

# Cocktails

<b>Sister Bay Bloody Mary</b> <i>our own special recipe, spicy pickle, BBQ spiced rim</i> .....	7
<b>Jack and Cherry Coke</b> <i>jack daniels, door county cherries</i> .....	7
<b>Paw Paw Punch</b> <i>southern comfort, cherry pucker, orange juice, raspberry lemonade</i> .....	7
<b>Cherry Martini</b> <i>svedka vanilla, door county cherry juice</i> .....	8
<b>Pomegranate Martini</b> <i>pama pomegranate liqueur, svedka citron</i> .....	8
<b>Frank's Hard Lemonade</b> <i>plymouth gin, pomegranate, fresh lemonade</i> .....	8
<b>Midwest Mojito</b> <i>bacardi, mint, fresh lime</i> .....	8
<b>Raspberry Margarita</b> <i>patron, cointreau, chambord, sour from scratch</i> .....	8

# Beer

## FROM THE TAP

*served in a 7 oz or 23 oz glass*



<b>Bell's Seasonal</b> .....	3	7
<b>Summit Extra Pale Ale</b> .....	3	7
<b>Bell's Amber Ale</b> .....	3	7
<b>Goose Island 312</b> .....	3	7
<b>Goose Island Honkers Ale</b> .....	3	7
<b>Great Lakes Burning River</b> .....	3	7
<b>Stiegl</b> .....	3	7
<b>Amstel Light</b> .....	3	7
<b>Guinness</b> <i>served in a traditional pint</i> .....	6	

## BOTTLED BEER

*ask about our premium beer list*



<b>Schlitz</b> .....	3
<b>Pabst Blue Ribbon</b> .....	3
<b>Point Belgian White</b> .....	3
<b>Miller Lite</b> .....	3
<b>Bud Light</b> .....	3
<b>Sierra Nevada Pale Ale</b> .....	5
<b>Corona</b> .....	5
<b>Stella Artois</b> .....	5
<b>Heineken</b> .....	5

## Try a Beer Flight . . . \$7



**NORTHWOODS** *bell's seasonal, bell's amber ale, summit extra pale ale*

**MICRO** *goose island 312, goose island honkers ale, great lakes burning river*

**TRANSATLANTIC** *guinness, stiegl, amstel light*



# Wine



= 4 oz., \$4



= 8 oz., \$7



= Bottle, \$21

## WHITES

<b>Mirrasou Sauvignon Blanc</b> .....	<i>refreshing melon &amp; citrus flavors</i>
<b>Ecco Domani Pinot Grigio</b> .....	<i>clean &amp; crisp with vibrant lemon zest notes</i>
<b>Hirschbach Riesling</b> .....	<i>tangy green apple &amp; honey flavors</i>
<b>Alamos Chardonnay</b> .....	<i>oft ripe pears &amp; buttered apple finish</i>
<b>William Hill Chardonnay</b> .....	<i>our most full bodied &amp; buttery chardonnay</i>

## REDS

<b>Mark West Pinot Noir</b> .....	<i>juicy bing cherry &amp; pomegranate flavors</i>
<b>Red Rock Merlot</b> .....	<i>soft and silky with notes of red plums cherries</i>
<b>Gascon Malbec</b> .....	<i>robust black pepper with boysenberry fruit</i>
<b>Louis Martini Cabernet Sauvignon</b> .....	<i>easy to drink style with black plum notes</i>
<b>McWilliams Cabernet Sauvignon</b> .....	<i>full bodied flavors of cassis &amp; blackberries</i>

# Appetizers

<b>Soup du Jour</b> .....	cup <b>2.99</b> ...bowl <b>4.25</b>
<b>L. Woods' Tomato Bisque Soup</b> <i>homemade croutons</i> .....	cup <b>2.99</b> ...bowl <b>4.25</b>
<b>French Onion Soup Au Gratin</b> <i>browned to perfection</i> .....	<b>5.99</b>
<b>Onion Strings</b> <i>thin and crispy, piled high</i> .....	<b>4.99</b>
<b>Buffalo Wings</b> <i>one pound, naturally raised, homemade blue cheese dressing</i> .....	<b>7.99</b>
<b>BBQ Wings</b> <i>one pound, naturally raised, creamy buttermilk ranch dressing</i> .....	<b>7.99</b>
<b>Fried Calamari</b> <i>homemade cocktail and horseradish sauces</i> .....	<b>8.99</b>
<b>Classic Shrimp Cocktail</b> <i>homemade cocktail sauce</i> .....	<b>10.99</b>
<b>Parmesan-Crusted Jumbo Shrimp</b> .....	<b>10.99</b>

# Salads

All of our salads are made to be shared.

