

HAZELWOOD

ESTD : *food + drink* : 2004

Ready, Set, Go!

BRIE CHEESE CURDS / 11.95

light crispy batter, lingonberry ketchup

efo **BOURSIN ARTICHOKE DIP / 13.95**

creamy, parmesan crust, garlic spinach, tortilla chips

SPICY CHICKEN MEATBALLS / 6.50 ea

red & white sauces, pecorino

CALAMARI* / 14.95

light breading, jalapeño, scratch cocktail sauce

efo **ROASTED CORN DIP / 13.95**

charred corn, rotisserie chicken, sour cream, queso fresco, cilantro, tortilla chips

efo **CRISPY BRUSSELS SPROUTS / 10.95**

ginger wasabi dressing, crunchy slaw, togarashi

CHICKEN LETTUCE WRAP / 13.50

wild mushrooms, water chestnuts, green onion, cilantro, peanut sauce, tamarind-cilantro dipping sauce, bibb lettuce, cabbage

CRISPY SHRIMP DEVILED EGGS* / 11.50

exactly how it sounds, five deviled eggs

efo **SZECHUAN GREEN BEANS / 10.95**

bacon, cashews, sesame seeds

efo **WINGS / 15.25**

lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq, or buffalo

FRENCH ONION SOUP / 7.95

rich broth, garlic croutons, gruyere cheese, pecorino

Wood Fired Pizza

our sharable pizzas are finished with pecorino cheese. the house cheese is a blend of whole milk mozzarella and aged provolone.

"SKINNY" (OPTION FOR ALL PIZZAS) / 2.95

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

efo *gluten free cauliflower crust available / 3.95*

efo **PEPPERONI, BACON & GOAT CHEESE / 14.95**

red sauce, jalapeno, chili flakes, house cheese

efo **MARGHERITA / 13.50**

red sauce, roma tomatoes, fresh mozzarella, basil

efo **ITALIAN SAUSAGE & WILD MUSHROOM / 14.95**

garlic butter, house cheese, chives

efo **SWEET & SALTY / 14.95**

white sauce, prosciutto, fresh mozzarella, caramelized onions, balsamic reduction, chives

efo **CHICKEN BIANCO / 13.50**

garlic olive oil, sun-dried tomatoes, broccoli, kalamata olives, feta cheese

CAULDRON OF LOVE

yeah, yeah...soup. made one day ahead, ask grandma why. **cup 6.50 / bowl 8.50**

DAILY: chicken wild rice

MON/TUES: smoked gouda potato
w/ chopped bacon & chives

WED/THU: chicken tortilla
w/ tortilla strips

FRI: shrimp corn chowder

SAT/SUN: lobster bisque **+1.00**

Lettuce & Stuff

efo **"I JUST WANT A SMALL SALAD" / 6.95**

cucumbers, carrots, grape tomatoes, bermuda onions, croutons, pick your dressing

efo **CAESAR get started 6.95 / 11.95**

romaine, grated parmesan, croutons

efo **CRANBERRY WALNUT get started 7.95 / 13.95**

baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

efo **ICEBERG WEDGE / 9.95**

candied bacon, grape tomatoes, scallions, amablu dressing

add some love: chicken breast / 5.95 pulled chicken / 5.95 salmon* / 12.95 shrimp* / 7.95 steak* / 12.95

efo **HAZELWOOD CHOPPED / 16.95**

pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette

efo **TUNA POKE BOWL* / 21.95**

brown rice, ginger wasabi dressing, carrots, cucumbers, edamame, radishes, avocado (*served raw*)

efo **SANTA FE / 16.95**

house greens, tomatoes, charred corn salsa, avocado, tortillas, toasted pepitas, pulled chicken, queso fresco, chipotle ranch

efo **SHRIMP SPINACH AND FRUIT SALAD / 19.95**

pineapple, melon, strawberries, fresh spinach, roasted pepitas, tajin-lime vinaigrette, evoo, queso fresco, cilantro

efo **STEAK AND POTATO* / 19.95**

28 day aged top sirloin, chili roasted fingerlings, oven roasted pear tomatoes, crispy wild mushrooms, blue cheese crumbles, arugula, balsamic vinaigrette, evoo

HEALTHY BOWLS

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, brown rice **efo**

SALMON* / 21.95
charred corn salsa

CHICKEN BREAST / 16.95
roasted poblano salsa

SHRIMP* / 18.95
charred corn salsa

FRESH VEGGIE / 15.95
broccoli & asparagus

if you have any food allergies or special dietary restrictions, please notify your server & we will do our best to accommodate your dietary needs

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

efo *gluten free option available*

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Lunch is Served!

