

# Features Card

## Ready, Set, Go!

### **BEEF & BLUE FONDUE / 18.95**

black angus tenderloin bites, oven roasted tomatoes, croutons, amablu cheese sauce

### **TRIPLE PEPPERONI PIZZA / 14.95**

red sauce, oregano, house cheese, garlic oil, pecorino

## Lettuce & Stuff

### **BUTTERNUT SQUASH, APPLE, FIG / 15.95**

romaine, baby greens, granny smiths, dried mission figs, spiced pecans and pepitas, pure maple syrup vinaigrette

## Chef Entrees

### **GRILLED PORK TENDERLOIN / 22.95**

raspberry bbq sauce, smashed garnet sweet potatoes, toasted graham-nut crust, house made apple sauce, sweet bermuda onions

### **GRILLED CHICKEN LINGUINI / 21.95**

roasted butternut squash, brussels sprouts, parmesan broth, thyme, shallots, pecorino

## From the Bar

### **PRICKLY PEAR MARGARITA / 13**

tequila, triple sec, lime juice, orange

### **BANANA OLD FASHIONED / 14**

bulleit bourbon, benedictine, banana syrup, black walnut bitters, black cherries

### **KIM CRAFORD SAUVIGNON BLANC 13/50**

grassy notes, passionfruit, citrus, new zealand

# HAZELWOOD

ESTD ∴ *food + drink* ∴ 2004