

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

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 22

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 4 • Bowl 5 • Bread Bowl 10

Fish Fry

Four pieces of Atlantic cod hand dipped in beer batter and deep fried 18

Add an additional piece of cod Seaach

Junior Fish Fry (two pieces) 12

Baked Cod

8 oz. with melted butter or tartar sauce 18

Seafood Combo

Perch, breaded fantail shrimp and fried cod 23

Lake Perch

Floured lake perch fillets 22

Beer Battered Walleye

Wild freshwater beer battered walleye 25

Blue Gill

8 oz. lightly floured and deep fried fillets 22

Coconut Shrimp

7 lightly breaded petite shrimp with orange sauce 19

Fantail Shrimp

7 jumbo breaded fantail shrimp served with tangy cocktail sauce 19

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

Explore our
website!



Google App

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*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 6

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

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.

*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 27

Sea Scallops
Jumbo scallops pan seared with fresh tarragon and lemon butter sauce 35

Herb Encrusted Salmon
Basil, parsley, parmesan and bread crumb encrusted salmon topped with cherry tomatoes, scallions and feta cream sauce 33

Twin Lobster Tail Dinner
Two 4-5 oz. North Atlantic Canadian Tails 45

Stuffed Shrimp Scampi
3 jumbo shrimp topped with lump crab stuffing and hollandaise 30

Sweet Chili Salmon
Pan seared Salmon topped with oriental vegetables tossed in Sweet Chili Sauce 33

Seafood Platter
One Lobster Tail, Two Grilled Scampi, Three Sautéed Scallops 45

Potato Encrusted Orange Roughy
A firm mild filet, coated with an olive oil and dijon mustard blend, encrusted with hashbrowns and finished with a sundried tomato cream sauce 33

From the Coop

Chicken Oscar
Pan sautéed chicken breast with fresh asparagus, crab meat, and finished with hollandaise 29

Chicken St. Claire
Tender breast of chicken stuffed with fresh asparagus, ham, provolone cheese, and topped with Chardonnay cream sauce 26

California Chicken
Grilled chicken breast topped with broccoli, tomatoes, onions, mushrooms provolone cheese & sun-dried tomato cream sauce 26

Bacon Beer Cheese Chicken
Grilled chicken breast topped with diced bacon, homemade beer cheese, spinach crisps & onion haystacks 26

Stuffed Chicken Rockefeller
Oven baked chicken breast stuffed with spinach, onion, bacon and topped with hollandaise sauce 26

Pasta

Alfredo
Fettuccine noodles tossed in our creamy homemade alfredo sauce 20
*Add sautéed vegetables 4 • Add grilled chicken 6
Add grilled shrimp 7*

Bayou Fettuccine
Fettuccine noodles with sautéed Andouille sausage, shrimp, chicken, green onion, garlic, and roasted red pepper and creamy alfredo sauce 26

Wild Mushroom & Chicken
Sautéed wild mushrooms, grilled chicken breast, caramelized onions and asparagus in a rosemary cream sauce over angel hair pasta 25

Shrimp Scampi Lemon Pasta
Jumbo baked shrimp on a bed of angel hair pasta tossed in a light white wine and lemon cream sauce 31

Chicken Parmesan
Hand breaded chicken breast topped with marinara sauce, and provolone cheese, served with garlic buttered noodles 25

Seafood Tortellini
Shrimp, scallops and crab tossed in Chardonnay cream sauce over cheese filled tortellini 31

*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 11

Cranberry Walnut Salad
Mixed greens topped with dried cranberries, walnuts and crumbled bleu cheese 11

Cobb Salad
Mixed greens, black olives, crumbled bleu cheese, hard boiled egg, tomato, avocado, cucumber and diced bacon 11

Almond Cheddar Salad
Mixed greens topped with tomato, onion, cucumber, shredded cheddar and slivered almonds 11

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

*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 41

New York Strip Steak*
16 oz. and grilled to your liking 41

T-Bone Steak*
16 oz. of the traditional favorite 39

Porterhouse Steak*
24 oz. of the best sirloin, and tenderloin 45

Steak Oscar*
6oz Filet topped with lump crabmeat, asparagus and creamy hollandaise 42

Filet Mignon*
Tender and lean 10 oz. 43 • 6 oz. 37
*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 34 Half rack 28
All you can eat on Mondays! 28

Ribs and Shrimp
A third rack of our slow cooked BBQ ribs paired with four golden fried fantail shrimp 31

Pork Ribeye*
White Marble Farms 8oz Ribeye dry rubbed & topped with our house garlic butter 25

Pair it Up! Lobster Tail 18 • Grilled Shrimp Skewer 12
Sautéed Sea Scallops 14 • 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 26

Atlantic Steamed Salmon
Served with house tossed salad, green beans and baked potato 32

Filet Mignon*
6 oz. filet* served with a house tossed salad and baked potato 37