

Daily SPECIALS

\$18.95

MONDAY	OVEN-ROASTED TURKEY DINNER dressing, gravy, cranberry sauce
TUESDAY	12-HOUR SMOKED BRISKET bbq baked beans, cornbread, house-made coleslaw
WEDNESDAY	CHICKEN POT PIE carrots, celery, sweet corn, english peas, flaky pastry crust
THURSDAY	STEAKHOUSE MEATLOAF mashed potatoes, mushroom bordelaise, green beans
FRIDAY	WISCONSIN FISH FRY lake perch, salt & vinegar fries, house-made tartar sauce

APPETIZERS

cup bowl

SOUP DU JOUR	4.95	7.95
TOMATO BISQUE	4.95	7.95
FRENCH ONION SOUP	7.95	...	10.95
WISCONSIN CHEESE CURDS buttermilk ranch dressing.....			12.95
CRISPY CAULIFLOWER buffalo sauce, buttermilk ranch			12.95
BUFFALO CHICKEN WINGS blue cheese dressing			15.95
FRIED CALAMARI cocktail sauce, lemon aioli			17.95
JUMBO SHRIMP COCKTAIL atomic cocktail sauce.....			16.95

SALADS

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

Burgers & Sandwiches

*your choice of fresh-cut fries
or house-made chips*

PRIME CHEESEBURGER* your choice of american, swiss or cheddar	18.95
BACON CHEDDAR BURGER* applewood smoked bacon, merkts sharp cheddar	20.95
BARBECUE BRISKET BURGER* sharp cheddar, bbq sauce, crispy jalapeños, onions.....	20.95
FRIED CHICKEN SANDWICH pickles, lettuce, alabama bbq sauce.....	17.95
ANN'S VEGGIE BURGER avocado, tomato, spinach, lemon aioli.....	17.95
ROASTED TURKEY FRENCH DIP peppers & onions, aged provolone, giardiniera	18.95
SMOKED BBQ BRISKET SANDWICH a neighborhood favorite	20.95
CRISPY FISH SANDWICH walleye, house-made tartar sauce	19.95

ENTREES

HAND-BATTERED CHICKEN TENDERS house recipe, french fries, barbecue sauce, buttermilk ranch.....	19.95
POUNDED CHICKEN A LA SIMA lemon butter, capers	22.95
WALLEYE FISH & CHIPS house-made salt and vinegar chips	23.95
ALMOND-CRUSTED WALLEYE lemon butter sauce	27.95
WHITEFISH DEJONGHE* garlic, lemon, brioche breadcrumbs	27.95

BARBECUE

MAHOGANY ROASTED CHICKEN natural au jus	22.95
BARBECUE CHICKEN caramelized barbecue sauce.....	22.95
BARBECUE PLANKED SALMON* duchess potatoes, buttered sweet corn.....	24.95
WAGYU BEEF RIBS barbecue or spicy devil sauce	34.95

Baby Back Ribs

dry rub, barbecue or
spicy devil saucehalf 22.95 / full 34.95

*These items are cooked to order. Consuming raw, undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
As a way to offset rising costs, we have added a 3% surcharge to all checks. You may request to have this taken off your check should you choose.

CLASSIC COCKTAILS

- MERRIMAN'S MAI TAI** planteray 3 star & dark rum, lime, orgeat, dry curaçao, honey-passion fruit foam..... 14
c. 2011, Monkeypod Kitchen, Wailea, HI
- COSMOPOLITAN** grey goose le citron, cointreau, cranberry, lime..... 15
c. 1989, The Odeon, New York, NY
- GIMLET** beefeater gin, lime cordial..... 15
c. 1800s, British Royal Navy
- APEROL SPRITZ** giuliana prosecco, aperol, sparkling water..... 15
c. 1950s, Italy
- ESPRESSO MARTINI** wheatley vodka, espresso liqueur, beatrix voyager espresso, demerara..... 16
c. 1983, Soho Brasserie, London, England
- MANHATTAN** sazerac rye, sweet vermouthe, candied cherries..... 16
c. 1860, New York, NY

OLD FASHIONEDS

- THE FROZEN SCONNIE** “served frozen,” korbelt brandy, orange, cherry, lemon, bitters..... 15
- WISCONSIN** korbelt brandy, lemon cordial, bitters..... 15
- CLASSIC** old forester, four roses, demerara, angostura..... 15
- AMERICAN TRILOGY** copper & kings apple brandy, sazerac rye, demerara, orange bitters..... 15
- CHERRY** traverse city cherry whiskey, old forester, cherry demerara, bitters..... 15

WHITE & ROSÉ WINE glass / bottle

- PINOT GRIGIO**
 La Fiera, Delle Venezie, Italy12 / 48
- SAUVIGNON BLANC**
 Twenty Acres, Clarksburg, CA13 / 52
- SAUVIGNON BLANC**
 Rapaura Springs, Marlborough, NZ15 / 60
- SAUVIGNON BLANC**
 Bertrand Cote des Roses, France.....16 / 64
- CHARDONNAY**
 Ava Grace, California.....13 / 52
- CHARDONNAY**
 Napa Cellars, Napa, California16 / 64
- ROSÉ**
 La Vieille Ferme, France.....12 / 48
- PROSECCO**
 Giuliana, Veneto, Italy15 / 60

RED WINE glass / bottle

- PINOT NOIR**
 Rickshaw, Sonoma, California.....13 / 52
- PINOT NOIR**
 Greenwing by Duckhorn, Oregon15 / 60
- ZINFANDEL**
 Plungerhead, Lodi, California14 / 56
- MALBEC**
 Graffigna, Argentina.....14 / 56
- CABERNET SAUVIGNON**
 Paris Valley Road, California14 / 56
- CABERNET SAUVIGNON**
 Dolum Estates, Napa, California17 / 68

Sangria

CLASSIC RED OR SEASONAL.....12

Beers FROM THE TAP

- HAMM'S**
 American Lager, WI, 4.6%..... 6
- YUENGLING**
 Traditional Lager, PA, 4.5% 7
- STIEGL**
 Helles Lager, Austria, 5%8
- STELLA ARTOIS**
 Pale Lager, Belgium 5%.....9
- BLUE MOON**
 Witbier, CO, 5.4%8
- OLD IRVING DELLA**
 Kölsch, IL, 5.2%.....7
- REVOLUTION ANTI-HERO**
 American IPA, IL, 6.7%9
- MAPLEWOOD SON OF JUICE**
 New England IPA, IL, 6.3%..... 10

NORTHWOODS LAGER
 Crafted in our neck of the “woods” with Sketchbook Brewing Co., Skokie, IL, 5.5%..... 8

BOTTLES

- COORS LIGHT**
 CO, 4.2%..... 6
- MILLER LITE**
 WI, 4.2% 6
- CRUZ BLANCA MEXICO CALLING**
 IL, 4.7%..... 7
- MOODY TONGUE PARADISE PILSNER**
 IL, 5% 8
- HEINEKEN 0.0**
 NL, 0.0%..... 7

ZERO PROOF

- SPRECHER ROOT BEER** on draft!..... 6
- FRESH SQUEEZED LEMONADE**..... 6
- BLACKBERRY GINGER MULE**
 blackberry cordial, ginger, lime 8



PRIME BURGERS
 CHARBROILED STEAK

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 TAP & PINE LODGE

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