



# 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 Nemec, 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 Nemec 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 14.99

### SMOKED GOUDA

Honey & herb basted gouda with grilled pita toast 12.99

### WALLEYE

Hand breaded fingers fried with tartar and lemon 14.99

### FRIED PORTOBELLO

Jumbo sliced hand breaded portobello mushrooms with garlic ranch sauce. 10.99

### WISCONSIN CHEESE CURDS

Lightly breaded and fried  
Small 9.99 | Large 16.99

### ONION RINGS

Deep fried beer battered sweet onion rings 9.99

### WAFFLE FRIES

With creamy garlic sauce 9.99

## SANDWICHES

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

### WALLEYE DEEP FRIED

Hand breaded fish sandwich with tartar. 18.99

### HAWAIIAN CHICKEN

Fried chicken with lettuce, tomato, thin ham & terriyaki grilled pineapple. 13.99 | Plain 11.99

### TUSCAN PESTO CHICKEN

Grilled chicken with pepper jack cheese served with spinach, tomato & pesto. 13.99 | Plain 11.99

### CRANBERRY TURKEY

Sliced turkey, cranberry tarragon sauce and swiss cheese on choice of bread. 13.99 | Grilled 14.99

### FRIED PORK TENDERLOIN

Tenderized pork loin deep dried & served with side of honey mustard slaw & BBQ sauce. 15.99

## ADD-ON'S

### WI CHEESE

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

### SMOKED BACON

(2) slabs of bacon 2.00

### FRENCH FRIES

Seasoned thick fries 2.00

### SUPER BURGER

Sautéed peppers, onions & mushrooms. 14.99  
Try it lightly Cajun spiced 14.99

### LAKEWOODS BURGER

Ground chuck blend on toasted brioche bun. 12.99

### MUSHROOM BURGER

Fresh butter sautéed mushrooms. 15.50

### SMOKED OLIVE CHEESE BURGER

Smoked cream cheese and caramelized onions with black and green olives 15.99

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



# BUCK'S BAR & GRILL

## 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

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

SAUCES: Red Sauce or Creamy Garlic

### NEW CRUST

We're now featuring a New York style crust!

12" Pizza (serves 2-3)

16" Pizza (serves 4-6)

### CLASSIC CHEESE

Five cheese blend.  
Medium 14.00 | Large 18.00  
Add Toppings Med 2.00 | Lg 3.00

### WHITE CHICKEN

White garlic sauce, chicken, red peppers & fresh mushrooms.  
Medium 19.00 | Large 26.00

### HAWAIIAN BBQ

BBQ sauce with diced chicken, smoked ham, onion & pineapple.  
Medium 20.00 | Large 28.00

### THE BARNYARD

Pepperoni, garlic sausage & smoked ham.  
Medium 19.00 | Large 26.00

### GARDEN PATCH

All veggie pizza.  
Medium 18.00 | Large 24.00

### LW BOMBER

See the list over there? You get everything but chicken & pineapple. Who puts pineapple on pizza?  
Medium 20.00 | Large 28.00

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

## GREAT CHOICES

### WALLEYE TACOS

Three flour tortillas, fried fish, with crisp vegetable blend, sweet chili sauce, black beans and fruit salsa 19.99

### CHIX TENDERS

Three fresh, hand breaded, jumbo tenders fried crisp with chips and BBQ sauce. 13.50

### TRIPLE GRILLED CHEESE

Grilled swiss, pepperjack and american cheese on choice of bread with chips 10.99  
With sliced smoked ham 12.99  
With (2) slabs of apple smoked bacon 12.99

### QUESADILLA

Cheese & vegetable grilled tortilla served with sour cream and salsa 11.99  
Add grilled chicken 13.99

### WILD RICE WRAP

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

### MAPLE CHIX SALAD

Our maple mustard dressing with crisp apples, raisins, onion, chicken & chopped walnuts. 12.99

### GARDEN SALAD

Mixed greens, fresh vegetables, cheddar cheese, & tomato with choice of dressing 11.99 | Side 4.99

### CAESAR SALAD

Romain lettuce with parmesan & croutons 9.99  
Add grilled chicken 12.99

### HOT SOUP

Housemade Broth Soups Cup 3.99 | Bowl 4.99  
Chowders & Cream Style Cup 4.99 | Bowl 5.99

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.