



L. Woods
Tap & Pine Lodge

Since 1998

Lemonade

Made fresh daily using hand-squeezed Sunkist lemons and pure cane sugar.

Original • Sour Cherry • Raspberry 2.75



Sprecher Root Beer
in a Frosty Mug . . . \$2.99



Wines

WHITES	glass / bottle	REDS	glass / bottle
L. Woods House White	7...21	L. Woods House Red	7...21
Prosecco La Marca	9...27	Pinot Noir Bridlewood	8...24
<i>bouquet of apple, white peach & honeysuckle</i>		<i>light bodied, unique balance of fruit & spice</i>	
Pinot Grigio Mirassou	8...24	Merlot Castle Rock.....	8...24
<i>peach, pear & citrus. Crisp.</i>		<i>velvety texture, mix of oak, cocoa & spice</i>	
Sauvignon Blanc Starborough ...	9...27	Petite Sirah Foppiano Estate.....	10...30
<i>zesty & tart with tropical fruit flavors</i>		<i>hints of dark chocolate, black cherry, with silky finish</i>	
Moscato Mirassou	7...21	Malbec Gascon	9...27
<i>fruit aromas with peach & melon flavor</i>		<i>dark berry aromas, rich in texture</i>	
Riesling Hirschbach	8...24	Old Cuvee Zinfandel Four Vines	8...24
<i>fruit meets floral with a crisp finish</i>		<i>layers of berry fruit with a toasted oak finish</i>	
Chardonnay William Hill	8...24	Cabernet Edna Valley.....	7...21
<i>ripe & juicy with apple, pear & a hint of citrus</i>		<i>smooth with jammy blackfruit & vanilla</i>	
Chardonnay MacMurray Ranch..	9...27	Cabernet Louis Martini	9...27
<i>full bodied & rich, baked apple and vanilla</i>		<i>aromas of blackberry & cedar, cherry & oak flavors</i>	

Beers

FROM THE TAP 16 oz pint

Schlitz WI, ABV: 4.7%	4
Bell's Seasonal MI	5
2 Bros. Domaine DuPage IL, ABV: 5.9%..	5
Bell's Amber Ale MI, ABV: 5.8%	5
3 Floyds Pride & Joy IN, ABV: 5.0%	5
Stiegl Austria, ABV: 4.9%	5
Ryediculous IPA WI, ABV 5.7%	5
5 Rabbit IL, ABV 5.3%	6
Half Acre Daisy Cutter IL, ABV: 5.2%	6
Amstel Light Amsterdam, ABV: 3.5%.....	6
Guinness Ireland, ABV: 4.2%.....	6

BOTTLED BEER

Pabst Blue Ribbon IL, ABV: 5.2%	3
Miller Lite WI, ABV: 4.0%	4
Coors Light CO, ABV: 4.2%	4
Half Acre Over Ale 16 oz, IL, ABV 6%..	6
Cptl. Brew. Supper Club WI, ABV: 5%..	6
3 Floyds Robert the Bruce IN, ABV: 7.8%	6
Corona Mexico, ABV: 4.6%	6
Stella Artois Belgium, ABV: 5.2%	6
Heineken Amsterdam, ABV: 5.0%	6

ABV: alcohol by volume



Appetizers

Soup du Jour.....	cup 3.25...bowl 4.25
<i>L. Woods Tomato Bisque Soup</i> homemade croutons	cup 3.25...bowl 4.25
French Onion Soup Au Gratin browned to perfection	5.99
Onion Strings thin and crispy, piled high, ketchup and ranch dipping sauce.....	4.99
<i>New!</i> Walleye Chips homemade tartar and cocktail sauce.....	6.99
Buffalo Wings one pound, naturally raised, homemade blue cheese dressing.....	7.99
Fried Calamari homemade cocktail and horseradish sauces.....	8.99
Classic Shrimp Cocktail homemade cocktail sauce	by the piece 2.50

FLATBREADS

Our famous flatbreads brushed with pesto and then topped with mozzarella, provolone and your favorite fresh ingredients.

Oven-Dried Tomato fresh torn basil	6.99
Fresh Mushroom sauteed with rosemary and thyme	7.99
Barbecue Chicken tangy and delicious	7.99

FLATBREAD LUNCHESES

Pair one of our famous flatbreads with one of the choices below.

Cup of Soup tomato bisque or soup du jour.....	8.99
Fresh Salad chopped, caesar or house salad	9.99
Bowl of French Onion Soup	9.99

Salads

House cucumber, tomato, red onion, cheddar cheese, croutons	4.99
Classic Wedge	small 5.99large 8.99
<i>maytag blue cheese, applewood bacon, red onion, cherry tomatoes, topped with blue cheese dressing</i>	
Caesar homemade croutons	small 6.99large 8.99
add chicken	3
add salmon	5
<i>L. Woods Chopped</i>	small 9.99 ...large 13.99
<i>tomatoes, crispy bacon, blue cheese, scallions and pasta tossed in our mustard vinaigrette dressing</i>	
Chicken Orchard cranberries, sunflower seeds, green goddess	9.99
Skirt Steak	13.99
<i>roasted corn, tomato, red pepper, avocado, onion strings, Italian ranch dressing</i>	

L. WOODS HOMEMADE SALAD DRESSINGS

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



Chicken

The best flavor comes from foods that are closest to nature and true to their environment, that is why we use all natural Freebird Chicken from the rolling countryside of Pennsylvania's Amish Country.

