

Brunch Menu

Seafood Omelet 17

Dungeness crab, bay shrimp, avocado, swiss, chipotle hollandaise

Short Rib Enchiladas 18

Red sauce, sour cream, queso fresco, rice, corn salad

Huevos Rancheros & Steak 22

Black beans, poached egg, sour cream, queso fresco, tomatillo sauce

Eggs Benedict 17

Canadian bacon, poached eggs, spinach, chipotle hollandaise

Italian Frittata 15

Artichoke, spinach, tomato, prosciutto and jack cheese

Lumberyard Scramble 15

With bacon, ham, cheddar, swiss, mushrooms, spinach

ALL OF THE ABOVE SERVED WITH BREAKFAST POTATOES.

☺ Monte Cristo Sandwich 15 ☺

*Turkey, ham & swiss sandwiched between French toast
served with fresh fruit, syrup & jam*

Cinnamon-Vanilla French Toast 12

Made with fresh baked brioche

Walnut Waffle 14

w/ caramelized pears, bacon, maple glaze and fried egg

Ricotta Pancakes 12

w/ bananas, caramel sauce, whipped cream

LUNCH ENTREES

ROTISSERIE CHICKEN 21

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 24

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

PARMESAN CRUSTED PETRALE SOLE 24

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

FRESH FISH & CHIPS 16

Made with the best Alaskan White Fish Filets

BBQ BABY BACK RIBS 24

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

PENNE PASTA WITH CHICKEN & TOMATO-VODKA SAUCE 17

BURGERS AND SANDWICHES

Served with choice of side: French Fries, Sweet Potato Fries, Small Salad, Coleslaw 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

PRIME RIB FRENCH DIP 17

Prime Rib thinly sliced and piled high on a toasted French roll, served au jus with sour cream horseradish (subject to availability)

HAWAIIAN AHI SANDWICH 16

Grilled and served w/ shiitake mushrooms & sesame aioli