



<b>MONDAY</b>	<b>OVEN-ROASTED TURKEY DINNER</b> dressing, gravy, cranberry sauce
<b>TUESDAY</b>	<b>12-HOUR SMOKED PRIME BRISKET</b> bbq baked beans, cornbread, house-made coleslaw
<b>WEDNESDAY</b>	<b>BEEF TENDERLOIN STROGANOFF</b> buttered egg noodles, pearl onions, roasted mushrooms
<b>THURSDAY</b>	<b>STEAKHOUSE MEATLOAF</b> mashed potatoes, mushroom bordelaise, green beans
<b>FRIDAY</b>	<b>WISCONSIN FISH FRY</b> lake perch, salt & vinegar fries, house-made tartar sauce

## APPETIZERS

	cup	bowl
<b>SOUP DU JOUR</b> .....	4.95	7.95
<b>TOMATO BISQUE</b> .....	4.95	7.95
<b>FRENCH ONION SOUP</b> .....	6.95	9.95
<b>WISCONSIN CHEESE CURDS</b> buttermilk ranch dressing.....		9.95
<b>CRISPY CAULIFLOWER</b> buffalo sauce, buttermilk ranch .....		11.95
<b>BUFFALO CHICKEN WINGS</b> blue cheese dressing .....		14.95
<b>SPINACH FINGERS</b> mozzarella cheese, marinara sauce.....		14.95
<b>FRIED CALAMARI</b> cocktail sauce, lemon aioli .....		15.95
<b>JUMBO SHRIMP COCKTAIL</b> atomic cocktail sauce.....		16.95

## SALADS

<b>CAESAR</b> house-made croutons .....	13.95
add chicken 5.95 • add salmon 7.95	
<b>SPINACH &amp; AVOCADO</b> romaine, parmesan, lemon vinaigrette .....	14.95
<b>SHREDDED BRUSSELS SPROUTS</b> honey crisp apple, kale, white cheddar, pecans, white balsamic vinaigrette .....	15.95
<b>L.WOODS CHOPPED</b> grilled chicken, tomatoes, blue cheese, scallions, bacon, pasta, mustard vinaigrette .....	17.95
<i>House-made</i> <b>DRESSINGS</b>	<ul style="list-style-type: none"> <li>• house italian • lemon vinaigrette</li> <li>• caesar • mustard vinaigrette</li> <li>• white balsamic vinaigrette</li> <li>• blue cheese • buttermilk ranch</li> </ul>

## Burgers & Sandwiches *your choice of fresh-cut fries or house-made chips*

<b>CHEESEBURGER*</b> your choice of american, swiss or cheddar .....	16.95
<b>BACON CHEDDAR BURGER*</b> applewood smoked bacon, merkts sharp cheddar .....	18.95
<b>BARBECUE BRISKET BURGER*</b> sharp cheddar, bbq sauce, crispy jalapeños, onions.....	18.95
<b>FRED'S TURKEY BURGER</b> lettuce, tomato, mustard vinaigrette.....	17.95
<b>ANN'S VEGGIE BURGER</b> avocado, spinach, tomato, lemon aioli.....	16.95
<b>BARBECUE PULLED PORK</b> crispy onions .....	16.95
<b>BARBECUE BEEF BRISKET</b> a neighborhood favorite.....	16.95
<b>SMOKED TURKEY CLUB</b> peppered bacon, avocado, swiss, whole grain toast.....	16.95
<b>CRISPY FISH SANDWICH</b> walleye, house-made tartar sauce .....	17.95

## ENTREES

<b>POUNDED CHICKEN A LA SIMA</b> crispy chicken breast, lemon butter, capers .....	21.95
<b>CHOPPED SIRLOIN STEAK*</b> mushrooms, onions, peppers.....	21.95
<b>FISH &amp; CHIPS</b> house-made salt and vinegar chips .....	21.95
<b>BARBECUE PLANKED SALMON*</b> duchess potatoes, buttered sweet corn.....	24.95
<b>ALMOND-CRUSTED WALLEYE</b> lemon butter sauce .....	25.95

## BARBECUE

<b>MAHOGANY ROASTED CHICKEN</b> soy and herb marinade.....	21.95
<b>BARBECUE CHICKEN</b> caramelized barbecue sauce.....	21.95
<b>CREEKSTONE BEEF RIBS</b> barbecue or spicy devil sauce .....	half slab 25.95

