

## **ENTREES**

### **ROTISSERIE CHICKEN 27**

*Half a natural free range chicken with crushed herb jus, roasted on our rotisserie and served with mashed potatoes, broccolini*

### **CEDAR PLANKED MAHOGANY KING SALMON 28**

*with soy-mustard glaze, applenwood smoked bacon, Yukon gold potatoes, roasted cauliflower*

### **PARMESAN CRUSTED PETRALE SOLE 28**

*With lemon caper, almond brown butter, fresh vegetables, rice*

### **PAN SEARED HAWAIIAN AHI 30**

*Seared **rare** with edamame & wasabi “sticky rice”, steamed spinach, soy-chile glaze*

### **PAN SEARED PACIFIC SEA BASS 30**

*Served over whipped truffled potatoes with fresh market vegetables, lemon beurre blanc*

### **FRESH FISH & CHIPS 17**

*Made with the best Alaskan White Fish Filets*

### **8OZ GRILLED FLAT IRON STEAK 28**

*w/ smoked gouda whipped potatoes, charred carrots & shishito peppers, demiglaze*

### **12 OZ ANGUS NEW YORK STEAK 34**

*Peppercorn sauce, mac n’ cheese, spinach*

### **ESPRESSO RUBBED RIB EYE STEAK 36**

*w/ roasted brussel sprouts and pee-wee potatoes, bleu cheese stuffed tomato*

### **USDA 10 OZ PRIME FILET MIGNON 36**

*served with triple cheese potato gratin, fresh asparagus, port wine demiglaze*

### **LUMBERYARD MEATLOAF 17**

*Wrapped in bacon, served with whipped potatoes and mushroom demiglaze*

### **CHICKEN POT PIE 17**

*w/ roasted chicken, carrots, celery, mushrooms, onions, shallots and garlic*

### **VEGETABLE PLATE WITH GRILLED ARTICHOKE 17**

*Mixed seasonal vegetables served with a half of grilled artichoke*

### **BBQ BABY BACK RIBS 28**

*Slow cooked, falling off the bone pork ribs, with sweet potato fries, cole slaw*

### **SLOW BRAISED BONELESS SHORT RIBS 28**

*With whipped potatoes, swiss chard, braising sauce*

**BEEF STROGANOFF** *w/ house-made pappardelle, mushroom demiglaze, sour cream 18*

**HOUSE-MADE PENNE PASTA** *w/ chicken, tomato-vodka sauce, fresh basil, parmesan 17*

**FUSILLI PASTA w/ WILD PRAWNS** *house-made pasta, almond pesto sauce, pecorino-romano 18*

## **BURGERS AND SANDWICHES**

*Served with choice of side: French Fries, Sweet Potato Fries, Buttered Green Beans or Sautéed Spinach*

### **HALF POUND ANGUS CHUCK CHEESEBURGER 14**

*w/ cheddar, tomato, lettuce & onion on a toasted egg bun  
+ Avocado \$2, + Bacon \$2, +Bleu Cheese \$2, +Caramelized onions \$2*

### **SIGNATURE LUMBERYARD BURGER 16**

*Bleu cheese, caramelized onions, swiss, bacon*

### **SLOW ROASTED ANGUS BEEF FRENCH DIP 18**

*Thinly sliced and piled high on a toasted French roll, served au jus with sour cream horseradish*

### **HAWAIIAN AHI SANDWICH 17**

*Seared **rare** and served w/ shiitake mushrooms & sesame aioli*

### **BBQ PULLED PORK SANDWICH 16**

*All natural Salmon Creek Farms pork, served with sweet fries & slaw*

*Lumberyard is committed to using only the highest quality ingredients. We use all-natural chicken, humanely raised without the use of antibiotics or unnecessary chemicals, premium Angus beef, fresh fish that is either longline or hook & line caught whenever possible, cooking oils that contain no trans fats, and much of our produce is sourced direct from premium growers.*