- Barbecue Half Chicken** finished in our 600 degree broiler, caramelized BBQ sauce **13.99**
- Mahogany Chicken** rubbed with soy and herbs for pure chicken flavor **13.99**
- Pounded Chicken a la Sima* crispy chicken breasts, lemon butter, capers..... **14.99**
- Rib & Chicken Combo** half slab and half barbecue chicken **23.99**

Fish

- Crusted Lake Superior Whitefish** **12.99**
trap netted from Michigan's Upper Peninsula with lemon butter sauce
- Fresh Fish & Chips** fresh cod, homemade salt and vinegar potato chips **14.99**
- Parmesan-Crusted Cod** fresh cod, lemon butter sauce **15.99**
- Almond-Crusted Walleye** lemon butter sauce **16.99**
- Grilled Salmon** Scottish salmon, simple grill marinade **16.99**
- Barbecue Planked Salmon* Scottish salmon, duchess potatoes, fresh cut corn **16.99**

Ribs

Our baby back ribs are from Prairie Grove Farms, local Midwest farmers who agree to raise animals a better way, NEVER use antibiotics, artificial ingredients or hormones—EVER!

- Barbecue Baby Back Ribs*..... half slab **16.99** full slab **25.99**
- Dry Rub Baby Back Ribs** half slab **16.99** full slab **25.99**

We feature Bill Kurtis' Tallgrass Beef for our beef ribs.
All Natural, Environmentally Friendly, Humanely Raised and Healthy for You.

- Barbecue Beef Ribs** classic barbecue sauce..... **25.99**
- Devil Style Beef Ribs** spicy devil sauce **25.99**

All of our rib selections can be served with your choice of sauce classic barbecue or spicy devil.

Steaks

- Charbroiled Skirt Steak** 7 oz, a neighborhood favorite **12.99**
- Chopped Sirloin Steak** 16 oz, mushrooms and onions..... **14.99**
- Filet Mignon** 8 oz, roasted mushroom caps **26.99**
- New York Strip** 14 oz, grilled to perfection **29.99**



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.

Monday	Roast Turkey & Dressing <i>naturally raised turkey, gravy, cranberry sauce.</i>	10.99
Tuesday	Baked Meatloaf <i>mushroom gravy, mashed potatoes</i>	10.99
Wednesday	Breaded Pork Tenderloin	12.99
	<i>naturally raised pork from Minnesota's Compart Family Farms, the "Black Angus" of Pork</i>	
Thursday	Pot Roast <i>tender and sliced to order, mashed potatoes</i>	11.99
Friday	Famous Fried Lake Perch	16.99
	<i>a Friday tradition from Wisconsin that we have imported to Lincolnwood, salt and vinegar fries, homemade coleslaw, tartar sauce</i>	
Saturday	Skirt Steak & Eggs <i>sunny side up eggs, toasted brioche, tabasco.....</i>	12.99

Burgers

All burgers are served with french fries or handcut potato chips.

add a cup of soup to your burger for...\$2

Hamburger <i>signature beef blend</i>	8.75
Cheeseburger <i>sharp american, swiss or Merkt's cheddar</i>	8.99
Bacon Cheeseburger <i>applewood smoked bacon from Compart Family Farms, Minnesota...</i>	9.99
Turkey Burger <i>naturally raised turkey, prepared in-house daily</i>	8.99
Ann's Veggie Burger <i>made in house with our signature recipe</i>	8.50
L. Woods Old-Fashioned Burger <i>tomato, onion, lettuce, special sauce.....</i>	8.99

Sandwiches

All sandwiches are served with french fries and a pickle.

Chicken Salad <i>white, wheat or rye.....</i>	7.50
Stacked Grilled Cheese <i>with applewood smoked bacon and thick cut tomato</i>	8.50
Pulled Barbecue Pork <i>naturally raised pork, seasoned and smoked</i>	8.99
Pulled Barbecue Chicken <i>naturally raised chicken, crispy onions, coleslaw.....</i>	8.99
Cajun Chicken <i>blue cheese sauce</i>	8.99
Grilled Chicken <i>shredded lettuce and tomato.....</i>	8.99
Buffalo Chicken <i>lettuce, celery and homemade buttermilk ranch</i>	8.99
Barbecue Beef Brisket <i>a neighborhood favorite.....</i>	9.99
French Onion Soup & Chicken Salad Combo	9.99
Turkey Club <i>naturally raised turkey, applewood bacon, Z Bakery brioche.....</i>	9.99
Crispy Walleyed Pike <i>homemade tartar</i>	9.99

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L. WOODS PROUDLY SERVES CHICKEN THAT IS
NATURALLY RAISED ON FAMILY FARMS.

Family Style Lunch Club Menu

PERFECT FOR PARTIES OF 6 OR MORE

Everyone in your party can enjoy a variety of dishes with the Family Style Lunch Club Menu. Your server can help navigate the choices so your group can try many different dishes. Ordering family-style makes the dining experience all the more fun and engaging when food is passed and shared.

Starters

Choose Two

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

Salads

Choose Two

House Salad • Caesar Salad • Chopped Salad • Orchard Salad

Main Courses

Choose Two

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

Entrée Enhancers

Choose Two

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

Desserts

(add \$2.00 per person)

Choose Two

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

\$22.99 per person

