COTTON
ENTREES

- **Retro Meatloaf with Mashed Potatoes** — $23.95
  Our meatloaf with Robie Farm's all-natural beef and pork, Dunk's local mushrooms port wine demi-glace, mashed potatoes and buttered fresh broccoli
- **Cotton's Bistro Steak** — $Market
  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** — $23.95
  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** — $24.95
  With cheddar cheese gratinee, bourbon applesauce, mashed potatoes and buttered green beans
- **Butternut Squash Ravioli** — $23.95
  With dried cranberries, hazelnuts and fresh sage in a brown butter sauce
- **Buttermilk Herb Fried Chicken** — $24.95
  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** — $28.95
  Simmered in a creme rosa sauce with Italian cheeses and fresh basil
- **Creole Jambalaya** — $23.95
  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** — $27.95
  With local maple cranberry butter over saute of Dunk's mushrooms, leeks, baby spinach and potato gnocchi in a garlic cream
- **Grilled Fresh All-Natural New England Sea Scallops** — $Market
  Applewood smoked bacon sweet potato corn hash and spicy honey chipotle aioli
- **Lamb Frites** — $31.95
  Grilled all-natural Colorado lamb steak, cabernet demi-glace, buttered green beans and our shoestring fries with herbal aioli for dipping

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.