**PLEASE TELL US OF ANY FOOD ALLERGIES BEFORE ORDERING—THANK YOU!!!**

## STARTERS

MIXED MARINATED OLIVES 6.50

SKILLET CORN BREAD *w/ honey butter* 7.50

BLISTERED SHISHITO PEPPERS *w/ sea salt & lemon* 8

LUMBERYARD PLANKS 11

*Crispy zucchini served with lemon aioli*

AVOCADO TOAST *w/ country bread, cream cheese* 10

GRILLED ARTICHOKE *w/ lemon aioli* 11

FRESHLY SHUCKED OYSTERS 1/2 SHELL 16 (6)

CRISPY LOBSTER & SHRIMP SPRING ROLLS 12

LAMB MEATBALLS *w/ cauliflower puree* 10

AVOCADO-SHRIMP CEVICHE *w/ tomato-clam juice* 14

FRIED CALAMARI *w/ lemon aioli* 11

OR KUNG PAO STYLE *w/ peanuts, cilantro & carrots* 13

AHI POKE *w/ avocado, seaweed, crispy won tons* 15

SMOKED SALMON CARPACCIO 15

TRIO OF HUMMUS DIPS 11

*Roasted Garlic, Roasted Red Pepper, Cilantro-Poblano*

## SOUPS AND SALADS

Salad Add-ons:

*Chicken Breast +7, Ahi, Salmon or Shrimp +9*

HOUSE SALAD 9

*Mixed greens, radicchio, cucumber, tomato, croutons*

CLASSIC CAESAR 9

WEDGE *w/ bacon, tomatoes, onions, bleu cheese* 10

DUNGENESS CRABCAKE SALAD 18

*w/ fresh asparagus, baby greens, pears,  
bleu cheese crumbles, lemon vinaigrette*

ROASTED BEET SALAD 14

*w/ Laura Chenel goat cheese, organic greens,  
candied walnuts, granny smith apple vinaigrette*

PEAR & ARUGULA SALAD 12

*w/ bleu cheese, walnuts, fennel, cranberries, vinaigrette*

CHOPPED SALAD 12

*w/ kale, radicchio, endive, manchego, salami, pecorino-romano,  
tomatoes, garbanzos, red wine vinaigrette*

DUNGENESS CRAB & BAY SHRIMP LOUIE 19

*w/ chopped egg, tomato, cucumber, 1000 Isle*

NEW ENGLAND CLAM CHOWDER 12/Bowl, 7/Cup

*Chowder contains bacon—really good bacon!*

FRENCH ONION SOUP 10/Bowl, 7/Cup

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## LUMBERYARD

LAGUNA BEACH

384 FOREST AVENUE  
LAGUNA BEACH

LBLUMBERYARD.COM  
949.715.3900

## LUMBERYARD DISH

Happy Hour ~ Mon-Fri 3:30-6:30

Bar & Patio

\$6 Well Drinks, Chardonnay, Cabernet & Champagne

\$4-\$10 Appetizers, Salads and Small Plates

\$5 Draft Beers \$8 Specialty Cocktails

Live Music—Fri & Sat 8:00-11:00

Featuring local musicians

Sunday Brunch 11:00-3:00

Make Your Own Bloody Mary Bar

Omelettes, Scrambles, Benedicts, French Toast & More

NFL Football on 3 TV's



## SIDES

FRENCH FRIES 5

SWEET POTATO FRIES 6

MASHED POTATOES 5

RICE PILAF 4 BAKED POTATO 7

MAC & CHEESE *w/ cheddar, jack & parmesan* 7

BUTTERED GREEN BEANS *w/ almonds* 6

BROCCOLINI 7 ROASTED CAULIFLOWER 7

ROASTED BRUSSEL SPROUTS *w/ bacon & sage* 8

## DESSERTS

LUMBERYARD HOG HEAVEN PIE 9

*Cookie crumb crust, chocolate ganache,  
peanut butter mousse & whipped cream*

MOLTEN CHOCOLATE LAVA CAKE 8

CAMPFIRE CHOCOLATE CHIP COOKIE 8

*Served w/ vanilla ice cream*

CRÈME BRÛLÉE 8

FRESH APPLE COBBLER A LA MODE 9

TRIO OF SORBETS, FRESH FRUIT 8



ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL...  
...IF ONE HAS NOT DINED WELL. — VIRGINIA WOOLF

*For parties of seven or more, 18% gratuity will be added.*

*Executive Chef: Armando Ortega*

*Sous Chef: Josue Tavares "Primo"*