

## LUNCH ENTREES

### **ROTISSERIE CHICKEN 19**

*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 19**

*with soy-mustard glaze, applewood smoked bacon and Yukon gold potatoes*

### **PARMESAN CRUSTED SOLE FILET 22**

*With lemon caper, almond brown butter, frise*

### **LUMBERYARD MEATLOAF 17**

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

### **FISH & CHIPS 15**

*Beer battered Alaskan cod filets served with crispy fries*

### **AHI POKE BOWL 15**

*With seaweed, toasted sesame, steamed rice*

### **EARTH BOWL 13 w/ CHICKEN +3, w/ THREE SHRIMP +3**

*With quinoa, kale, farro, roasted seasonal veggies*

### **CHICKEN FARRO BOWL 15**

*chicken breast, Italian farro, roasted peppers, sun dried tomatoes, pickled onion, mushrooms, arugula, basil pesto*

### **SHORT RIB ENCHILADAS 15**

*Sour cream, cotija cheese, green rice, cilantro, roasted pepper sauce*

### **BAJA FISH TACOS 15**

*Beer battered fresh fish filets, avocado, sour cream, cabbage, pico de gallo, sour cream*

## BURGERS AND SANDWICHES

*Served with choice of French Fries or Cole Slaw, sub sweet fries for \$1.00*

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

• *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 19**

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

### **FRIED CHICKEN SANDWICH 15**

*Fried chicken breast, pepper jack, spinach, pear, pickled onions, beer mustard, pretzel bun*

### **HAWAIIAN AHI SANDWICH 17**

*Grilled and served w/ shiitake mushrooms & sesame aioli*

### **THE STEAK TIP SANDWICH 15**

*Caramelized onion, bleu cheese, arugula, chimmichurri*

### **BBQ PULLED PORK SANDWICH 15**

*All natural Salmon Creek Farms pork topped w/ slaw*

### **ALBACORE TUNA SALAD SANDWICH 13**

*On squaw bread with lettuce, tomato*

### **TURKEY CLUB SANDWICH 14**

*With house roasted Diestel Farms turkey, avocado, bacon, muenster cheese, butter lettuce, tomato, dijonaise, toasted sourdough*

## COMBOS

**Pick Two...12**

### SOUPS

TOMATO BISQUE, FRENCH ONION, CLAM CHOWDER

### SALADS

HOUSE, CAESAR, HALF WEDGE, CHOPPED

### HALF SANDWICHES

TURKEY ON WHOLE WHEAT, TUNA, PULLED PORK SLIDER, AVOCADO TOAST

## STARTERS

SKILLET CORN BREAD *w/ honey butter* 8

### LUMBERYARD PLANKS 12

*Crispy zucchini served with lemon aioli*

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

GRILLED ARTICHOKE *w/ lemon aioli* 13

SPINACH & ARTICHOKE DIP *w/ tortilla chips* 13

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, crispy won tons* 15

TRIO OF HUMMUS DIPS 12

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

FRESHLY SHUCKED OYSTERS (6) HALF SHELL 18

## SOUPS AND SALADS

**Add:** *Grilled Chicken or Bay Shrimp +7,*

*Seared Ahi +12, Grilled Salmon +11 or Shrimp +\$3 ea.*

HOUSE SALAD 12, SM. SALAD 8

*A trio of lettuces, cucumber, tomato, garbanzo beans, croutons*

CLASSIC CAESAR 12, SM. SALAD 8

WEDGE *w/ bacon, tomatoes, onions, bleu cheese* 14, Half 9

SPINACH SALAD W/ ROTISSERIE CHICKEN 12

*w/ bacon, candied walnuts, cranberries, oranges, honey-mustard*

COBB SALAD 14

*Grilled chicken, avocado, tomatoes, bleu cheese, applewood smoked bacon, choice of dressing*

CHOPPED SALAD 14

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

GRILLED SALMON SALAD 18

*Mixed greens, quinoa, avocado, cucumber, tomato, pickled onions, orange vinaigrette*

MARYLAND CRABCAKE SALAD 19

*w/ fresh asparagus, baby greens, pears, bleu cheese*

MARYLAND CRAB & BAY SHRIMP LOUIE 21

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

NEW ENGLAND CLAM CHOWDER

12/Bowl, 8/Cup

CROCK OF FRENCH ONION SOUP

12/Bowl, 8/Cup

TOMATO BISQUE

12/Bowl, 7/Cup

## LUMBERYARD

LAGUNA BEACH

## 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 in the "Yard" Bar**

3 TV's

12 Taps

Fabulous Appetizers

## SIDES

FRENCH FRIES 6 SWEET POTATO FRIES 7

MASHED POTATOES 5 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

CAMPFIRE CHOCOLATE CHIP COOKIE 8

*Served w/ vanilla ice cream*

CRÈME BRULÉE 8

FRESH APPLE COBBLER A LA MODE 9

TRIO OF SORBETS, FRESH FRUIT 8

TODAY'S BREAD PUDDING 9

## TAKE OUT

CHICKEN DINNER FOR TWO 34

*Includes corn bread, whipped potatoes, green beans, jus*

BBQ RIB DINNER FOR TWO 38

*Includes corn bread, sweet potato fries, cole slaw*

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

*Executive Chef: Armando Ortega*

*Sous Chef: Josue Tavares "Primo"*

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

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