### *Baby Back Ribs*

dry rub, barbecue or  
spicy devil sauce ..... half slab 22.95

\*These items are cooked to order. Consuming raw, undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

# CLASSIC COCKTAILS

- ESPRESSO MARTINI** basic vodka, galliano espresso liqueur, espresso, demerara ..... 14  
*c. 1983, Soho Brasserie, London, England*
- MERRIMAN'S MAI TAI** plantation 3 star & dark rum, lime, orgeat, dry curaçao, honey-passion fruit foam ... 14  
*c. 2011, Monkeypod Kitchen, Wailea, HI*
- PASSION FRUIT PALOMA** nosotros blanco, chinola passion fruit, grapefruit cordial, soda, on draft! .... 14  
*modern, L. Woods Tap & Pine Lodge, Lincolnwood, IL*
- BRANDY ALEXANDER** copper & kings brandy, crème de cacao, cream ..... 14  
*c. 1900, Rector's, New York, NY*
- L. WOODS MANHATTAN** koval "L. Woods select" rye, sweet vermouth, candied cherries..... 15  
*c. 1860, New York, NY*

## OLD FASHIONEDS

- WISCONSIN** korbelt brandy, lemon cordial, bitters.....13
- CLASSIC** old forester bourbon, demerara, angostura..... 14
- CHICAGO** koval "L. Woods select" rye, grapefruit cordial, jeppson's malört, bitters ..... 14
- CHERRY** journeyman featherbone, traverse city cherry whiskey, bitters..... 15

## WHITE & ROSÉ WINE glass / bottle

- PINOT GRIGIO**  
 Pasqua, Delle Venezie, Italy.....11 / 44
- SAUVIGNON BLANC**  
 Capo Nativo, Chile.....11 / 44
- SAUVIGNON BLANC**  
 Marlborough Estate, New Zealand .....13 / 52
- CHARDONNAY**  
 House of Brown, Lodi, California.....14 / 56
- CHARDONNAY**  
 Napa Cellars, Napa, California .....14 / 56
- ROSÉ**  
 La Vielle Ferme, France.....11 / 44
- PROSECCO**  
 Giuliana, Veneto, Italy .....13 / 52

## RED WINE glass / bottle

- PINOT NOIR**  
 Capo Nativo, Chile.....11 / 44
- PINOT NOIR**  
 Montinore Estate, Oregon.....14 / 56
- RED BLEND**  
 House of Brown, Lodi, California.....13 / 52
- MALBEC**  
 Humberto Canale, Patagonia, Argentina....11 / 44
- CABERNET SAUVIGNON**  
 Bonanza by Caymus, California .....13 / 52
- CABERNET SAUVIGNON**  
 Cannonball, Sonoma County, California..14 / 56
- ZINFANDEL / PETITE SYRAH**  
 Caymus Suisun Walking Fool, California ....16 / 64

*Sangria*  
**CLASSIC RED OR SEASONAL**.....10

## Beers FROM THE TAP

- HAMM'S**  
 American Lager, WI, 4.6%.....6
- SCHLITZ**  
 American Lager, WI, 4.7%.....6
- STELLA ARTOIS**  
 Pale Lager, Belgium 5%.....8
- STIEGL**  
 Helles Lager, Austria, 5% .....8
- HALF ACRE PONY PILS**  
 German Pilsner, IL, 5.5%.....8
- BLUE MOON**  
 Witbier, CO, 5.4% .....8
- REVOLUTION ANTI-HERO**  
 American IPA, IL, 6.7% .....8
- ALARMIST PANTSLESS PALE ALE**  
 American Pale Ale, IL, 6%.....8
- MAPLEWOOD SON OF JUICE**  
 New England IPA, IL, 6.3%.....8

## BOTTLES & CANS

- COORS LIGHT**  
 CO, 4.2%.....5
- MILLER LITE**  
 WI, 4.2% .....5
- MODELO ESPECIAL**  
 MX, 4.4%.....7
- ATHLETIC UPSIDE DAWN**  
 CT, 0.5%.....6

% alcohol by volume • please drink responsibly



PRIME BURGERS  
 CHARBROILED STEAK

**L. WOODS**  
**TAP & PINE LODGE**

LWOODSRESTAURANT.COM  
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As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.