

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 du jour or side salad for 4**



Burger* & Chicken Your Way

Our half pound **Certified Angus Beef®** burger 16
 Grilled 8 oz. chicken breast 16
 Crispy chicken breast 16

Add any of the following for \$1 per topping

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|-------------------|----------------------|
| American Cheese | Sauteed Mushroom |
| Cheddar Cheese | Bacon |
| Swiss Cheese | Haystack Onions |
| Pepperjack Cheese | BBQ Sauce |
| Provolone Cheese | Blackening Seasoning |
| Avocado | Bleu Cheese |
| Grilled Onion | 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 12

French Dip

Shaved roast beef on a hoagie roll served with au jus 18

Philly Sandwich

Shaved roast beef topped with provolone, onions, red and green peppers & mushrooms 20

Buffalo Chicken

Grilled chicken breast with Frank's® original buffalo sauce and creamy bleu cheese dressing 17

Steak Sandwich*

8 oz. Grilled New York Strip Steak topped with grilled onions on a hoagie bun with au jus 24

Friday Night Fish Fry (Fridays only)

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

House Made New England Style Clam Chowder

Cup 5 • Bowl 7 • Bread Bowl 10

Fish Fry

4 Pieces of Atlantic cod hand dipped in beer batter and deep fried 20

Add an additional piece of cod 5 each

Junior Fish Fry (two pieces) 15

Baked Cod

8 oz. with melted butter or tartar sauce 20

Seafood Combo

Perch, breaded fantail shrimp and fried cod 26

Lake Perch

8 oz. floured lake perch fillets 24

Beer Battered Walleye

Wild freshwater beer battered walleye 28

Blue Gill

8 oz. lightly floured and deep fried fillets 24

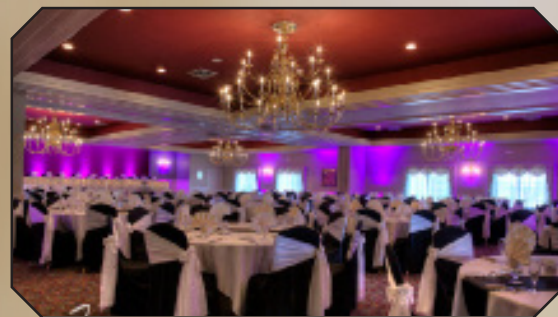
Fantail Shrimp

7 jumbo breaded fantail shrimp served with tangy cocktail sauce 20

Beer Battered Shrimp

8 oz. Beer battered and deep fried served with your choice of traditional cocktail sauce or sweet chili sauce 20

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

Join us for
**Easter, Mother's Day
 and Brunch with Santa!**

Explore our
 website!

