



# SMALL

## MEDITERRANEAN MUSHROOM

Marinated tomato, onion, olives, & artichokes in a portobello mushroom with caper cream cheese. 12.99

## POUTINE CHEESE FRIES

Deep fried cheese curds and thick cut french fries with gravy. 12.99

## HAND-CUT MUSHROOM FINGERS

Jumbo sliced portobello caps fried served with a side of house dipping sauce. 9.99

# ADD ONS

Add grilled garlic toast for 1.25

### SIDE SALADS

Garden Salad | Caesar Salad 4.99

### SOUP OF THE DAY

Small Bowl 3.99 | Bowl 4.99

### LAKWOODS CHILI & CHOWDER

Small Bowl 4.99 | Bowl 5.99

# SIDES

### BAKED POTATO

### GARLIC MASHED

### FRENCH FRIES

### WILD RICE

### VEGETABLE

### COTTAGE CHEESE

# PLATES

## BACON BLUE CHEESE BREAD

House made bread boule with creamy blue cheese sauce & Apple smoked bacon. 13.99

## WISCONSIN CHEESE CURDS

Half lb. 8.99 | Full lb. 15.99

## BEER BATTERED ONION RINGS

Fried crisp. 8.99

## ROASTED SMOKED GOUDA

Honey & herb basted Gouda cheese served warm with grilled pita bites. 12.99

# PREMIUM SIDES

### HASHBROWN POTATO

Shredded potato cakes 2.50

Add sautéed onion and/or cheddar cheese blend. 0.50 ea.

### HOUSE BAKED POTATO

With cheese, chives and smoked bacon. 2.50

### SAUTÉED MUSHROOMS & ONIONS 2.99

# BEVERAGES, BEER & BEER-TERNATIVES

Coke  
Sprite  
Squirt  
Mellow Yellow  
Diet Coke  
Sprite Zero

Milk  
Almond Milk  
Chocolate Milk  
Ice Tea  
Raspberry Ice Tea  
Orange Juice  
Lemonade  
Cranberry Juice  
Hot Chocolate  
Dark Roast Coffee  
Hot Tea (assorted)

### BEER BRANDS

Budweiser  
Miller Genuine Draft  
Old Style  
Miller High Life  
Pabst Blue Ribbon  
Leinenkugel's  
Guinness Pub Draught  
Summit Pale Ale  
South Shore Ale  
Spotted Cow  
Corona  
Heineken  
Leinie's Shandy  
O'Douls NA

### LIGHT BEER

Bud Light  
Miller 64  
Miller Lite  
Busch Light  
Michelob Golden Light  
Coors Light  
Michelob Ultra  
Bud Light Lime

### CIDERS & FLAVORED

White Claw Flavored  
Truly Sparkling Seltzer  
Mike's Hard Lemon  
Mike's Hard Berry  
Mike's Hard Cranberry  
Angry Orchard Cider  
Red's Hard Cider  
P.B.R. Coffee

### DRAUGHT BEER

**12oz Glass or 25oz Mug**  
Michelob Golden Draft Light  
Bent Paddle IPA (Duluth)  
Castle Danger (Two Harbors)  
Fat Tire New Belgium  
Angry Minnow (Hayward)  
New Glarus Spotted Cow  
Rotating Seasonal Ale  
1919 Draft Root Beer

# UP NORTH



# FAVORITES

## CANADIAN WALLEYE TACOS

Fried fish in flour tortillas, crisp greens, sweet chili sauce and fruit salsa served with wild rice. 21.99

## VEGETABLE STUFFED GREEN PEPPER

House blend of wild rice, onions, peppers, celery, and mushrooms. Served over mashed potatoes with tomato sauce. 18.99 V

## GRANDPA'S FAVORITE MEATLOAF

Ground beef steak blend served over garlic mashed potato with gravy. 19.99

## MEDITERRANEAN GRILLED CHICKEN

Chicken tenderloins with roast tomato, onion, pepper & artichoke served over wild rice with maple yogurt sauce. 22.99

## BOURBON BBQ BABY BACK RIBS

A giant half rack of meaty pork ribs. 29.99

# FISH & SEAFOOD

## WILD CAUGHT CANADIAN WALLEYE

A 12 oz. fillet served baked or hand breaded & fried.

