillet of fresh salmon with local maple cranberry butter over sauté of Dunk’s local mushrooms, leeks, baby spinach, pumpkin gnocchi and farmhouse cream
- **Grilled Fresh All-Natural New England Sea Scallops** **\$Market**
 Applewood smoked bacon sweet potato corn hash and spicy honey chipotle aioli
- **Grilled Lamb Steak** **\$24.⁹⁵**
 Grilled all-natural American lamb steak with Italian Calabrian sweet pepper aioli over Sardinian couscous, tomato and artichoke simmered in a rich broth

TAKE NOTE

Menu descriptions do not include all ingredients used to compose each dish. Please notify your server of any food allergies. We do not encourage ordering meats cooked more than medium. The Manchester Health Department requires us to inform you consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Bon Appetit.