



May We Suggest an Old Fashioned?

WISCONSIN

korbel 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

APPETIZERS

SOUP DU JOUR cup 4.95 / bowl 7.95

TOMATO BISQUE..... cup 4.95 / bowl 7.95

FRENCH ONION SOUP AU GRATIN 9.95

WISCONSIN CHEESE CURDS

buttermilk ranch dressing..... 9.95

CRISPY CAULIFLOWER

buffalo sauce, buttermilk ranch dressing 11.95

BUFFALO CHICKEN WINGS

blue cheese dressing 14.95

SPINACH FINGERS

mozzarella cheese, marinara sauce 14.95

FRIED CALAMARI

cocktail sauce, lemon aioli 15.95

JUMBO SHRIMP COCKTAIL

atomic cocktail sauce..... 16.95

SALADS

HOUSE cucumbers, tomatoes, carrots,
cheddar, house-made croutons 8.95

CAESAR

house-made croutons 13.95

SPINACH & AVOCADO

romaine, parmesan, lemon vinaigrette 14.95

CLASSIC ICEBERG WEDGE

maple-glazed bacon, cherry tomatoes,
red onion, blue cheese dressing 14.95

SHREDDED BRUSSELS SPROUTS

honey crisp apple, kale, white cheddar,
pecans, white balsamic vinaigrette 15.95

L. WOODS CHOPPED

tomatoes, blue cheese, scallions, bacon,
pasta, mustard vinaigrette 16.95

House-made • house italian • white balsamic vinaigrette
DRESSINGS • lemon vinaigrette • blue cheese • caesar
• buttermilk ranch • mustard vinaigrette

Light Dinners

CHEESEBURGER*

signature beef blend with your choice of
american, swiss or cheddar 16.95

BACON CHEDDAR BURGER*

applewood smoked bacon, merkts cheddar 18.95

FRED'S TURKEY BURGER

lettuce, tomato, mustard vinaigrette..... 17.95

ANN'S VEGGIE BURGER

avocado, spinach, tomato, lemon aioli 16.95

BARBECUE BRISKET BURGER*

sharp cheddar, bbq sauce,
crispy jalapeños, onions 18.95

BARBECUE PULLED PORK

crispy onions..... 16.95

BARBECUE BRISKET SANDWICH

a neighborhood favorite 16.95

CRISPY FISH SANDWICH

walleye, house-made tartar sauce 17.95

NIGHTLY SPECIAL

SERVED UNTIL WE RUN OUT

MONDAY **OVEN-ROASTED TURKEY DINNER** dressing, gravy, cranberry sauce 24.95

TUESDAY **12-HOUR SMOKED PRIME BRISKET** bbq baked beans, cornbread, house-made coleslaw 25.95

WEDNESDAY **BEEF TENDERLOIN STROGANOFF** buttered egg noodles, pearl onions, roasted mushrooms... 26.95

THURSDAY **STEAKHOUSE MEATLOAF** mashed potatoes, mushroom bordelaise, sautéed green beans 24.95

FRIDAY **WISCONSIN FISH FRY** lake perch, salt and vinegar fries, house-made tartar sauce 26.95

SATURDAY **PRIME RIB OF BEEF AU JUS*** **QUEEN CUT** 12 oz...38.95 **KING CUT** 16 oz...42.95
your choice of side, horseradish cream

SUNDAY **BUTTERMILK FRIED CHICKEN** biscuit, mashed potatoes, house-made coleslaw 24.95

CHICKEN, RIBS & Barbecue

POUNDED CHICKEN A LA SIMA

chicken breast, lemon butter, capers 21.95

BARBECUE CHICKEN

caramelized barbecue sauce..... 21.95

MAHOGANY ROASTED CHICKEN

soy and herb marinade 21.95

BARBECUE CHICKEN & RIB COMBO

..... 36.95

CREEKSTONE BEEF RIBS

barbecue or spicy devil sauce 38.95

Baby Back Ribs

dry rub, barbecue or spicy devil sauce.....half slab 22.95 / full slab 34.95

Fresh Seafood

WALLEYE FISH & CHIPS

house-made salt and vinegar chips 21.95

ALMOND-CRUSTED WALLEYE

lemon butter sauce 25.95

WHITEFISH DEJONGHE*

garlic, lemon, brioche breadcrumbs 26.95

GRILLED SALMON

house marinade 28.95

BARBECUE PLANKED SALMON*

duchess potatoes, buttered sweet corn..... 28.95

STEAK

CHOPPED SIRLOIN STEAK*

mushrooms, onions, peppers..... 21.95

CHAR-GRILLED SKIRT STEAK*

12 oz, center-cut, grilled onions 39.95

PARMESAN-CRUSTED MEDALLIONS*

three 3 oz filets 40.95

NEW YORK STRIP*

14 oz, char-broiled 42.95

FILET MIGNON*

8 oz, roasted mushroom caps 42.95

ENTREE ENHANCERS

WILD RICE PILAF 6.95

CREAMED SPINACH our specialty 6.95

MACARONI & CHEESE 6.95

AU GRATIN POTATOES 6.95

BAKED SWEET POTATO 6.95

DOUBLE BAKED POTATO 6.95

SEMI-PRIVATE & PRIVATE DINING | CARRY-OUT

7110 North Lincoln Avenue • 847-677-3350

ASK ABOUT OUR FREQUENT DINER CLUB

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.

