

Orléans Room

THE COTTONWOOD HOTEL

DINNER

SMALL PLATES

BURRATA

tomatoes, italian
salsa verde, balsamic
glaze, sourdough
17

YAKITORI

shoyu chicken, crispy
skin, scallion, sesame
glaze, furikake
14

COLD-SMOKED SALMON DIP

everything seasoning,
rye cracker
12

BLISTERED SHISHITOS

boursin, dill, togarashi
13

GROUPS OF 6 OR MORE WILL INCLUDE A
20% GRATUITY. WE CAN ACCEPT UP TO
5 PAYMENT METHODS PER GROUP.

*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS

SOUP & SALADS

SWEET CORN SOUP

calabrian chili, lump crab,
goat cheese, radish
12

CAESAR

romaine, crouton, grana padano,
creamy parmesan dressing
14

PLUSH HORSE

fennel, cucumber, mixed greens,
tomato, radish, green onion,
shallots, caper vinaigrette
14

COTTONWOOD COBB

chicken, egg, avocado, bacon, bleu
cheese, tomato, buttermilk dressing
16

ADDITIONS*

grilled chicken breast

+11

grilled salmon

+12

chef's cut steak

+21

BIRTHPLACE OF THE REUBEN

ORIGINAL BLACKSTONE REUBEN

corned beef, sauerkraut,
gruyère, thousand island,
rye bread, frites
16

THE RACHAEL

turkey breast, red
kraut, thousand island,
gruyère, house mustard,
sourdough, frites
14

ENTRÉES

POLLO LA BRASA*

roasted bone-in chicken breast,
sweet potato hash, peruvian
salsa verde, chili crisp
31

STEAK FRITES*

chef's select cut, truffle frites,
compound butter, beef jus
35

SALMON*

heirloom cauliflower stir fry,
sesame crumble
30

THE BURGER*

shallot jam, tomato, lettuce, garlic
aioli, cheddar, brioche, frites
18

PRINCE EDWARD MUSSELS

garlic, white wine, shishito
pepper, parmesan broth
21

WEEKLY EVENTS

HAPPY HOUR
OFFERED DAILY
4PM - 6PM

FRIDAY
MUSIC SERIES
8PM - 11PM

BRUNCH
SATURDAY & SUNDAY
7AM - 2PM

FOR THE TABLE

CHARCUTERIE & CHEESE
artisan meats & cheeses, house
mustard, preserves, accoutrement
24 / 42

LOBSTER DEVILED EGGS
claw & knuckle, green
goddess, tobiko
14

TRUFFLE FRITES
lemon aioli, truffle
parmesan, sea salt
13