



LUNCH MENU

FOCACCIA

House-made herb-encrusted focaccia w/tomato oil **10**

ROASTED MUSHROOMS

Seasonal farmed, foraged mushrooms, honey, thyme cream sauce, balsamic reduction **18**

HOUSE SALAD

Mixed greens, balsamic vinaigrette, seasonal berries, dates, poppy seeds, gorgonzola, almonds **9**

CAESAR SALAD

Romain, house Caesar dressing, homemade croutons, anchovies **20** w/Chicken **25** w/Salmon **28**

SOUP OF THE DAY Cup **9** Bowl **15**

BOHDIZABA IPA BATTERED HALIBUT & CHIPS

3 piece Bohdizaba IPA battered halibut, fries, coleslaw, wicked tartar sauce, fried in beef tallow **30**

SMASH BURGER

Wagyu Beef, cheddar, onion, tomato, pickle, served w/beef tallow fries **22**

BLACKENED CHICKEN ALFREDO

Seared blackened chicken, fettuccine, cajun alfredo, seasoned vegetables **24**

COUGAR GOLD MAC & CHEESE

Au gratin rigatini w/aged cheddar, garlic & cream, baked w/bread crumbs **24** Add brisket **6**

ITALIAN DIP

Shaved roast beef, braised greens, provolone on a baguette w/au jus & fries **24**

We encourage sharing; however, we do not split entrées.
20% gratuity will be automatically applied to parties of 8 or more*
Consuming raw or undercooked food may increase your risk of foodborne illness.
PLEASE MAKE YOUR SERVERS AWARE OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS!