



May We Suggest an Old Fashioned?

WISCONSIN korbel brandy, lemon cordial, bitters	13
CLASSIC old forester bourbon, demerara, angostura.....	14
CHICAGO koyal "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
<i>House-made</i> • 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	BARBECUE BRISKET BURGER* sharp cheddar, bbq sauce, crispy jalapeños, onions.....	18.95
BACON CHEDDAR BURGER* applewood smoked bacon, merkts cheddar	18.95	BARBECUE PULLED PORK crispy onions.....	16.95
FRED'S TURKEY BURGER lettuce, tomato, mustard vinaigrette.....	17.95	BARBECUE BRISKET SANDWICH a neighborhood favorite	16.95
ANN'S VEGGIE BURGER avocado, spinach, tomato, lemon aioli	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
<i>Baby Back Ribs</i> 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	CHOPPED SIRLOIN STEAK* mushrooms, onions, peppers.....	21.95
ALMOND-CRUSTED WALLEYE lemon butter sauce	25.95	CHAR-GRILLED SKIRT STEAK* 12 oz, center-cut, grilled onions	39.95
WHITEFISH DEJONGHE* garlic, lemon, brioche breadcrumbs	26.95	PARMESAN-CRUSTED MEDALLIONS* three 3 oz filets	40.95
GRILLED SALMON house marinade	28.95	NEW YORK STRIP* 14 oz, char-broiled	42.95
BARBECUE PLANKED SALMON* duchess potatoes, buttered sweet corn.....	28.95	FILET MIGNON* 8 oz, roasted mushroom caps	42.95

ENTREE ENHANCERS

WILD RICE PILAF	6.95	AU GRATIN POTATOES	6.95
CREAMED SPINACH our specialty	6.95	BAKED SWEET POTATO	6.95
MACARONI & CHEESE	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 • 2/24

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
KEY LIME PIE served ice box cold.....	9.95
VANILLA CHEESECAKE blueberry compote, graham cracker crust.....	9.95
CHOCOLATE LAYER CAKE big enough to share.....	9.95
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<i>Famous Apple Strudel</i> house-made caramel.....	9.95
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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

Starters

choose two

**BUFFALO WINGS • FRIED CALAMARI • CHEESE CURDS
SPINACH FINGERS • BUFFALO CAULIFLOWER**

Salads

choose two

**HOUSE • CAESAR • L. WOODS CHOPPED
SHREDDED BRUSSELS SPROUTS • SPINACH & AVOCADO**

Main Courses

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**

Sides

choose two

**MASHED POTATOES • VEGETABLE OF THE DAY • HOUSE-MADE COLESLAW
CREAMED SPINACH • MACARONI & CHEESE • FRESH-CUT FRIES**

Desserts

choose two

**APPLE STRUDEL • CHOCOLATE LAYER CAKE
KEY LIME PIE • VANILLA CHEESECAKE**

CLASSIC COCKTAILS

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

OLD FASHIONEDS

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CHICAGO koval "L. Woods select" rye, grapefruit cordial, jeppson's malört, bitters.....	14
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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 The 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

Book your next event in Lynn's Room

ASK US FOR MORE INFORMATION