

# COTTON

## ENTREES

- **Retro Meatloaf with “All you can eat mashed potatoes”** **\$17.<sup>95</sup>**  
All-natural beef and pork meatloaf, wild mushroom port wine sauce, mashed potatoes with buttered fresh broccoli
- **Cotton’s Bistro Steak** **\$24.<sup>95</sup>**  
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** **\$18.<sup>95</sup>**  
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.<sup>95</sup>**  
With cheddar cheese gratinee, bourbon applesauce, mashed potatoes and buttered green beans
- **Butternut Squash Ravioli** **\$18.<sup>95</sup>**  
Dried cranberries, toasted hazelnuts and fresh sage in a brown butter sauce
- **Grilled Native All-Natural Jumbo Sea Scallops** **\$24.<sup>95</sup>**  
Applewood smoked bacon sweet potato corn hash and spicy honey chipotle aioli
- **Buttermilk Herb Fried Chicken** **\$18.<sup>95</sup>**  
Crispy fried buttermilk brined all natural chicken breast, traditional herbed cream gravy, mashed potatoes with buttered fresh broccoli
- **Grilled Delmonico Steak** **\$35.<sup>95</sup>**  
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** **\$23.<sup>95</sup>**  
Local lobster and sea scallop ravioli simmered in our Parma Rosa sauce
- **Creole Jambalaya** **\$19.<sup>95</sup>**  
A Louisiana Creole rice dish with fresh vegetables, spicy andouille sausage, spicy tasso ham, chicken and shrimp topped with a spicy Creole tomato sauce
- **Summertime Salmon** **\$22.<sup>95</sup>**  
Grilled Fillet of Fresh Salmon with Lemon Herb Butter over Sauté of Garlic, Fresh Sweet Corn, Heirloom Baby Tomatoes, Potato Gnocchi and Sweet Basil in California Cold Pressed 100% Extra Virgin Olive Oil
- **Grilled Lamb Steak** **\$24.<sup>95</sup>**  
All-natural American lamb steak, almond mint pesto, red wine demi-glace and pan-roasted potatoes with caramelized onions and artichokes

### 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.