

Daily SPECIAL

\$11.95

MONDAY	OVEN-ROASTED TURKEY DINNER dressing, gravy, cranberry sauce
TUESDAY	PEPPER STEAK beef tenderloin, bell peppers, mushrooms, rice pilaf
WEDNESDAY	BREADED PORK TENDERLOIN sweet corn, mashed potatoes, gravy
THURSDAY	SLOW-COOKED POT ROAST green beans, mushrooms, mashed potatoes, gravy
FRIDAY	BBQ SLIDER COMBO pulled pork, barbecue brisket, pulled chicken, sweet potato fries

APPETIZERS

SOUP DU JOUR	cup 3.95...bowl 5.95
TOMATO BISQUE	cup 3.95...bowl 5.95
BLT DEVILED EGGS peppercorn mayo	6.95
FRENCH ONION SOUP AU GRATIN	7.95
WISCONSIN CHEESE CURDS buttermilk ranch dressing.....	7.95
BUFFALO WINGS celery sticks, blue cheese dressing.....	9.95
FRIED CALAMARI cocktail sauce, horseradish cream.....	11.95

FLATBREADS *grilled crisp with mozzarella & provolone*

OVEN-DRIED TOMATO & PESTO	9.95
BARBECUE CHICKEN	10.95

<i>Flatbread Combo</i> choice of cup of soup or salad	13.95
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SALADS

HOUSE cucumbers, tomatoes, carrots, white cheddar, house-made croutons.....	6.95
SPINACH & AVOCADO romaine, parmesan, lemon vinaigrette	9.95
ENLIGHTENED CAESAR romaine, kale, parmesan, croutons, lemon, greek-yogurt dressing	9.95
add chicken 3 • add salmon 5	
KALE & APPLE cranberries, pecans, white cheddar, market vinaigrette	10.95
add chicken 3 • add salmon 5	
L.WOODS CHOPPED grilled chicken, tomatoes, blue cheese, scallions, bacon, pasta,mustard vinaigrette	13.95

House-made DRESSINGS

- house italian • caesar
- lemon vinaigrette
- 1000 island • blue cheese
- buttermilk ranch
- mustard vinaigrette

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

PRIME BURGER signature beef blend.....	11.95
CHEESEBURGER your choice of american, swiss or cheddar.....	12.95
BACON CHEDDAR BURGER applewood smoked bacon, merkts sharp cheddar	13.95
BARBECUE BRISKET BURGER prime brisket, white cheddar, barbecue sauce, crispy jalapenos and onions.....	14.95
FRED'S TURKEY BURGER house-made steak sauce.....	12.95
ANN'S VEGGIE BURGER our house recipe	11.95
BARBECUE PULLED CHICKEN crispy onions.....	11.95
BARBECUE PULLED PORK crispy onions.....	11.95
BARBECUE BEEF BRISKET a neighborhood favorite.....	11.95
GRILLED CHICKEN CLUB peppered bacon, avocado, swiss, whole grain toast.....	12.95
CRISPY WALLEYE house-made tartar sauce	13.95
SMOKED PRIME BRISKET FRENCH DIP horseradish cream.....	13.95

ENTREES

WALLEYE FISH & CHIPS house-made salt and vinegar chips.....	15.95
CHAR-GRILLED SKIRT STEAK 7 oz, center-cut, grilled onions	16.95
RAINBOW TROUT brown butter, capers, croutons.....	17.95
ALMOND-CRUSTED WALLEYE lemon butter sauce	18.95
GRILLED SALMON house marinade	19.95

Chicken & Barbecue

<i>Baby Back Ribs</i> dry rub, barbecue or spicy devil sauce	half slab 17.95
CREEKSTONE BEEF RIBS barbecue or spicy devil sauce.....	half slab 17.95
BARBECUE CHICKEN all-natural chicken, caramelized barbecue sauce	16.95
MAHOGANY ROASTED CHICKEN soy and herb marinade.....	16.95
POUNDED CHICKEN A LA SIMA crispy chicken breast, lemon butter, capers	15.95

