



# Appetizers

- Teriyaki Kabobs**  
Tender cubes of **Certified Angus Beef®** steak skewered along with large chunks of green and red pepper, red onion, and mushrooms with a sweet teriyaki glaze **17.99**
- Onion Haystacks**  
Thinly shredded onion, lightly breaded and deep fried golden brown served with our homemade Ranch dressing **9.99**
- Oysters Rockefeller**  
Baked oysters topped with sautéed fresh spinach, onion, bacon and hollandaise **21.99**
- Twice Baked Potato Soup**  
Creamy homemade potato and ham soup topped with Cheddar cheese, green scallion, bacon crumbs, and sour cream cup **3.99** • bowl **4.99**
- Giant Bavarian Pretzel**  
Braided baked pretzel with homemade beer cheese dipping sauce **13.99**
- Wonton Mozzarella**  
Deep fried crispy brown with a house marinara **11.99**
- Chicken Cordon Bleu**  
10 mini breaded chicken bites stuffed with ham and provolone cheese, served with Ranch for dipping **11.99**
- Shrimp De Jonghe**  
Shrimp baked in bread crumbs, butter, garlic & white wine sauce **15.99**
- Combo Platter**  
Battered green beans, mini chicken cordon bleu, haystacks, and wonton mozzarella **14.99**
- Battered Green Beans**  
Breaded and deep fried, Ranch for dipping **9.99**
- White Cheddar Nuggets**  
Lightly breaded white cheddar served with homemade Ranch dressing **11.99**
- Spinach & Artichoke Dip**  
Served with tortilla chips or Pita Bread **12.99**

# From the Coop

- Chicken Oscar**  
Pan sautéed chicken breast with fresh asparagus, crab meat, and finished with hollandaise **26.99**
- Chicken St. Claire**  
Tender breast of chicken stuffed with fresh asparagus, ham, provolone cheese, and topped with Chardonnay cream sauce **23.99**
- California Chicken**  
Grilled chicken breast topped with broccoli, tomatoes, onions, mushrooms provolone cheese & sun-dried tomato cream sauce **23.99**
- Chicken Marsala**  
Pan Sautéed with Marsala wine, tomatoes, onions & mushrooms **23.99**
- Bacon Beer Cheese Chicken**  
Grilled chicken breast topped with diced bacon, homemade beer cheese, spinach crisps & onion haystacks **23.99**

*All entrées served with choice of Baked Potato, Red Smashed, French Fries, Cheesy Hashbrown Casserole or Garlic Green Beans, fresh baked Bread and choice of cup of Soup Du Jour, House Tossed or Caesar Salad.*


*Load your baked potato or red smashed with cheddar cheese, bacon & scallions **\$1.89***

*\*Consuming raw or undercooked meats may increase your risk of food-borne illness.*

*\*Our Hollandaise sauce is made with raw eggs.*

*\*3.50% convenience fee added to all credit card transaction.*

# Steaks & More

 For your dining pleasure, all of our steaks are **Certified Angus Beef®** brand. **Certified Angus Beef®** cuts are all USDA Choice or higher, and only ONE out of every four Angus cattle meet the strict specifications to be served in this establishment. Enjoy.

**ENHANCE YOUR STEAK:**  
Sautéed Onions **1.99**, Sautéed Mushrooms **2.49**, Encrusted Bleu Cheese **2.99**, Blackened Seasonings **1.99**, House Garlic Butter **1.99**, Hollandaise **2.99** or Oscar- Lump Crabmeat, Asparagus & Hollandaise **8.99**

- Cotton Exchange Ribeye\***  
14 oz. topped with special house seasoning and garlic butter **37.99**
- New York Strip Steak\***  
16 oz. and grilled to your liking **36.99**
- T-Bone Steak\***  
16 oz. of the traditional favorite **34.99**
- Porterhouse Steak\***  
24 oz. of the best sirloin, and tenderloin **40.99**
- Steak Oscar\***  
6oz Filet topped with lump crabmeat, asparagus and creamy hollandaise **39.99**
- Filet Mignon\***  
Tender and lean 10 oz. **38.99** 6 oz. **32.99**  
*Make it Surf and Turf - 5 oz. Lobster Tail paired with a 6 oz Filet Mignon*
- Baby Back Pork Ribs\***  
Slow cooked and topped with our homemade tangy BBQ sauce. Best around! Full rack **31.99** Half rack **25.99**  
All you can eat on Mondays! **25.99**
- Ribs and Shrimp\***  
A third rack of our slow cooked BBQ ribs paired with four golden fried fantail shrimp **27.99**
- Pork Ribeye**  
White Marble Farms 8oz Ribeye dry rubbed & topped with our house garlic butter **23.99**
- Pair it Up! Lobster Tail 17.99 • Grilled Shrimp Skewer 11.99**  
**Sautéed Sea Scallops 12.99 • Breaded Shrimp 9.99**

# Waters

- Pan Seared Walleye**  
A Wisconsin favorite, served in a light lemon butter sauce **24.99**
- Sea Scallops**  
Jumbo scallops pan seared with fresh tarragon and lemon butter sauce **31.99**
- Herb Encrusted Salmon**  
Basil, parsley, parmesan and bread crumb encrusted salmon topped with cherry tomatoes, scallions and feta cream sauce **29.99**
- Twin Lobster Tail Dinner**  
Two 4-5 oz North Atlantic Canadian Tails **42.99**
- Spinach Crisp Salmon**  
Steamed Salmon topped with fried spinach leaves and topped with hollandaise **30.99**
- Stuffed Shrimp Scampi**  
3 jumbo shrimp topped with lump crab stuffing and hollandaise **27.99**
- Sweet Chili Salmon**  
Pan seared Salmon topped with oriental vegetables tossed in Sweet Chili Sauce **30.99**
- Seafood Platter**  
One Lobster Tail, Two Grilled Scampi, Three Sautéed Scallops **42.99**



Please Join us !

