

DINNER MENU

CEDAR PLANKED MAHOGANY KING SALMON 29

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

PARMESAN CRUSTED SOLE FILET 29

With lemon butter sauce, capers, almonds, rice

PAN SEARED HAWAIIAN AHI 32

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

PAN ROASTED WHITE SEA BASS 32

w/ mashed potatoes, spring vegetable ragu, truffle oil, beurre blanc

FISH & CHIPS 17

Made with the best Alaskan White Fish Filets

ROTISSERIE CHICKEN 28

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

SLOW BRAISED SHORT RIB 28

w/ risotto style Italian farro, peas, smoked tomato braising sauce, gremolata

12OZ NY STEAK 39

roasted potatoes, sauteed spinach, bleu cheese stuffed piquillo pepper, peppercorn sauce

USDA 10 OZ PRIME FILET MIGNON 38

w/ triple cheese potato gratin, fresh market vegetables, port wine demiglace

LUMBERYARD MEATLOAF 18

wrapped in bacon, served with whipped potatoes and mushroom demiglace

CHICKEN POT PIE 17

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

BBQ BABY BACK RIBS 29

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

GRILLED PORK SCHNITZEL 28

w/ whipped potatoes, market vegetables, apricot demi sauce

ROASTED VEGETABLE PLATE 19

w/ quinoa, faro, cilantro hummus, pan roasted seasonal vegetables

HOUSE-MADE PASTA

RIGATONI BOLOGNESE *w/ pork and veal, pecorino-romano 19*

PENNE PASTA *w/ chicken, tomato-vodka sauce, fresh basil, parmesan 18*

BEEF STROGANOFF *w/ tenderloin tips, mushrooms, demi-cream sauce 23*

SWEET CORN RAVIOLI *w/ grana padano, peas, sweet corn cream 18*

BURGERS AND SANDWICHES

Served with choice of side: French Fries, Sweet Potato Fries, mashed potatoes or Sautéed Spinach

HALF POUND ANGUS CHUCK CHEESEBURGER & FRIES 15

- Avocado \$2, + Bacon \$2, +Bleu Cheese \$2, +Caramelized onions \$2, sub The Beyond “plant based” Burger \$2

SIGNATURE LUMBERYARD BURGER 17

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 17

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

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

STARTERS

SKILLET CORN BREAD *w/ honey butter* 9

SPINACH & ARTICHOKE DIP *w/ tortilla chips* 13

LUMBERYARD PLANKS 12

Crispy zucchini served with lemon aioli

GRILLED ARTICHOKE *w/ lemon aioli* 13

FRESHLY SHUCKED OYSTERS 1/2 SHELL 18 (6)

CRISPY LOBSTER & SHRIMP SPRING ROLLS 12

LAMB MEATBALLS *w/ cauliflower puree* 10

SHRIMP CEVICHE

w/ tomato-clam juice, cilantro, serrano, avocado 14

FRIED CALAMARI *w/ lemon aioli* 12

or KUNG PAO STYLE *w/ peanuts, cilantro & carrots* 15

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

TRIO OF HUMMUS DIPS 12

Roasted Garlic, Roasted Red Pepper, Cilantro-Poblano

SOUPS AND SALADS

Salad Add-ons:

Chicken Breast +7, Ahi, Salmon +9 or Shrimp +\$3ea.

HOUSE SALAD SM—8, LRG.—14

Mixed greens, radicchio, cucumber, tomato, chickpeas, croutons

CLASSIC CAESAR SM.—8, LRG.—14

WEDGE *w/ bacon, tomatoes, onions, bleu cheese* 12, HALF 8

MARYLAND CRABCAKE SALAD 19

w/ baby greens, pears, marinated green beans, bleu cheese crumbles, lemon vinaigrette

ROASTED BEET SALAD 15

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

PEAR & ARUGULA SALAD 14

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

CHOPPED KALE SALAD 14

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

MARYLAND CRAB & BAY SHRIMP LOUIE 22

w/ chopped egg, tomato, cucumber, 1000 Isle

NEW ENGLAND CLAM CHOWDER 12/Bowl, 8/Cup

Chowder contains bacon—really good bacon!

FRENCH ONION SOUP 12/Bowl, 8/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 WEEKLY

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

In the Bar & Patio Only

\$7 Well Drinks, Chardonnay, Cabernet & Champagne

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

\$6 Draft Beers \$8—\$10 Specialty Cocktails

Sunday Brunch 11:00-3:00

Make Your Own Bloody Mary Bar

Omelettes, Scrambles, Benedicts, French Toast & More

Sports on 3 TV's

SIDES

FRENCH FRIES 6 SWEET POTATO FRIES 7

MASHED POTATOES 6 RICE PILAF 5

MAC & CHEESE *w/ white cheddar, bread crumbs* 10

CHILLED, MARINATED GREEN BEANS 8

ROASTED MKT. VEGETABLES 10 BROCCOLINI 8

ROASTED BRUSSEL SPROUTS *w/ crispy sage* 10

DESSERTS

LUMBERYARD HOG HEAVEN PIE 9

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

MOLTEN CHOCOLATE LAVA CAKE 9

Add scoop of vanilla ice cream... +2

CAMPFIRE CHOCOLATE CHIP COOKIE 9

Served w/ vanilla ice cream

CRÈME BRULEE 8

FRESH APPLE COBBLER A LA MODE 9

TRIO OF SORBETS, FRESH FRUIT 9

TODAY'S BREAD PUDDING 9

TAKE OUT SPECIALS

CHICKEN DINNER FOR TWO 38

Includes corn bread, whipped potatoes, green beans, jus

BBQ RIB DINNER FOR TWO 42

Includes corn bread, sweet potato fries, cole 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.

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

Executive Chef: Josue Tavares "Primo"

2/20/19