

Ready, set, go!

BRIE CHEESE CURDS / 9.25
light crispy batter, lingonberry ketchup

CRUNCHY TATER TOTS / 9.25
handmade, bacon ketchup

AHI TUNA POKE / 14.50
togarashi, wonton crisps, wasabi mayo

SPICY CHICKEN MEATBALLS / 4 ea
red and white sauces, pecorino

CRISPY SHRIMP DEVILED EGGS / 10.50
exactly how it sounds, five deviled eggs

BEEF AND BLUE FONDUE / 15.75
pan seared tenderloin, blistered tomatoes,
toasted sourdough, amablu cream

Lettuce and stuff

"I JUST WANT A SMALL SALAD" / 6.50
cucumbers, carrots, grape tomatoes, bermuda
onions, croutons, pick your dressing

DRESSINGS: balsamic vinaigrette,
buttermilk ranch, chipotle ranch, amablu,
french, russian, balsamic vinegar and olive oil

BABY ICEBERG WEDGE / 7.50
candied bacon, grape tomatoes, scallions,
amablu dressing

CRANBERRY WALNUT
Get Started 7.75 / Entrée 12.50
baby greens, amablu cheese crumbles,
spicy walnuts, balsamic vinaigrette

Bread and stuff

ROTISSERIE CHICKEN SANDWICH / 15.75
toasted french roll, monterey, arugula, lemon garlic oil, basil
mayo *add smokehouse bacon 1.95*

CHESTER'S TURKEY AVOCADO MELT / 13.25
wood fired rotisserie turkey, basil mayo, monterey, multi-grain
add smokehouse bacon 1.95

BEEF TENDERLOIN / 16.95
roasted wild mushrooms, roasted peppers, caramelized
onion, gruyère, truffle oil

Two hands

premium iowa black angus burgers

THE FRENCH / 14.50
red wine butter, triple crème brie cheese,
truffle aioli, watercress

STARS AND STRIPES / 15.25
bacon jam, tillamook cheddar, tomato, crispy
onion strings, basil mayo, candied bacon

BLACKBERRY BRIE / 15.25
brie cheese curds, blackberry jam, roasted
jalapeños, candied bacon

BUFFALO "POPCORN" SHRIMP / 14.50
blue cheese, snappy sauce

MINNESOTA "CAVIAR" / 9.50
grilled sweet corn, cream, cilantro, lime,
queso fresco, tortilla chips

WINGS / 11.50
lightly fried, garlic butter, fresh herbs,
pecorino, simple

KOREAN "ANGRY" WINGS / 11.50
gochujang, sesame oil, soy sauce, ginger, garlic

SHRIMPCARGOT / 14.75
no snails here. roasted tomatoes, garlic
spinach, panko butter crust

HEALTHY BOWLS

steamed fresh chef's vegetable, lemongrass sauce, baby kale, pea tendrils, edamame,
toasted pepitas, cucumber, grape tomatoes. choose brown rice or quinoa

SALMON 16.50 / CHICKEN BREAST 15.00 / FRESH VEGGIE 14.00

HAZELWOOD CHOPPED / 14.75
pulled chicken, amablu cheese crumbles,
granny smith apples, grape tomatoes, sweet
corn, chopped egg, bacon, herb vinaigrette

SANTA FE / 13.75
mixed greens, tomatoes, grilled bermuda
onions, cilantro, sweet corn, avocados, toasted
pepitas, pulled chicken, corn tortillas,
chipotle ranch

Cauldron of love

yeah, yeah.....soup. made one day ahead, ask
grandma why. **Cup 5.00 / Bowl 7.00**

Daily: VEGETABLE CHILI

Mon: WILD RICE CHICKEN CORN CHOWDER

Tue: CHICKEN TORTILLA

Wed: TOMATO BASIL

Thu: CHICKEN & WHITE BEAN CHILI

Fri: SHRIMP & CORN CHOWDER

Sat: LOBSTER BISQUE (Cup 7 / Bowl 9)

Sun: BEER CHEESE

GRILLED LIME KISSED SHRIMP / 14.50
mixed greens, charred corn salsa, avocado,
poblano-tomato salsa, corn tortillas

BEET AND QUINOA / 13.25
North Dakota sugar beets, chick peas,
edamame, red peppers, watercress, toasted
pepitas, stickney hills goat cheese, balsamic
vinaigrette, chives

CRAFT BEER BATTERED WALLEYE / 15.95
Canadian walleye fillet, vine-ripened tomato, house made pickles,
shredded lettuce, griddled ciabatta **scratch tartar available on request*

WALLEYE FISH TACOS / 13.50
crunchy slaw, charred corn salsa, queso fresco, cilantro, avocado
cream, lime vinaigrette

PICK A SIDE

fries, cole slaw, cottage cheese or in season fruit, sub tater tots for **1.50**
** gluten free bun available*

COWBOY BURGER / 13.50
coffee-molasses bbq, crispy onion strings,
smokehouse bacon, tillamook cheddar

JUICY LINUS / 13.50
stuffed with sharp cheddar and caramelized
onions, topped with a soft, cuddly blanket of
american cheese. lucy is old news!

THE MILLIONAIRE / 19.50
burger and a grilled filet mignon medallion.
crispy shallots, taleggio cheese, garlic butter,
balsamic, arugula

TURKEY BURGER / 11.75
premium all white patty, sesame-soy glaze,
avocado, wasabi mayo, kale

*Consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness.

