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**SELANNE STEAK TAVERN OFFERS NEW PENALTY BOX POP-UP SERVICE FOR  
OUTDOOR DINING ON ITS GARDEN TERRACES**

*Featuring Gourmet Pucks (Burgers) and Sticks (Hot Dogs) and More, Wednesdays through  
Sundays from 11 a.m. to 3 p.m.*

LAGUNA BEACH, Calif. – Adding lunch service to its offerings, [Selanne Steak Tavern](#), will host a pop-up Penalty Box lunch outpost on its outdoor terraces Wednesdays through Sundays from 11 a.m. to 3 p.m., beginning Saturday, June 6. Advance reservations suggested due to limited seating to allow for physical distancing

The restaurant will continue to offer The Penalty Box menu for take-out and curbside pick-up from 11 a.m. to 3 p.m., daily. Guests may pre-order online.

The outdoor Penalty Box Pop-Up at Selanne Steak Tavern will feature PUCKS (burgers) made with the restaurant’s signature blend of sirloin, short rib and wagyu beef, and any burger may be substituted with a soy-based veggie patty. Included are “The Great Eight” composed of an eight-spiced Moroccan lamb patty, roasted piquillo pepper, goat cheese, pickled red onion, rocket, chimichurri aioli on ciabatta; “The Broken Rib” made of a wagyu beef patty, bourbon BBQ short rib, giant onion ring and smoked gouda; and other prime choices. Equally popular are its STICKS (hot dogs) that include “The Barnburner, an all-beef dog with spicy cream cheese, braised onions, pickled Fresno chili, “Sin-Bin” sauce; and “The Top Shelf” with grilled cheese style split Polish sausage, tomato, caramelized onion, American cheese, Tillamook cheddar, Penalty Box sauce on marble rye. Also on the menu are Gourmet Poutines aka TWIGS like “The Vladimir” created with short rib, bacon, cornichon, pickled red onion, American cheese, scallion and Russian sauce. Especially for the younger set is the Kids “Hat Trick” meal starring a plain cheeseburger or hot dog, fries and chocolate milk.

Beverage accompaniments are Whipped Ice (shakes) with yummy selections including “Icing” (vanilla) composed of Tahitian vanilla bean ice cream, white chocolate chips, whip and sugar crisp and “Blowing A Tire” (chocolate) concocted of chocolate ice cream, dark chocolate chips, whip and sugar crisp. Selanne Steak Tavern’s award-winning wine list, craft beers and signature cocktails will also be available.

The original Penalty Box, owned by Hockey Hall of Famer Teemu Selanne and business partner Kevin Pratt, is at SteelCraft Garden Grove, located at 12900 S. Euclid Street, and recently reopened for dine-in and takeout from noon to 8 p.m.

For high-end dinner dining, Selanne Steak Tavern reopened its doors on May 26, for limited dine-in service, nightly from 5 to 10 p.m. In addition, the restaurant's take-away menus are available for curbside pick-up. To ensure the safety of guests and employees, face coverings are worn by all restaurant staff, and enhanced sanitation measures utilizing hospital-grade disinfectants have been deployed throughout the restaurant.

**Where:** Selanne Steak Tavern  
1464 South Coast Highway  
Laguna Beach, CA 92651  
Phone: (949) 715-9881  
[selannesteaktavern.com](http://selannesteaktavern.com)

### **About Selanne Steak Tavern**

Selanne Steak Tavern, located at 1464 South Coast Highway in Laguna Beach, opened in November 2013 and is owned by Hockey Hall of Famer Teemu Selanne and local Orange County businessman Kevin Pratt. Housed in a reimagined 1934 historic home along the Pacific Coast, it's an upscale contemporary steak house with an upstairs dining room, downstairs tavern and bar area, a wine room for more intimate dining and two patios for alfresco dining. The restaurant supports local farms and fisheries that practice sustainability and humane practices. Menus feature the finest of steaks and seafood served with a variety of accompaniments enhanced by herbs from the restaurant's herb garden. Along with its carefully selected California-focused wine list, craft signature cocktails are created from quality farmers market produce, homemade mixers and top-notch shelf spirits. Selanne Steak Tavern is open for dinner nightly starting at 5 p.m. For reservations and more information, call 949-715-9881 or visit [www.selannesteaktavern.com](http://www.selannesteaktavern.com).