OPEN-FACED MEATLOAF / 12.95

hand-mashed potatoes, marsala mushroom gravy, crispy onion strings, toasted sourdough

WALLEYE TACO BOWL / 16.95

crunchy slaw, charred corn salsa, queso fresco, avocado cream, herb rice, avocado, tomatoes, fresh cilantro

TUNA MELT / 13.95

albacore tuna, tomatoes, tillamook cheddar cheese, gruyere cheese, multi-grain, served with chips

TWO SCOOPS / 11.95

chicken salad, tuna salad, house made pickles, lettuce, grape tomatoes, radish, house flatbread

WALLEYE TACOS / 15.95

two flour tortillas, cajun seasoned, charred corn salsa, cilantro, avocado cream, queso fresco, cilantro, dirty rice

"THE" CHICKEN SANDWICH / 14.95

rotisserie spice, monterey jack cheese, candied bacon, smoked tomato-basil mayo, bib lettuce, tomato, brioche bun

REUBEN SANDWICH / 14.95

house braised corned beef, sauerkraut, gruyere cheese, russian dressing, caraway rye, served with chips

CHICKEN SALAD SANDWICH / 11.95

house made deli style salad, shredded lettuce, house made pickles, brioche bun, served with chips

Two Hands

premium black angus burgers served with choice of fries, coleslaw or fruit. sub tater tots / 2.50

 gluten free bun available / 1.95

BLACKBERRY BRIE BURGER* / 16.50

brie cheese curds, blackberry jam, roasted jalapeños, candied bacon, brioche bun

RODEO BURGER* / 16.95

american cheese stuffed, short rib, bbq sauce, habanero cheese, fried jalapeño, brioche bun

SMASH BURGER* / 16.50

two beef patties, american cheese, garlic aioli, lettuce, onion, tomato, secret sauce, brioche bun

CHIPOTLE & SMOKED GOUDA BURGER* / 16.95

braised short rib, smoked gouda cheese, american cheese, lettuce, brioche bun

ROTISSERIE CHICKEN SANDWICH / 17.95

monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus, toasted french roll

SALMON BLT* / 20.95

cajun seasoned, arugula, candied bacon, tomatoes, basil mayo, toasted french roll

CHESTER'S TURKEY AVOCADO MELT / 15.95

wood fired rotisserie turkey, basil mayo, lettuce, tomatoes, monterey jack, multi-grain

PRIME RIB FRENCH DIP / 19.95

caramelized onion sauce, au jus, gruyere cheese, toasted french roll

ROTISSERIE

WOOD FIRED ROTISSERIE CHICKEN / 25.95

we spin hand-rubbed, farm-raised, antibiotic-free birds all day on our texas made j & r ranch rotisserie. served with hand mashed potatoes, grilled asparagus, chicken jus

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

Pasta

SHRIMP AND SCALLOP SCAMPI / 26.95

pan-seared, shallots, garlic butter, white wine, broccoli, pecorino, lemon, angel hair pasta

SHORT RIB LINGUINI / 29.95

braised short rib, wild mushrooms, oven dried tomatoes, demi cream sauce

CHICKEN RIGATONI / 19.95

rotisserie pulled chicken, spinach, garlic cream, shallots, amablu cheese crumbles, spicy walnuts

SHRIMP POMODORO / 23.95

crushed vine-ripe tomatoes, toasted garlic, crushed red chilis, fresh basil, pecorino

MEDITERRANEAN ANGEL HAIR / 16.95

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

add pulled chicken / 5.95

add grilled chicken / 5.95

add grilled shrimp* / 7.95

add grilled salmon* / 12.95

Hazelwood Classics

PARMESAN CRUSTED WALLEYE / 29.95

panko, herb and aged parmesan crusted, herbed rice pilaf, parmesan broccoli, scratch tartar sauce

HAZELWOOD LUNCH SALMON* / 21.95

snappy house spice, cucumbers, wild mushrooms, asparagus, shallots, red pepper, garlic basil oil, evoo, lemon

MINUTE CHICKEN / 22.50

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

FISH & CHIPS / 19.95


canadian-caught walleye, craft beer batter, fries, coleslaw, scratch tartar sauce

CHICKEN POT PIE / 18.95

rotisserie pulled chicken, carrots, sweet onion, celery, peas, cream, savory flaky crust, chives

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