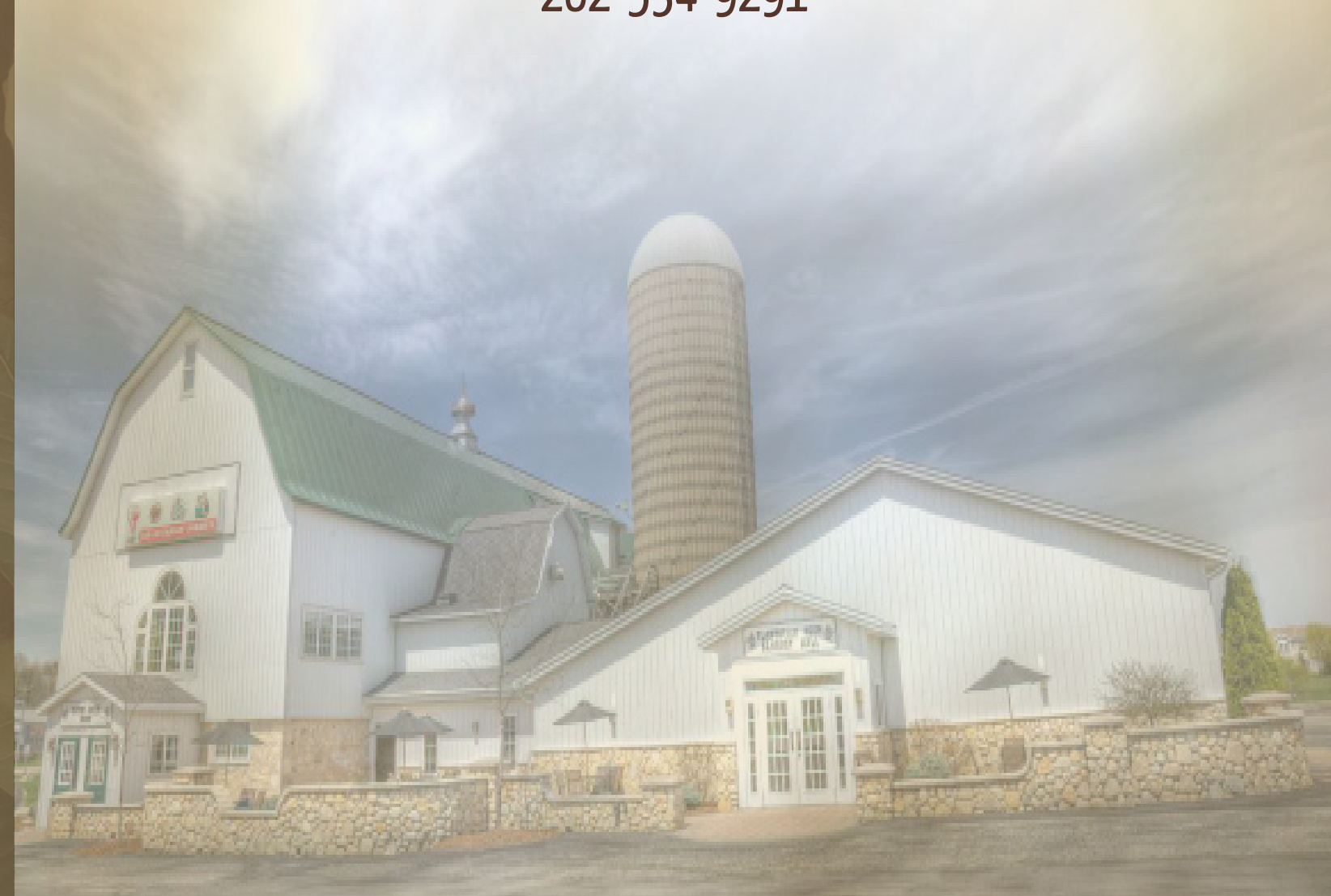


*Consuming raw or undercooked meats may increase your risk of food-borne illness.
 *Our Hollandaise sauce is made with raw eggs.
 3.00% Convenience Fee added to all Credit Card transactions.



345 Hickory Hollow Rd • Waterford, WI 53185
www.cottonexchangewi.com

262-534-9291



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 19

Onion Haystacks

Thinly shredded onion, lightly breaded and deep fried golden brown served with our homemade Ranch dressing 11

Oysters Rockefeller

Baked oysters topped with sautéed fresh spinach, onion, bacon and hollandaise 23

Twice Baked Potato Soup

Creamy homemade potato and ham soup topped with Cheddar cheese, green scallion, bacon crumbs, and sour cream | cup 5 • bowl 7

Giant Bavarian Pretzel

Braided baked pretzel with homemade beer cheese dipping sauce 14

Wonton Mozzarella

Deep fried crispy brown with a house marinara 13

Chicken Cordon Bleu

10 mini breaded chicken bites stuffed with ham and provolone cheese, served with Ranch for dipping 12

Shrimp De Jonghe

Shrimp baked in bread crumbs, butter, garlic and white wine sauce 17

Combo Platter

Battered green beans, mini chicken cordon bleu, haystacks, and wonton mozzarella 17

Battered Green Beans

Breaded and deep fried, Ranch for dipping 10

White Cheddar Nuggets

Lightly breaded white cheddar served with homemade Ranch dressing 12

Spinach & Artichoke Dip

Served with tortilla chips or pita bread 14

Shrimp Cocktail

6 Chilled Shrimp served on Romaine with traditional cocktail sauce & fresh lemon 14

Please Join us!

Monday Nights "All you care to eat" BBQ Ribs

Thursday Night Mexican Specials

SUNDAY PRIME RIB BRUNCH

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

SUNDAY NIGHT "FRIED CHICKEN SPECIAL"

All entrées served with choice of Baked Potato, Red Smashed, French Fries, Cheesy Hashbrown Casserole or Garlic Green Beans, fresh baked house roll 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 \$2

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Waters

Pan Seared Walleye

A Wisconsin favorite, served in a light lemon butter sauce 30

Sea Scallops

8 oz. Jumbo scallops pan seared with fresh tarragon and lemon butter sauce 38

Herb Encrusted Salmon

Basil, parsley, parmesan and bread crumb encrusted salmon topped with cherry tomatoes, scallions and feta cream sauce 35

