

ENTREES

ROTISSERIE CHICKEN 28

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

CEDAR PLANKED MAHOGANY KING SALMON 28

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

PARMESAN CRUSTED SOLE FILET 29

With lemon beurre blanc, capers, almonds, rice

PAN SEARED HAWAIIAN AHI 32

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

PAN ROASTED ALASKAN HALIBUT 33

Served over piquillo pepper risotto w/ fresh peas, arugula

FISH & CHIPS 17

Made with the best Alaskan White Fish Filets

8OZ GRILLED FLAT IRON STEAK 28

w/ french fries, chimichurri sauce

NEW YORK STEAK 36

w/ new potatoes, pancetta, bleu cheese, arugula, green peppercorn sauce

USDA 10 OZ PRIME FILET MIGNON 36

served with triple cheese potato gratin, port wine demiglace

LUMBERYARD MEATLOAF 17

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 28

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

GRILLED DOUBLE CUT BOURBON-BBQ PORK CHOP 28

With grilled corn, jicama slaw

ROASTED VEGETABLE PLATE 19

With quinoa, faro, cilantro hummus, , pan roasted seasonal vegetables

HOUSE-MADE PASTA

RIGATONI BOLOGNESE w/ pork and veal, pecorino-romano 18

TAGLIATELLE MARINARA *with house-made ricotta, basil pesto 17, add shrimp +3ea.*

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

BURGERS AND SANDWICHES

Served with choice of side: French Fries, Sweet Potato Fries 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

SKILLET CORN BREAD *w/ honey butter* 8

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

AVOCADO-SHRIMP CEVICHE *w/ tomato-clam juice* 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/ fresh asparagus, baby greens, pears, 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 21

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 3:30-5:30

In the Bar Only

\$6 Well Drinks, Chardonnay, Cabernet & Champagne

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

\$5 Draft Beers \$8 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/ cheddar, jack & parmesan* 9

BUTTERED GREEN BEANS *w/ almonds* 8

BROCCOLINI 8

ROASTED BRUSSEL SPROUTS *w/ bacon & sage* 10

DESSERTS

LUMBERYARD HOG HEAVEN PIE 9

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

MOLTEN CHOCOLATE LAVA CAKE 8

Add scoop of vanilla ice cream...+2

CAMPFIRE CHOCOLATE CHIP COOKIE 8

Served w/ vanilla ice cream

CRÈME BRULEE 8

FRESH APPLE COBBLER A LA MODE 9

TRIO OF SORBETS, FRESH FRUIT 8

TODAY'S BREAD PUDDING 9

TAKE OUT SPECIALS

CHICKEN DINNER FOR TWO

Includes corn bread, whipped potatoes, green beans, jus

BBQ RIB DINNER FOR TWO

Includes corn bread, sweet potato fries, cole slaw



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"

7/1/17