COCKTAILS

GIMLET hendrick's gin, house-made lime cordial.....	9
WISCONSIN OLD FASHIONED korbel brandy, lemon oleo saccharum, angostura.....	9
CLASSIC OLD FASHIONED rittenhouse rye, demerara syrup, angostura.....	10
MOSCOW MULE tito's vodka, house-made ginger syrup, fresh lime	10
ORIGINAL TOM COLLINS old tom gin, soda, lemon oleo saccharum	10
MAI TAI jamaican rum, dark rum, combier, pineapple, fresh lime.....	10
L. WOODS MANHATTAN bulleit bourbon, luxardo cherries.....	11
LAMBEAU tequila blanco, grapefruit, lemon, orgeat, firewater bitters	11

WHITE & ROSÉ WINE

glass / bottle

HOUSE WHITE	8 / 32
PINOT GRIGIO Ca' Donini, Veneto, Italy.....	8 / 32
SAUVIGNON BLANC "Nautilus Twin Islands", Marlborough, NZ.....	10 / 40
CHARDONNAY True Myth, Edna Valley, CA.....	9 / 36
CHARDONNAY Hahn, Santa Lucia Highlands, Monterey, CA	10 / 40
ROSÉ Rosé de Bonnet, Bordeaux, France	9 / 36
RIESLING Dr. Loosen, Mosel, Germany.....	9 / 36
SPARKLING Francois Montand, Brut, France.....	split 10

RED WINE

glass / bottle

HOUSE RED	8 / 32
PINOT NOIR Vinum, Central Coast, CA.....	9 / 36
PINOT NOIR Martin Ray, Russian River, CA.....	12 / 48
MALBEC Tamari, Mendoza, Argentina	9 / 36
MERLOT Angeline, Napa Valley, CA	8 / 32
CABERNET SAUVIGNON Milbrandt, Columbia Valley, WA.....	10 / 40

Local ON TAP

SPRECHER ROOT BEER WI, N/A	3
SEASONAL SANGRIA	8

Beers FROM THE TAP

SCHLITZ WI, 4.7%.....	5
MILLER LITE WI, 4.0%	5
HALF ACRE DAISY CUTTER IL, 5.2%	6
REVOLUTION ANTI-HERO IPA IL, 6.5%.....	6
LAGUNITAS PILS IL, 6%.....	6
STIEGL Austria, 4.9%.....	6
BLUE MOON BELGIAN WHITE ALE CO, 5.4%.....	6
ALL RISE THREE ORANGE WIT IL, 7.2%.....	6
NEW BELGIUM FAT TIRE CO, 5.2%	6
BELLS TWO HEARTED IPA MI, 7%.....	7
LEINENKUGEL SEASONAL WI.....	6
REVOLUTION SEASONAL IL	6

BOTTLED BEER

BUD LIGHT MO, 4.2%	4
PABST BLUE RIBBON IL, 5.2%.....	4
MILLER HIGH LIFE WI, 4.6%.....	4
COORS LIGHT CO, 4.2%.....	4
KALIBER (NA) Ireland, 0.5%.....	5
CORONA Mexico, 4.6%.....	5
STELLA ARTOIS Belgium, 5.2%.....	6
BELL'S AMBER ALE MI, 5.8%	6
LAGUNITAS LITTLE SUMPIN SUMPIN IL, 7.5%.....	6
STIEGL RADLER Austria, 2.5%.....	6

% alcohol by volume • please drink responsibly

NON-ALCOHOLIC

HOUSE-MADE LEMONADE	3
STRAWBERRY LEMONADE	4



PRIME BURGERS
CHARBROILED STEAK

L. WOODS
TAP & PINE LODGE

LWOODSRESTAURANT.COM
847-677-3350

