



# BUCK'S BAR & GRILL

## History of Lakewoods

Lakewoods is a tribute to family living, a heritage we are proud of and strive to maintain. Four generations of the Rasmussen family have owned and operated Lakewoods. Please take a moment to enjoy our property as we unfold the basic history of our family resort as you see it today.

### late 1800's

Lakewoods changed from a logging camp to a sportsman's hunting and fishing lodge.

### 1906 - 1946

Anna Nemeč, P.C. Rasmussen's great-grandmother, started operating Lakewoods in 1906. Originally, Lakewoods was a summer resort built to accommodate Judge McLaughlin's guests and consisted of a main lodge and a hotel with a few cabins. Anna's parents had Cable's livery and taxidermy shop from which many of the animal mounts seen around the lodge were done. Anna operated Lakewoods with her sister Mary Gallop and guests arrived by train to be driven to Lakewoods by horse and buggy.

**1919** - Anna Nemeč married Philip Young. Together they operated Lakewoods, and expanded the resort even more by adding more cottages. On July 31, 1946, lightning struck a power line causing a fire which destroyed the lodge and the adjacent hotel.

**1946 - 1970** A temporary structure was built to care for our guests with meals being served at "Home" currently Nordic Hus.

**1947** - Hans and Gladys Rasmussen, the Young's oldest daughter, purchased Lakewoods expanding it to thirty-five units. With the beginning of skiing, Lakewoods was the first resort in the area to house winter guests.

**1958** - An indoor pool was built and shortly after a total remodeling of the Lodge was done. During this period the resort was operated by Gladys and her family, with all members having specific responsibilities.

*(More On Other Side)*

## APPETIZERS

### POUTINE

French fries topped with fried Wisconsin cheese curds and beef gravy 12.99

### BEEF NACHOS

Beef & bean chili over chips with cheese, veggies, sour cream & salsa 11.99

### WISCONSIN CHEESE CURDS

Lightly breaded and fried  
Small 8.99 | Large 15.99

### SMOKED GOUDA

Honey & herb basted gouda with grilled pita toast 11.99

### FRIED PORTOBELLO

Jumbo sliced hand breaded portobello mushrooms with garlic ranch sauce. 9.99

### SWEET POTATO WAFFLE FRIES

With spicy ranch sauce 9.99

### WAFFLE FRIES

With creamy garlic sauce 8.99

### MEDITERRANEAN MUSHROOM

Portobello cap with tomato, onion, peppers & caper cream cheese with toasted pita 12.99

### WALLEYE FINGERS

Hand breaded & fried with tartar and lemon 14.99

## SANDWICHES

Served with seasoned chips, lettuce, tomato, & pickle. Choose your **Add-On** below.

### SUPER BURGER

Sauteed peppers, onions & mushrooms. 11.99  
Try it lightly Cajun spiced 11.99

### LW BURGER

Ground chuck blend on toasted brioche bun. 9.99

### MUSHROOM BURGER

Fresh butter sauteed mushrooms. 11.99

### CRANBERRY TURKEY

Sliced turkey with swiss cheese and cranberry sauce on choice of bread. 11.99  
Also available grilled. 12.99

### WALLEYE

Fried fish with lettuce, tomato & tartar. 18.99

### GRILLED CHICKEN PESTO & PEPPER CHEESE

Griddled chicken tenders topped with pepper jack and pesto with spinach & tomato. 11.99

### HAWAIIAN CHICKEN

Fried chicken with lettuce, tomato, thin ham & teriyaki grilled pineapple. 12.99 | Plain 10.99

### TRIPLE GRILLED CHEESE

Grilled swiss, pepperjack and american cheese on choice of bread with chips 8.99  
With thin sliced smoked ham 11.99  
With (2) slabs of smoked bacon 11.99

### FRIED PORK

Hand breaded pork & side of asian slaw 11.99

## ADD-ON'S

### WI CHEESE

1.25 each  
Swiss, American, Cheddar  
Pepperjack, Crumbled Blue,  
Smoked Gouda 2.00

### SMOKED BACON

(2) slabs of bacon 2.00

### FRENCH FRIES

Seasoned thick fries 2.50

\*While we're happy to prepare the meal you request, any changes or omissions from the menu will incur a 3.00 surcharge.



