

## 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