Wood fired pizza

all of our pizzas are finished with pecorino cheese and a touch of oregano. our house cheese is a blend of whole milk mozzarella and aged provolone. white sauce is a blend of olive oil and roasted garlic. red sauce, pure and simple blend of crushed tomatoes and a touch of salt.

QUAD CHEESE / 10.50

white sauce, mozzarella, provolone, pecorino, amablu

CHARRED PEPPERONI / 12.50

red sauce, roasted tomatoes, pepperoncini's, basil

JOEY BLU / 12.50

white sauce, charred pepperoni, broccoli, bermuda onion, amablu

MARGHERITA / 11.75

red sauce, fresh mozzarella, vine-ripened tomatoes, basil

SWEET & SALTY / 13.75

white sauce, shaved prosciutto, fresh mozzarella, caramelized onions, balsamic, sea salt

"DRAG-IT-TRU DA GARDEN" / 13.25

white sauce, artichoke, kalamata olives, roasted red peppers, red onions, baby kale, basil, feta

HOUSE-MADE CHICKEN SAUSAGE / 12.50

wild mushrooms, red sauce, basil, pecorino, oven roasted tomatoes

TALEGGIO AND ROASTED WILD MUSHROOMS / 13.95

white sauce, truffle oil, pecorino

"SKINNY PIZZA" (OPTION FOR ALL PIZZA)

hole in the center (less dough = less carbs), salad mounded up in the center

** gluten free crust available for all pizzas.*

Fired up

cooked in that big beautiful oven in the corner. little hickory charcoal, apple, cherry, pecan, red oak or whatever our wood guy has that's good!

CHICKEN POT PIE / 15.00

no aluminum bowl, carrots, sweet onion, celery, peas, savory, flaky crust

TATER TOT HOT DISH / 14.00

tater tots, ground beef, mushroom soup (not campbell's), carrots, corn,you betcha!

LOBSTER MAC & CHEESE / 19.00

cold water lobster, sharp cheddar sauce, tillamook cheddar, mozzarella, provolone, parmesan, potato chip crust

ROTISSERIE

WOOD FIRED ROTISSERIE CHICKEN / 17.00

we spin them all day on our Texas made J & R ranch machine. farm raised antibiotic free birds from St. Cloud. hand rubbed, mashed potatoes, grilled asparagus.

** rotisserie cooking may impart a slight pink color due to the spices and smoke. rest assured we check each bird for safe temperatures.*

Hazelwood classics

a collection of favorites over the past 14 years!

FISH & CHIPS / 16.75

Canadian walleye, craft beer batter, fries, **scratch tartar sauce on request*

PARMESAN CRUSTED CANADIAN WALLEYE / 26.95

canoe thrashed wild rice pilaf, garlic butter broccoli

"MINUTE" CHICKEN / 16.50

panko, herb and aged parmesan crusted breast, angel hair, wild mushrooms, shallots, capers, lemon butter

GRILLED IOWA PORK CHOPS / 23.95

two 7 oz chops, maple syrup and toasted fennel brine, smoked gouda hash browns, fire roasted fuji apples

Fish, seafood and steaks

fish is flown in six days a week and rigorously inspected. we purchase Norwegian salmon, rated yellow for sustainability by Monterey Bay aquarium's seafood watch group.

GRILLED SALMON

warm wild mushroom, asparagus, roasted red peppers, arugula, lemon garlic oil

Lunch 16.50 / Dinner 26.50

PEPPERCORN CRUSTED SALMON

gochujang pepper crust, pan roasted, asiago mashed potatoes, baby green beans, blistered tomatoes, lemon butter

Lunch 16.50 / Dinner 26.50

PAN SEARED SEA SCALLOPS

roasted mushrooms and leeks, crispy prosciutto, lemon butter

Lunch 18.75 / Dinner 28.75

GRILLED NY STRIP / 37.00

14 oz cut, garlic butter, smoked gouda hash browns

GRILLED FILET MIGNON / 37.00

8 oz cut, garlic butter, smoked gouda hash browns

add blue cheese crust 2.00

ROASTED PRIME RIB

horseradish mashed potatoes, pan beef jus, horseradish sour cream on request
*Hazelwood 16 oz cut 36 / 11 oz cut 29
roasted and served Thursday through
Sunday from 4 until someone eats it all*

*add some love to the three above:
grilled shrimp 6 / grilled scallops 9
sautéed wild mushrooms 3*

Pasta

our pasta is made from 100% durum semolina flour.

LINGUINI WILD MUSHROOMS / 18.95

fresh thyme, sweet onions, truffle oil

CAVATAPPI ROSSA / 14.95

prosciutto, sweet peas, red and white sauce, pecorino, basil

MEDITERRANEAN ANGEL HAIR / 12.50

roasted red peppers, garlic spinach, kalamata olives, oven roasted tomatoes, shallots, fresh basil, white wine, feta cheese

*add pulled chicken 3 sautéed shrimp 6
grilled scallops 9*

SIDES

MASHED POTATOES / 7

horseradish mashed potatoes, Thurs-Sun

SMOKED GOUDA HASHBROWNS / 8

ROASTED FUJI APPLES / 6

CANOE THRASHED WILD RICE PILAF / 7

STEAMED GREEN BEANS / 7
oven roasted tomatoes, garlic butter

ROASTED BEETS / 7

butter, chives

GRILLED ASPARAGUS / 8

lemon garlic oil

WILD MUSHROOMS / 8

PARMESAN BROCCOLI / 7

Gratuity of 18% may be added to parties of 8 or more.