Half fillet 21.99 | Full fillet 29.99

*We recommend a full fillet if selecting baked*

## GRILLED SALMON COMPOUND BUTTER

Grilled 6 oz Norwegian salmon served over wild rice. 28.99

## JUMBO SHRIMP

Five giant shrimp served baked in drawn butter or hand breaded and deep fried. 25.99

## CANADIAN WALLEYE PICATTA

Pan fried with herbed lemon butter, white wine, & caper sauce. 29.99

## PAN FRIED SHRIMP SCAMPI

Five jumbo shrimp lightly seasoned and pan fried in garlic butter and white wine. Served over wild rice. 27.99

## LOBSTER TAIL

8 oz dinner 59.99

Add a 5oz tail to an entrée. 24.99

*Please allow additional time to prepare Lobster*

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

*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.*

# GRILLED



# STEAKS

*Any are great with sauteed onions and mushrooms 2.99*

## CHOICE NEW YORK STRIP

12 oz center cut beef with herbed butter. 32.99

## LAKWOODS LODGE STEAK

Our NY Strip glazed with garlic teriyaki. 33.99

## COFFEE RUBBED PORK CHOP

10oz boneless grilled chop with coffee BBQ rub and caramelized onions. 22.99

## CAP STEAK WITH STUFFED ONION

Half pound choice sirloin culotte steak served with a bacon & blue cheese stuffed onion. 29.99

# TOSSED PASTA

*Select Pasta tossed with choice of marinara red sauce, Alfredo cream (red and white may also be mixed), or olive oil & herbs.*

## PASTA PRIMAVERA

Linguini Pasta tossed with peppers, fresh mushrooms, onions, and broccoli. 19.99 V

## TUSCAN CHICKEN PENNE

Penne pasta served with sautéed chicken, sundried tomato in spinach pesto & cream sauce. 22.99

## ASIAGO SICILIAN CHICKEN

Penne pasta with pan fried Sicilian spiced chicken tenderloin and Asiago cream sauce. 21.99

## LEMON PEPPER SHRIMP

Sauteed shrimp with grilled lemon, Wisconsin butter and fresh herbs tossed with linguini. 24.99

## WILD MUSHROOM RAVIOLI

Jumbo Ravioli topped with a cream sauce and freshly sauteed chanterelles, crimini, and oyster mushroom blend. 23.99 V

## SEAFOOD LINGUINI

Shrimp, bay scallops and crab sautéed with wine and tossed with your favorite sauce and strands of linguini pasta. 26.99

# FRIDAY FEAST

**ALL-U-WANT FISH FRY** Deep Fried. 18.99

**CHICKEN TENDERS** Deep fried. 16.99

**BAKED COD** Served with choice of side. 24.99

**OVEN CRUSTED WALLEYE**

Gluten free herbed crust. 28.99

**CANADIAN WALLEYE FISH FRY**

A 12 oz. fillet served baked or hand breaded & fried.  
Half fillet 21.99 | Full fillet 29.99

# PRIME RIB NIGHT

## EVERY SATURDAY AND TUESDAY

*While It Lasts. Tender and full of flavor, served with Au Jus.  
Reserve your cut when making reservations.*

## LAKWOODS QUEEN

11 oz. Cut 32.99

## LAKWOODS KING

18 oz. Cut 49.99

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# SANDWICHES



# SALADS

## LAKEWOODS BURGER

Beef chuck blend served on a toasted bun with lettuce tomato and pickle. 9.99

Add (2) slices smoked bacon. 2.00

Choice of cheddar, American, Swiss, Wisconsin blue, or pepper jack cheese. 1.25

## LAKEWOODS SPECIALTY BURGERS

Ask your server for our full sandwich menu.

## CANADIAN WALLEYE SANDWICH

Hand breaded walleye fillet with tartar sauce and lemon. 18.99

## WILD RICE WRAP

Real wild rice with our vegetable power blend and housemade honey mustard and walnut dressing. 10.99 | With diced chicken. 12.99

## CAESAR SALAD

With croûtons and Parmesan cheese. 9.99

Add sautéed chicken breast. 11.99

## MAPLE APPLE SALAD WITH CHICKEN

Our maple mustard dressing tossed with crisp apples, sautéed chicken, walnuts, and onions with mixed greens. 11.99

## A 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 & operated Lakewoods with the fifth following along the trail of the founders. 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 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. Her parents had Cable's livery and taxidermy shop from which many of the animal mounts 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 continued to expand the resort building more cottages. On July 31, 1946, lightning struck a power line causing a fire which destroyed the lodge and adjacent hotel.

**1946 – 1970** A temporary structure was built to care for our guests with the meals being served at the "Home".

**1947** - Hans and Gladys Rasmussen, the Young's oldest daughter, purchased Lakewoods expanding 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 family, with all members having specific responsibilities.

**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 Lodge and fifteen motel rooms were destroyed by fire. The current lodge was done in 1986 and an addition to the convention center was put on in 1990.

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

**TODAY** Lakewoods continues to evolve, meeting the demands of the tourism industry in the area. Our dedicated staff strives daily 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 a guest in our "home". We do our utmost to make your stay one that is memorable. Please wander into Buck's Bar, named from 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.