Lobster Tail Dinner

8 oz. North Atlantic Canadian Tail
One tail 45 Two tails 65

Stuffed Shrimp Scampi

3 jumbo shrimp topped with lump crab stuffing and hollandaise 32

Sweet Chili Salmon

Pan seared Salmon topped with oriental vegetables tossed in Sweet Chili Sauce 35

Seafood Platter

One 8 oz. Lobster Tail, Two Grilled Scampi,
Three Sautéed Scallops 65

Jumbo Coconut Shrimp

4 hand breaded jumbo shrimp served with plum sauce 31

From the Coop

Chicken Oscar

Pan sautéed chicken breast with fresh asparagus, crab meat, and finished with hollandaise 31

Chicken St. Claire

Tender breast of chicken stuffed with fresh asparagus, ham, provolone cheese, and topped with Chardonnay cream sauce 28

California Chicken

Grilled chicken breast topped with broccoli, tomatoes, onions, mushrooms provolone cheese & sun-dried tomato cream sauce 28

Bacon Beer Cheese Chicken

Grilled chicken breast topped with diced bacon, homemade beer cheese, spinach crisps & onion haystacks 28

Chicken Supreme

Stuffed chicken breast with crab meat, asparagus, and cream cheese, topped with Hollandaise sauce 31

Pasta

Alfredo

Fettuccine noodles tossed in our creamy homemade alfredo sauce 20
Add sautéed vegetables 4 • Add grilled chicken 6
Add grilled shrimp 8

Bayou Fettuccine

Fettuccine noodles with sautéed Andouille sausage, shrimp, chicken, green onion, garlic, and roasted red pepper and creamy alfredo sauce 28

Wild Mushroom & Chicken

Sautéed wild mushrooms, grilled chicken breast, caramelized onions and asparagus in a rosemary cream sauce over angel hair pasta 27

Shrimp Scampi Lemon Pasta

Jumbo baked shrimp on a bed of angel hair pasta tossed in a light white wine and lemon cream sauce 33

Chicken Parmesan

Hand breaded chicken breast topped with marinara sauce, and provolone cheese, served with garlic buttered noodles 28

Seafood Tortellini

Shrimp, scallops and crab tossed in Chardonnay cream sauce over cheese filled tortellini 33

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

Going Green

Classic Caesar Salad

Bed of Romaine lettuce, red onion, tomato & shredded Parmesan with homemade seasoned croutons tossed in creamy Caesar dressing 12

Cranberry Walnut Salad

Mixed greens topped with dried cranberries, walnuts and crumbled bleu cheese 12

Cobb Salad

Mixed greens, black olives, crumbled bleu cheese, hard boiled egg, tomato, avocado, cucumber and diced bacon 12

Cashew Mandarin Salad

Mixed greens topped with cheddar cheese, cucumbers, mandarin oranges and cashews 12

Add Protein Grilled Chicken 9 • Grilled Shrimp 10
Grilled Salmon 12 • Grilled Steak* 12

All salads served with choice of dressing and fresh baked house roll

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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 2, Sautéed Mushrooms 2.50,
Encrusted Bleu Cheese 3, Blackened Seasonings 2,
House Garlic Butter 2, Hollandaise 3 or
Oscar- Lump Crabmeat, Asparagus & Hollandaise 11

Cotton Exchange Ribeye*

14 oz. topped with special house seasoning and garlic butter 46

New York Strip Steak*

16 oz. and grilled to your liking 46

T-Bone Steak*

16 oz. of the traditional favorite 43

Porterhouse Steak*

24 oz. of the best sirloin, and tenderloin 52

Steak Oscar*

6oz Filet topped with lump crabmeat, asparagus and creamy hollandaise 47

Filet Mignon*

Tender and lean 10 oz. 48 • 6 oz. 42
Make it Surf and Turf!

Baby Back Pork Ribs

Slow cooked and topped with our homemade tangy BBQ sauce. Best around! Full rack 38 Half rack 30
All you can eat on Mondays! 30

Ribs and Shrimp

A third rack of our slow cooked BBQ ribs paired with four golden fried fantail shrimp 33

Pork Ribeye*

White Marble Farms 8oz Ribeye dry rubbed & topped with our house garlic butter 27

Pork Porterhouse

16 oz. grilled bone-in pork porterhouse served with chimichurri sauce 27

Pair it Up! 8oz. Lobster Tail 25 • Grilled Shrimp Skewer 12
Sautéed Sea Scallops 14 • 4 Breaded Shrimp 10

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 28

Atlantic Steamed Salmon

Served with house tossed salad, green beans and baked potato 34

Filet Mignon*

6 oz. filet* served with a house tossed salad and baked potato 42