

SMALL



PLATES

MEDITERRANEAN MUSHROOM

Marinated tomato, onion, olives, & artichokes in a portobello mushroom with caper cream cheese 11.99

WISCONSIN CHEESE CURDS

Half lb. 7.99 | Full lb. 13.99

POUTINE CHEESE FRIES

Deep fried cheese curds and thick cut french fries with gravy. 11.99

BLUE CHEESE BREAD BOULE

Our own house made bread covered with creamy garlic blue cheese sauce. 9.99

FRIED MUSHROOM

Jumbo sliced portobello caps fried served with a side of garlic dipping sauce. 8.99

ROASTED SMOKED GOUDA

Honey & herb basted Gouda cheese served warm with grilled pita points. 11.99

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

LAKEWOODS CHILI & CHOWDER

Small Bowl 4.99 | Bowl 5.99

SIDES

BAKED POTATO

GARLIC MASHED

FRENCH FRIES

WILD RICE

VEGETABLE

COTTAGE CHEESE

PREMIUM SIDES

HASHBROWN POTATO

Shredded potato cakes 2.50

Add sautéed onion and/or cheddar cheese blend. .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. 16.99

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. 18.99

BOURBON BBQ BABY BACK RIBS

A giant half rack of meaty pork ribs. 32.99

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

PAN FRIED SHRIMP SCAMPI

Five jumbo shrimp lightly saeasoned and pan fried in garlic butter anad white wine. Served over wild rice. 24.99

JUMBO SHRIMP

Five giant shrimp served baked in drawn butter or hand breaded and deep fried. 23.99

SHRIMP STUFFED PORTOBELLO MUSHROOM

Caper cream cheese with marinated tomato, onion, pepper & artichoke stuffed jumbo mushroom cap with three jumbo shrimp. 29.99

GRILLED SALMON COMPOUND BUTTER

Grilled 6 oz Norwegian salmon served over wild rice. 24.99

LOBSTER TAIL

8 oz dinner 46.99
Add a 5oz tail to an entrée 24.99
Please allow additional time to prepare Lobster

WALLEYE PICATTA

Pan fried with lemon butter & caper sauce. 29.99

**While we're happy to prepare the meal you request, any changes or ommissions 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.

LAKE NAMAKAGON

LAKEWOODS
Resort & Lodge
CABLE, WI

GRILLED STEAKS

Any are great with onions and mushrooms 2.99

CHOICE NEW YORK STRIP

12 oz center cut beef with herbed butter. 32.99

DELUXE BONE-IN RIB EYE

30 oz choice marbled steak served with fresh herb compound butter. 59.99

GRILLED PORK CHOP

10oz boneless chop with cranberry chutney. 21.99

LAKEWOODS LODGE STEAK

12 oz strip loin glazed with a sweet garlic teriyaki. 32.99

TOSSED PASTA

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

CHICKEN & PORTOBELLO

Penne pasta served with sautéed chicken and portobello mushrooms in your choice of sauce. 21.99

PASTA PRIMAVERA

Linguini Pasta tossed with peppers, fresh mushrooms, onions, and broccoli. 18.99

SEAFOOD LINGUINI

Shrimp, bay scallops and crab sautéed with wine and tossed with your favorite sauce and strands of linguini pasta. 24.99

SICILIAN CHICKEN WITH ASIAGO CREAM

Penne pasta with pan fried Sicilian spiced chicken tenderloin and Asiago cream sauce. 19.99

FRIDAY FEAST

CHICKEN TENDERS

Deep fried. 16.99

OVEN CRUSTED CANADIAN WALLEYE

Gluten free herbed crust. 28.99

COD FISH FRY

Fried or Baked. 18.99

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.*

LAKEWOODS QUEEN

11 oz. Cut 32.99

LAKEWOODS KING

18 oz. Cut 48.99

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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. 9.99 | With diced chicken. 11.99

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 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 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. 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 Nemec 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.