



## 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**

### BOHDIZAFA 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**