PRIME BURGERS | CHARBROILED STEAKS

lwoodsrestaurant.com • 10/23

ALL MAJOR CREDIT CARDS ACCEPTED • NO PERSONAL CHECKS

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

DESSERTS ONLY BE HERE
THIS FRESH CAN MADE HERE



HOT FUDGE SUNDAE	vanilla ice cream, hot fudge, spanish peanuts, maraschino cherry	8.95
TURTLE SUNDAE	vanilla ice cream, salted pecans, hot fudge & caramel sauce	8.95
BUTTERSCOTCH PIE	oatmeal cookie crust, whipped cream	8.95
KEY LIME PIE	served ice box cold.....	8.95
VANILLA CHEESECAKE	blueberry compote, graham cracker crust.....	9.95
CHOCOLATE LAYER CAKE	big enough to share	9.95
<i>Famous Apple Strudel</i>	house-made caramel.....	9.95

Family Style
SUPPER CLUB MENU

AVAILABLE FOR PARTIES OF 6 OR MORE
everyone in your party can enjoy a variety
of dishes with our supper club menu

48.95 per person

<i>Starters</i> choose two	BUFFALO WINGS • FRIED CALAMARI • CHEESE CURDS SPINACH FINGERS • BUFFALO CAULIFLOWER
<i>Salads</i> choose two	HOUSE • CAESAR • L. WOODS CHOPPED SHREDDED BRUSSELS SPROUTS • SPINACH & AVOCADO
<i>Main Courses</i> choose two	BARBECUE CHICKEN • MAHOGANY CHICKEN POUNDED CHICKEN A LA SIMA • BARBECUE BABY BACK RIBS BARBECUE OR GRILLED SALMON* • ALMOND-CRUSTED WALLEYE CENTER-CUT SKIRT STEAK* add \$5.00 per person FILET MIGNON* add \$8.00 per person
<i>Sides</i> choose two	MASHED POTATOES • VEGETABLE OF THE DAY • HOUSE-MADE COLESLAW CREAMED SPINACH • MACARONI & CHEESE • FRESH-CUT FRIES
<i>Desserts</i> choose two	APPLE STRUDEL • KEY LIME PIE • CHOCOLATE LAYER CAKE BUTTERSCOTCH PIE • VANILLA CHEESECAKE

Book your next event in Lynn’s Room
ASK US FOR MORE INFORMATION

Sangria
CLASSIC RED OR SEASONAL10

CLASSIC COCKTAILS	
ESPRESSO MARTINI	basic vodka, maplewood coffee liqueur, espresso, demerara 14 <i>c. 1983, Soho Brasserie, London, England</i>
MERRIMAN’S MAI TAI	plantation 3 star and dark rum, lime, orgeat, dry curaao, honey-passion fruit foam 14 <i>c. 2011, Monkeypod Kitchen, Wailea, HI</i>
SPICY PINEAPPLE MARGARITA	nosotros tequila blanco, lime, appel’s smoky habanero syrup 14 <i>modern, L. Woods Tap & Pine Lodge, Lincolnwood, IL</i>
BRANDY ALEXANDER	copper & kings brandy, cr�me de cacao, cream 14 <i>c. 1900, Rector’s, New York, NY</i>
L. WOODS MANHATTAN	koval “L. Woods select” rye, sweet vermouth, candied cherries..... 15 <i>c. 1860, New York, NY</i>

OLD FASHIONEDS	
WISCONSIN	korbel brandy, lemon cordial, bitters..... 13
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WHITE & ROS� WINE	glass / bottle
PINOT GRIGIO	Pasqua, Delle Venezie, Italy..... 11 / 44
SAUVIGNON BLANC	Terres Blondes, France..... 12 / 48
SAUVIGNON BLANC	Marlborough Estate, New Zealand 13 / 52
CHARDONNAY	House of Brown, Lodi, California 13 / 52
CHARDONNAY	Napa Cellars, Napa, California 14 / 56
ROS�	La Vielle Ferme, France..... 11 / 44
PROSECCO	Giuliana, Veneto, Italy 12 / 48
RED WINE	glass / bottle
PINOT NOIR	Pavette, California 11 / 44
PINOT NOIR	Montinore Estate, Oregon 14 / 56
GAMAY	Terres Blondes, Loire Valley, France 11 / 44
MALBEC	Humberto Canale, Patagonia, Argentina..... 11 / 44
RED BLEND	House of Brown, Lodi, California 13 / 52
CABERNET SAUVIGNON	Pavette, California 11 / 44
CABERNET SAUVIGNON	Cannonball, Sonoma County, California 13 / 52

Beers FROM THE TAP

HAMM'S	
American Lager, WI, 4.6%	6
STELLA ARTOIS	
Pale Lager, Belgium 5%	8
STIEGL	
Helles Lager, Austria, 5%	8
HOFBRÄU DUNKEL	
Munich Dunkel Lager, Germany, 5.5%	8
HALF ACRE PONY PILS	
German Pilsner, IL, 5.5%	8
MOODY TONGUE ORANGE BLOSSOM	
Belgian Blonde, IL, 5.4%	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