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## HAND MADE PIZZA

(Cont. from other side)

### 1970 - Present

Philip & Kathy Rasmussen purchased Lakewoods. 1973 saw the building of 46 lake-side condominiums, hotel units, and an outdoor pool. Philip and Kathy with help from their 4th generation children P.C., Nicole & Erik continued work to make Lakewoods one of the finest full-service family resorts in the Midwest.

**1985** - Lakewoods' main Lodge and fifteen motel rooms were destroyed by fire. The current lodge was completed in 1986 and an addition to the convention center was put on in 1990 expanding it to accommodate 300+ people.

**1994** - Brought a new expansion, Lakewoods Forest Ridges, our award winning 18-hole golf course.

### TODAY

Lakewoods continues to evolve, continuously building and remodeling to meet the demands of tourism in the area. Our dedicated staff strives to meet the requests of our guests in a friendly and professional manner.

The fourth generation is keeping the tradition of family ownership going with P.C. & Carrie Rasmussen operating the resort and 5th Generation sons August & Alex starting to make their mark. Lakewoods is unique in that you are not just a customer, but rather a guest in our "home". We do our utmost to make your stay, be it business or pleasure, one that is memorable.

Please wander into Buck's Bar, named for the many family animal mounts (some dating back to the 1800's) and view the mural which depicts the history of Lakewoods. The mural is dedicated to Philip & Anna Young and Hans & Gladys Rasmussen without whose vision and love Lakewoods would not exist.

(More On Other Side)

### FRESH TOPPINGS

Pepperoni, Sausage, Smoked Ham, Chicken, Onions, Fresh Mushrooms, Black Olives, Green Olives, Tomato

SAUCES: Red Sauce or Creamy Garlic

### CRUST OPTIONS

12" Thin Crisp Crust (serves 2-3)  
 12" Traditional Raised 1.00  
 16" Thin Crisp Crust (serves 4-6)  
 16" Traditional Raised 2.00

### CLASSIC CHEESE

Five cheese blend.  
 Medium 12.00 | Large 16.00  
 Add Toppings Med 2.00 | Lg 3.00

### WHITE CHICKEN

White garlic sauce, chicken, red peppers & fresh mushrooms.  
 Medium 17.00 | Large 23.00

### GARDEN PATCH

All veggie pizza.  
 Medium 16.00 | Large 22.00

### THE BARNYARD

Pepperoni, sausage & ham.  
 Medium 18.00 | Large 24.00

### GREEK SPECIAL

Mediterranean blend of onions, artichoke, peppers and olives.  
 Medium 20.00 | Large 24.00

### LW BOMBER

See the list over there? You get everything but the chicken.  
 Medium 20.00 | Large 26.00

\*We'll prepare any pizza requests, however changes or omissions from the select items will be by ingredient.

## OTHER CHOICES

### CHIX TENDERS

Three fresh, hand breaded, jumbo tenders fried crisp with chips and BBQ sauce. 10.99

### QUESADILLA

Cheese & vegetable grilled tortilla served with sour cream and salsa 9.99  
 With chicken 11.99

### WILD RICE WRAP

Wild rice with assorted vegetable blend, raisins, and our honey mustard walnut dressing 10.99 | With chicken 12.99

### HOT SOUP

Housemade soup Cup 3.99 | Bowl 4.99

### BEEF CHILI

Classic Chili with beans Cup 4.99 | Bowl 5.99

### WALLEYE TACOS

Two flour tortillas, fried fish, with crisp vegetable blend, sweet chili sauce, black beans and fruit salsa 13.99

### MAPLE CHIX SALAD

Our maple mustard dressing with crisp apples, raisins, onion, chicken & chopped walnuts. 11.99

### GARDEN SALAD

Mixed greens & choice of dressing 9.99 | Side 4.99

### CAESAR SALAD

Romain lettuce with parmesan & croutons 9.99  
 With tender chunks of chicken 11.99

Wisconsin Food Safety Agencies advise eating raw and undercooked eggs, beef or seafood carries a risk of food borne illness and so are served only at your request.