Thursdays for our special MEXICAN NIGHT MENU

SUNDAY BRUNCH

Served 10:00am to 2:00pm featuring chef carved prime rib, 4 chef entrees, made to order omelets and eggs benedict.



Banquets

Silo Room up to 40  
Cotton Patch up to 65  
Plantation Hall up to 300

Perfect for:

Wedding receptions • Rehearsal Dinners  
Showers • Anniversaries • Retirements  
Business Seminars • Corporate Events

Please visit our website [www.cottonexchangewi.com](http://www.cottonexchangewi.com)

Pasta

Alfredo

Fettuccine noodles tossed in our creamy homemade alfredo sauce. **18.99**  
Add sautéed vegetables **4** • Add grilled chicken **6** • Add grilled shrimp **7**

Bayou Fettuccine

Fettuccini noodles tossed with sautéed Andouille sausage, shrimp, chicken, green onion, garlic, and roasted red pepper and creamy alfredo sauce. **24.99**

Wild Mushroom & Chicken

Sautéed wild mushrooms, grilled chicken breast, caramelized onions and asparagus in a rosemary cream sauce over angel hair pasta. **23.99**

Shrimp Scampi Lemon Pasta

Jumbo baked shrimp on a bed of angel hair pasta tossed in a light white wine and lemon cream sauce. **28.99**

Chicken Parmesan

Hand breaded chicken breast topped with marinara sauce, and provolone cheese, served with garlic buttered noodles. **23.99**

Seafood Tortellini

Shrimp, scallops and crab tossed in Chardonnay cream sauce over cheese filled tortellini. **29.99**

*Pasta dishes served with choice of cup of Soup Du Jour, House Tossed Salad or Caesar Salad and fresh baked Bread.*

Going Green

Classic Caesar Salad

Bed of Romaine lettuce, red onion, tomato & shredded Parmesan with homemade seasoned croutons tossed in creamy Caesar dressing **10.99**

Cranberry Walnut Salad

Mixed greens topped with dried cranberries, walnuts and crumbled bleu cheese. **10.99**

Almond Cheddar Salad

Mixed greens topped with tomato, onion, cucumber, shredded shedder and slivered almonds. **10.99**

Cobb Salad

Mixed greens, crumbled bleu cheese, hard boiled egg, tomato, avocado, cucumber and diced bacon. **10.99**

**Add Protein Grilled Chicken 8 • Grilled Shrimp 9**  
**Grilled Salmon 10 • Grilled Steak 10**

*All salads served with choice of dressing and bread*

Gluten-Free

Smothered Chicken

Grilled chicken breast topped with onions, mushrooms, green and red bell peppers, provolone cheese, served with a baked potato and house tossed salad. **23.99**

Atlantic Steamed Salmon

Served with house tossed salad, green beans and baked potato. **24.99**

Filet Mignon

6 oz filet served with a house tossed salad and baked potato. **32.99**

Burgers, Sandwiches & More

*All sandwiches served with Lettuce, Tomato, Pickle Spear and Raw Onion on the side and your choice of French Fries, Onion Haystacks or Baked Potato. Add a cup dujour or side salad for 3.99*



Burger & Chicken Your Way\*

Our half pound **Certified Angus Beef®** burger **14.99**  
Grilled 8 oz. chicken breast **14.99**

**Add any of the following for .99 per topping**

American Cheese	Avocado	BBQ Sauce
Cheddar Cheese	Grilled Onion	Blackening
Swiss Cheese	Sauteed Mushroom	Seasoning
Pepperjack Cheese	Bacon	Bleu Cheese
Provolone Cheese	Haystack Onions	Teriyaki Glaze

Twice Baked Potato Soup in a Bread Bowl

Our homemade cream of potato and ham soup topped with shredded Cheddar, bacon, scallions, and sour cream. **11.99**

French Dip

Shaved roast beef on a hoagie roll served with au jus. **15.99**

Philly Sandwich

Shaved roast beef topped with provolone, onions, red and green peppers & mushrooms. **17.99**

Buffalo Chicken

Grilled chicken breast with Frank's® original buffalo sauce and creamy bleu cheese dressing. **15.99**

Steak Sandwich\*

8 oz Grilled New York Strip Steak topped with grilled onions on a hoagie bun with au jus. **19.99**

Friday Night Fish Fry (Fridays only)

*All entrées served with Coleslaw, Rye Bread, choice of French Fries, Homemade Potato Pancakes, or Baked Potato.*

Clam Chowder

House made creamy New England style chowder. Cup **2.99** • Bowl **3.99** • Bread Bowl **9.99**

Fish Fry

Four pieces of Atlantic cod hand dipped in beer batter and deep fried. **16.99**  
Add an additional piece of cod **5.00** each  
Junior Fish Fry - Two pieces **10.99**

Baked Cod

8oz serving with melted butter or tartar sauce. **16.99**

Seafood Combo

Perch, breaded fantail shrimp & friedcod. **19.99**

Lake Perch

Floured lake perch fillets. **19.99**

Beer Battered Walleye

Wild freshwater beer battered walleye **23.99**

Blue Gill

8 oz lightly floured and deep fried fillets. **19.99**

Coconut Shrimp

7 lightly breaded petite shrimp with orange sauce. **17.99**

Fantail Shrimp

Seven jumbo breaded fantail shrimp served with tangy cocktail sauce. **17.99**

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