<b>House Salad</b> <i>cucumber, tomato, red onion, croutons, cheddar cheese</i> .....	small <b>4.99</b> ...large <b>7.99</b>
<b>Caesar Salad</b> <i>homemade croutons</i> .....	small <b>8.99</b> ...large <b>10.99</b>
<b>Classic Wedge Salad</b> .....	small <b>5.99</b> ...large <b>8.99</b> <i>maytag blue cheese, applewood bacon, red onion, cherry tomatoes topped with blue cheese dressing</i>
<b>Spinach Salad</b> <i>brown sugar bacon, hard boiled egg, roasted red pepper, mustard vinaigrette</i> ..	<b>9.99</b>
<b>Apple Stick Salad</b> <i>cranberries, golden raisins, sunflower seeds, mustard vinaigrette</i> .....	<b>9.99</b>
<b>Skirt Steak Salad</b> <i>roasted corn, tomato, red pepper, avocado, onion strings, Italian ranch dressing</i> ..	<b>12.99</b>



## L. Woods Chopped Salad

*tomato, bacon, blue cheese, scallions and pasta*

small **8.99** large **12.99**



### L. Woods Homemade Salad Dressings

1000 Island • Ranch • Blue Cheese • Caesar • House Italian • Mustard Vinaigrette

# Flatbreads

Our famous flatbreads are made from fresh unleavened bread that is grilled crisp, brushed with pesto and then topped with mozzarella, provolone and your favorite fresh ingredients.

<b>Oven-Dried Tomato</b> <i>fresh basil</i> .....	<b>6.99</b>
<b>Sweet Sausage</b> <i>herb roasted tomatoes</i> .....	<b>7.99</b>
<b>Fresh Mushroom</b> <i>sauteed with rosemary and thyme</i> .....	<b>7.99</b>
<b>BBQ Chicken</b> <i>tangy and delicious</i> .....	<b>7.99</b>

18% Gratuity for Parties of 6 or more

# Steaks

<b>Chopped Sirloin Steak</b> <i>mushrooms &amp; onions</i> .....	<b>14.99</b>
<b>Black Peppercorn Tenderloin Tails</b> <i>L. Woods' homemade steak sauce</i> .....	<b>21.99</b>
<b>Charbroiled Skirt Steak</b> <i>a neighborhood favorite</i> .....	<b>22.99</b>
<b>Filet Mignon</b> <i>8 oz, roasted mushroom caps</i> .....	<b>25.99</b>
<b>Parmesan Crusted Filet</b> <i>8 oz, topped with golden brown parmesan crust</i> .....	<b>27.99</b>
<b>Prime Bone-In Ribeye</b> <i>grilled to perfection</i> .....	<b>32.99</b>

## STEAK ORDERING GUIDE

- RARE - Very Red, Cool Center
- MEDIUM RARE - Red, Warm Center
- MEDIUM - Pink, Hot Center
- MEDIUM WELL - Slightly Pink Center
- WELL - No Pink, Cooked Throughout

L. Woods cannot be responsible for well done steaks.  
We recommend that well done filets be butterflied.

# Ribs

*We proudly serve only ribs that are naturally raised*

<b>Prairie Grove Farms BBQ Baby Back Ribs</b> .....	<i>half slab</i> <b>15.99</b> <i>full slab</i> <b>23.99</b>
<b>Dry Rub Baby Back Ribs</b> .....	<i>half slab</i> <b>15.99</b> <i>full slab</i> <b>23.99</b>
<b>Dakota Farms BBQ Beef Ribs</b> <i>classic BBQ Sauce</i> .....	<b>23.99</b>
<b>Devil Style Beef Ribs</b> <i>spicy devil sauce</i> .....	<b>23.99</b>



