



LUNCH MENU

ROASTED MUSHROOMS

Seasonal farmed, Foraged mushrooms, Honey, Thyme cream sauce, Balsamic reduction **18**

POACHED PEAR SALAD

Mixed greens, Red wine poached pears, Gorgonzola, Candied Walnuts, Lavender, vanilla Vinaigrette **13**

CAESAR SALAD

Little gems, House Caesar dressing, Grilled focaccia and crispy garlic, Shallot and anchovy **13**
w/Chicken **21** w/Salmon **28**

SOUP OF THE DAY Cup 9 Bowl 15

BOHDIZABA IPA BATTERED HALIBUT & CHIPS

3-piece Bohdizafa 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 Rigatoni 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**