



May We Suggest an Old Fashioned?

- WISCONSIN OLD FASHIONED**
korbel brandy, lemon oleo saccharum, angostura 9.00
- STRAWBERRY RHUBARB OLD FASHIONED**
high west bourbon, fresh strawberries, rhubarb bitters.....10.00
- CLASSIC OLD FASHIONED**
rittenhouse rye, demerara syrup, angostura..... 11.00

APPETIZERS

- BLT DEVILED EGGS**
peppercorn mayo6.95
- WISCONSIN CHEESE CURDS**
buttermilk ranch dressing.....7.95
- BUFFALO CAULIFLOWER**
buttermilk ranch dressing.....9.95
- BUFFALO WINGS**
blue cheese9.95
- FRIED CALAMARI**
cocktail sauce, horseradish cream12.95
- JUMBO SHRIMP COCKTAIL**
atomic cocktail sauce.....12.95

FLATBREADS

- grilled crisp with mozzarella and provolone*
- OVEN-DRIED TOMATO & PESTO**9.95
- BARBECUE CHICKEN**10.95

SOUP & SALAD

- SOUP DU JOUR** cup 3.95...bowl 5.95
- TOMATO BISQUE**..... cup 3.95...bowl 5.95
- FRENCH ONION SOUP AU GRATIN**.....7.95
- HOUSE** cucumbers, tomatoes, carrots, white cheddar, house-made croutons.....6.95
- CLASSIC ICEBERG WEDGE**
bacon, tomatoes, red onion, blue cheese dressing...8.95
- CAESAR** house-made croutons.....9.95
- SPINACH & AVOCADO**
romaine, parmesan, lemon vinaigrette.....9.95
- KALE & APPLE** cranberries, pecans, white cheddar, market vinaigrette10.95
- L. WOODS CHOPPED**
tomatoes, blue cheese, scallions, bacon, pasta, mustard vinaigrette 12.95

Light Dinners

- BARBECUE PULLED PORK SANDWICH**
crispy onions.....11.95
- BARBECUE PULLED CHICKEN**
crispy onions.....11.95
- BARBECUE BRISKET SANDWICH**
a neighborhood favorite12.95
- GRILLED CHICKEN CLUB**
peppered bacon, avocado, swiss, whole grain toast12.95
- CRISPY FISH SANDWICH**
walleye, house-made tartar sauce13.95
- PRIME BURGER**
your choice of american, swiss or cheddar 12.95
- BACON CHEDDAR BURGER**
applewood smoked bacon, merlts cheddar..... 13.95
- BARBECUE BRISKET BURGER**
prime brisket, white cheddar, barbecue sauce, crispy jalapenos and onions14.95
- FRED'S TURKEY BURGER**
house-made steak sauce 12.95
- ANN'S VEGGIE BURGER**
our house recipe..... 12.95

SIDES

- GREEN BEANS ALMONDINE** 3.95
- CREAMED SPINACH** our specialty 4.95
- MACARONI & CHEESE** 4.95
- DOUBLE BAKED POTATO**..... 4.95
- BAKED SWEET POTATO** 4.95
- AU GRATIN POTATOES**..... 4.95

NIGHTLY SPECIALS

- MONDAY** **BBQ TURKEY MEATLOAF** buttered sweet corn, mashed potatoes 16.95
- TUESDAY** **12-HOUR SMOKED PRIME BRISKET** bbq baked beans, cornbread, house-made coleslaw17.95
- WEDNESDAY** **BREADED PORK TENDERLOIN** buttered sweet corn, mashed potatoes, gravy18.95
- THURSDAY** **SLOW-COOKED POT ROAST** green beans, mushrooms, mashed potatoes, gravy18.95
- FRIDAY** **WISCONSIN FISH FRY** lake perch, salt and vinegar fries, house-made tartar sauce23.95
- SATURDAY** **PRIME RIB OF BEEF AU JUS** **QUEEN CUT** 12 oz...29.95 **KING CUT** 16 oz...34.95
your choice of side, horseradish cream
- SUNDAY** **BUTTERMILK FRIED CHICKEN** biscuit, mashed potatoes, house-made coleslaw 18.95

CHICKEN, RIBS & Barbecue

- BARBECUE CHICKEN**
caramelized barbecue sauce17.95
- MAHOGANY ROASTED CHICKEN**
soy and herb marinade17.95
- POUNDED CHICKEN A LA SIMA**
crispy chicken breast, lemon butter, capers.....17.95
- BARBECUE CHICKEN & RIB COMBO** 26.95
- CREEKSTONE BEEF RIBS**
barbecue or spicy devil sauce 28.95
- Baby Back Ribs*
dry rub, barbecue or spicy devil saucehalf slab 17.95 / full slab 26.95

Fresh Seafood

- WALLEYE FISH & CHIPS**
house-made salt and vinegar chips.....18.95
- SIMPLY BROILED WHITEFISH**
trap-netted from Michigan's upper peninsula, tartar sauce19.95
- RAINBOW TROUT**
brown butter, capers, croutons19.95
- ALMOND-CRUSTED WALLEYE**
lemon butter sauce.....22.95
- GRILLED SALMON**
house marinade25.95
- BARBECUE PLANKED SALMON**
duchess potatoes, sweet corn25.95

STEAK

- CHOPPED SIRLOIN STEAK**
mushrooms, onions, green peppers, house-made steak sauce16.95
- CHAR-GRILLED SKIRT STEAK**
12 oz, center-cut, grilled onions..... 29.95
- FILET MIGNON**
8 oz, roasted mushroom caps..... 30.95
- PARMESAN-CRUSTED FILET**
8 oz, roasted mushroom caps.....31.95
- NEW YORK STRIP**
14 oz, char-broiled32.95