## Rib and Chicken Combo

*half slab and half BBQ chicken*

**22.99**



# Light Dinners

*All Light Dinners are served with french fries, coleslaw & pickle.*

<b>L. Woods' Old-Fashioned Burger</b> <i>tomato, onion, shredded lettuce, special sauce</i> ....	<b>9.99</b>
<b>Hamburger</b> .....	<b>9.75</b>
<b>Cheeseburger</b> <i>sharp american, swiss or cheddar</i> .....	<b>9.99</b>
<b>Bacon Cheeseburger</b> <i>applewood smoked bacon, Compart Family Farms</i> .....	<b>10.50</b>
<b>Veggie Burger</b> <i>house-made not from a box</i> .....	<b>9.50</b>
<b>Turkey Burger</b> <i>naturally raised, prepared in-house daily</i> .....	<b>9.75</b>
<b>Big Fish Sandwich</b> .....	<b>9.50</b>
<b>Cajun Chicken Sandwich</b> <i>blue cheese sauce</i> .....	<b>9.75</b>
<b>Barbecue Brisket of Beef Sandwich</b> .....	<b>10.50</b>
<b>Pulled BBQ Pork Sandwich</b> <i>naturally raised, seasoned and smoked</i> .....	<b>9.99</b>
<b>Skirt Steak Sandwich</b> <i>crispy onion strings</i> .....	<b>12.99</b>

All dinners are served with your choice of french fries,  
mashed potatoes or baked potato

# Nightly Specials

L. Woods proudly presents these classic comfort foods.  
These timeless recipes will take you back to your favorite supper clubs  
and the warmth of family gatherings.

<b>Monday</b>	<b>Roast Turkey &amp; Dressing</b> naturally raised turkey, gravy, cranberry sauce... <b>13.99</b>
<b>Tuesday</b>	<b>Baked Meatloaf</b> mushroom gravy, mashed potatoes ..... <b>13.99</b>
<b>Wednesday</b>	<b>Breaded Pork Tenderloin</b> Compart Family Farms ..... <b>15.99</b>
<b>Thursday</b>	<b>Pot Roast</b> tender and sliced to order, mashed potatoes ..... <b>14.99</b>
<b>Friday</b>	<b>Famous Fried Lake Perch</b> from the great lakes ..... <b>22.99</b> served with salt and vinegar fries, homemade coleslaw, tartar sauce
<b>Saturday</b>	<b>Prime Rib of Beef Au Jus</b> slow roasted & succulent, cut from the very finest rib roast, fresh horseradish cream <b>Queen Cut</b> 12 oz ..... <b>22.99</b> <b>King Cut</b> 18 oz ..... <b>27.99</b>
<b>Sunday</b>	<b>French Fried Chicken</b> homemade biscuit, honey ..... <b>15.99</b>

## Chicken

<b>Barbecue Half Chicken</b> naturally raised on family farms, signature BBQ sauce..... <b>14.99</b>
<b>Mahogany Roasted Chicken</b> naturally raised on family farms, pure chicken flavor... <b>14.99</b>
<b>Pounded Chicken a la Sima</b> crispy chicken breasts with lemon butter and capers ... <b>15.99</b>

## Fish

<b>Fresh Fish &amp; Chips</b> fresh cod, homemade salt and vinegar chips ..... <b>17.99</b>
<b>Crusted Lake Superior Whitefish</b> served dry or with lemon butter sauce ..... <b>17.99</b>
<b>Parmesan Crusted Cod</b> fresh cod, lemon butter sauce ..... <b>18.99</b>
<b>Grilled Salmon</b> Scottish organic salmon..... <b>21.99</b>
<b>Barbecue Planked Salmon</b> Scottish organic salmon ..... <b>22.99</b>

## Entrée Enhancers

Plenty to pass around

<b>Coleslaw</b> ..... <b>2.99</b>
<b>Double Baked Potato</b> ..... <b>4.99</b>
<b>Baked Sweet Potato</b> with maple pecan butter ..... <b>4.99</b>
<b>Baked Macaroni &amp; Cheese</b> ..... <b>5.99</b>
<b>Creamed Spinach</b> our specialty ..... <b>5.99</b>



# Try our Family Style Supper Club Menu

## PERFECT FOR PARTIES OF 6 OR MORE

Everyone in your party can enjoy a selection of items when you order the Supper Club Menu.  
Our friendly staff can make suggestions to accommodate your group.  
All Supper Club parties are served family style.

