

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

CHICKEN LETTUCE WRAP / 13.50

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

^{efo} CRISPY SHRIMP DEVILED EGGS* / 11.50

exactly how it sounds, five deviled eggs

^{efo} CRISPY BRUSSELS SPROUTS / 10.95

ginger wasabi dressing, crunchy slaw, togarashi

^{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, jalapeño, chili flakes, house cheese

^{efo} MARGHERITA / 13.95

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, house 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 / entrée 11.95*

romaine, grated parmesan, croutons

^{efo} ICEBERG WEDGE / 9.95

candied bacon, grape tomatoes, scallions, amablu dressing, blue cheese crumbles

^{efo} CRANBERRY WALNUT *get started 7.95 / entrée 13.95*

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

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 *(served raw)*

brown rice, ginger wasabi dressing, carrots, cucumbers, edamame, radishes, avocado

^{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, roasted fingerlings, oven roasted 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* / 17.95
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
we respectfully request you limit your dining experience to two hours or less

gratuity of 20% may be added to parties of 8 or more

^{efo} gluten free option available

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* / 16.95

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

RODEO BURGER* / 16.95

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

CHIPOTLE & SMOKED GOUDA BURGER* / 16.95

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

SALMON BLT* / 20.95

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

PRIME RIB FRENCH DIP / 19.95

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

(horseradish cream is available upon request)

CHESTER'S TURKEY AVOCADO MELT / 15.95

wood fired rotisserie turkey, basil mayo, lettuce, tomato, monterey jack, avocado, multi-grain
add bacon / 1.95

ROTISSERIE CHICKEN SANDWICH / 17.95

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

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 chili, 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

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)

By Land

MINUTE CHICKEN / 22.50

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

ROASTED PRIME RIB* available after 5pm

hand mashed potatoes, horseradish cream, au jus
11 oz cut 38.95 / 16 oz cut 49.95

CHICKEN POT PIE / 18.95

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


GRILLED MEATLOAF / 23.95

hand mashed potatoes, marsala mushroom gravy, parmesan broccoli

DOUBLE CUT DUROC PORK CHOP* / 26.95

maple syrup & toasted fennel brine, au jus, smoked gouda hash browns, fire roasted fuji apples

GRILLED STEAKS

our steaks are black angus, center cut and 28-day-aged for full flavor and tenderness. seasoned with garlic butter and served with au jus and smoked gouda hash browns 

FILET MIGNON* 8 oz cut / 49.95

RIBEYE* 14 oz cut / 54.95

NEW YORK STRIP* 14 oz cut / 48.95

TOP SIRLOIN* 12 oz cut / 35.95

By Sea

PARMESAN CRUSTED WALLEYE / 29.95

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

SCALLOP RISOTTO* / 35.95

lobster cream, asparagus, evoo, parmesan, chives

FISH & CHIPS / 19.95

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

HAZELWOOD SALMON* / 29.95

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

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