SEMI-PRIVATE & PRIVATE DINING | CARRY-OUT

7110 North Lincoln Avenue • 847-677-3350

PRIME BURGERS | CHARBROILED STEAKS

lwoodsrestaurant.com • 03/18

ASK ABOUT OUR FREQUENT DINER CLUB

ALL MAJOR CREDIT CARDS ACCEPTED • NO PERSONAL CHECKS



DESSERTS ONLY BE HERE THIS FRESH CAN MADE HERE



GOLDBRICK SUNDAE homer's vanilla bean ice cream, chocolate-nut topping	5.95
KEY LIME PIE served ice box cold.....	6.95
BANANA CREAM PIE nutter butter crust	7.95
CHOCOLATE LAYER CAKE big enough to share.....	7.95
OUR CHEESECAKE burnt door county cherries	8.95
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<i>Famous Apple Strudel</i>	8.95
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Family Style SUPPER CLUB MENU

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

Starters

choose two

BUFFALO WINGS • FRIED CALAMARI • BLT DEVEILED EGGS
OVEN-DRIED TOMATO & PESTO FLATBREAD • BUFFALO CAULIFLOWER
BARBECUE CHICKEN FLATBREAD

Salads

choose two

HOUSE SALAD • CAESAR SALAD • CHOPPED SALAD
SPINACH & AVOCADO SALAD • KALE & APPLE SALAD

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 \$3.00 per person
FILET MIGNON add \$5.00 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 • KEY LIME PIE • CHEESECAKE
CHOCOLATE LAYER CAKE • BANANA CREAM PIE
add \$4.00 per person for dessert

Book your next event in Lynns Room
ASK US FOR MORE INFORMATION

Cocktails

WISCONSIN OLD FASHIONED korbel brandy, lemon oleo saccharum, angostura.....	9
STRAWBERRY RHUBARB OLD FASHIONED high west bourbon, fresh strawberries, rhubarb bitters.....	10
CLASSIC OLD FASHIONED rittenhouse rye, demerara syrup, angostura.....	11
MOSCOW MULE hank's vodka, house-made ginger syrup, fresh lime.....	10
OLD MAID tito's, cucumber, mint, fresh lime	10
BRANDY FIX korbel brandy, green chartreuse, fresh pineapple.....	10
SPARKLING CHERRY PUNCH bombay sapphire, door county cherries, giuliana prosecco	11
L. WOODS MANHATTAN bulleit bourbon, luxardo cherries	11

WHITE & ROSÉ WINE

glass / bottle

PINOT GRIGIO Cielo, Veneto, Italy	9 / 36
PINOT GRIS Elk Cove, Willamette Valley, Oregon	10 / 40
SAUVIGNON BLANC Alias, Napa Valley, California.....	9 / 36
SAUVIGNON BLANC Babich, Marlborough, New Zealand	10 / 40
CHARDONNAY Moobuzz, Central Coast, California.....	10 / 40
CHARDONNAY Hahn, Napa Valley, California	12 / 48
ROSE Rose de Bonnet, Bordeaux, France	10 / 40
RIESLING Dr. Loosen, Mosel, Germany	9 / 36
PROSECCO Giuliana, Veneto, Italy	10 / 40

RED WINE

glass / bottle

PINOT NOIR Rickshaw, California.....	10 / 40
PINOT NOIR Battle Creek "Unconditional", Willamette Valley, Oregon	12 / 48
MALBEC Tamari, Mendoza, Argentina	9 / 36
MERLOT Angeline, Napa Valley, California.....	10 / 40
BORDEAUX Chateau de Macard, Bordeaux, France	10 / 40
CABERNET SAUVIGNON Milbrandt, Columbia Valley, Washington	10 / 40
CABERNET SAUVIGNON Cannonball, Sonoma County, California	12 / 48
GAMAY NOIR Chateau Grand Traverse, Traverse City, Michigan	10 / 40

Sangria ON TAP

SEASONAL SANGRIA	9
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Beers FROM THE TAP

SCHLITZ WI, 4.7%.....	5
STIEGL Austria, 4.9%.....	7
BLUE MOON BELGIAN WHITE ALE CO, 5.4%.....	6
HALF ACRE DAISY CUTTER IL, 5.2%	7
REVOLUTION ANTI-HERO IPA IL, 6.5%.....	7
SKETCHBOOK PINKY SWEATER IL, 5.5%.....	7
BELLS LAGER OF THE LAKES MI, 5%.....	7
ALARMIST LE JUS IL, 6.1%	8
TEMPERANCE BIRDSONG IL, 7%	7
BALLAST POINT GRAPEFRUIT SCULPIN CA, 7%	8
MAPLEWOOD PULASKI PILS IL, 5.1%	7
THREE FLOYDS ROTATING IN.....	8

BOTTLED BEER

MILLER LITE WI, 4.0%	5
BUD LIGHT MO, 4.2%	5
COORS LIGHT CO, 4.2%.....	5
MODELO ESPECIAL Mexico, 4.5%.....	6
HALF ACRE PONY PILS IL, 5.5%.....	8
STELLA ARTOIS Belgium, 5.2%.....	6
BLAKES WAKEFIRE CIDER MI, 6.5%.....	7
KALIBER (NA) Ireland, 0.5%.....	5

% alcohol by volume • please drink responsibly

NON-ALCOHOLIC

SPRECHER ROOT BEER WI, N/A	4
HOUSE-MADE LEMONADE	4
STRAWBERRY LEMONADE	5