### Starters

Choose Two

Buffalo Wings • Fried Calamari • Onion Strings  
BBQ Chicken Flatbread • Oven-Dried Tomato Flatbread  
Mushroom Flatbread • Sweet Sausage Flatbread

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### Salads

Choose Two

House Salad • Caesar Salad • Chopped Salad • Apple Stick Salad

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### Main Courses

Choose Two

BBQ Chicken • Mahogany Chicken • Sima's Pounded Chicken  
BBQ Baby Back Ribs • BBQ Beef Ribs • BBQ or Grilled Salmon  
Fish of the Day • Skirt Steak (add \$3.00 per person)  
Filet Mignon (add \$5.00 per person)

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### Entrée Enhancers

Choose Two

Mashed Potatoes • Vegetable of the Day • Homemade Coleslaw  
Creamed Spinach • Baked Macaroni & Cheese • French Fries

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### Desserts

(add \$2.00 per person)

Choose Two

Goey Chocolate Cake • Apple Strudel • Key Lime Pie  
Classic Cheesecake • Chocolate Layer Cake

*\$28.99 per person*

# Desserts

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*Desserts this fresh can only be made here.*

<b>Gold Brick Sundae</b> <i>chocolate hardshell nut topping</i> .....	<b>3.99</b>
<b>Key Lime Pie</b> <i>served ice box cold</i> .....	<b>5.99</b>
<b>Classic Cheesecake</b> <i>choice of homemade hot fudge or caramel sauce</i> .....	<b>5.99</b>
<b>Chocolate Layer Cake</b> <i>big enough to share</i> .....	<b>6.99</b>
<b>Hot Fudge Brownie Sundae</b> <i>individually baked brownie pot</i> .....	<b>6.99</b>
<b>Famous Apple Strudel</b> <i>baked to order, allow 45 minutes</i> .....	<b>10.99</b>
<b>Goey Chocolate Cake</b> <i>baked to order, allow 40 minutes</i> .....	<b>10.99</b>

**Our signature blend of Intelligentsia coffee is available  
for purchase at [needcaffeine.com](http://needcaffeine.com)**

## Remember...

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that old supper club you loved? It may have been a little place on Fairview Beach Road. Perhaps it stood on the sandy shores of Paw Paw Lake, or maybe it was tucked away on an unmarked dirt road lined with birch trees. Nearly all of us have memories of some wonderful rustic dining room we've visited; red booths and cedar paneling drew you in, cocktails, steak, prime rib and delicious fresh perch made you want to stay all night.

It was run by family and that family made you feel like you belonged there.

That's the spirit of L. Woods: friendly, comfortable and unpretentious,  
with traditional Supper Club fare.

## Authenticity

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**Pork** - *All of our pork is naturally raised on family farms, the way pork used to be.*

**Chicken** - *Our all-natural chicken is fresh, antibiotic-free and comes from small farms.*

**Seafood** - *We buy seafood in season including Scottish organic salmon.*

**Produce** - *We seek out and use seasonal vegetables from local markets and farmers.*

**Packaging** - *Our to go containers are made from recycled paperboard.*

**Carryout Bags** - *Our environmentally friendly bag contains up to 95% post-consumer recycled content.*

All of our menus are printed on paper from a local, family-owned mill out of Michigan called The French Paper Company. The paper is made from 100% recycled content and the mill is powered by hydroelectric energy, a resource that is 100% clean and totally renewable.

### OUR POLICY

All prices are subject to sales tax. All major credit cards accepted. Sharing charge is \$3.00. An 18% gratuity will be added to parties of 6 or more. No personal checks.

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L. Woods is a Smoke-Free Environment