

HAZELWOOD

ESTD : *food + drink* : 2004

Ready, Set, Go!

BRIE CHEESE CURDS / 11.95

light crispy batter, lingonberry ketchup

^{efo} BOURSIN ARTICHOKE DIP / 14.50

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

CHICKEN LETTUCE WRAP / 13.95

wild mushrooms, water chestnuts, peanut sauce, plum sauce, bibb lettuce

CRISPY SHRIMP DEVILED EGGS* / 10.95

exactly how it sounds, five deviled eggs

^{efo} SZECHUAN GREEN BEANS / 11.95

bacon, cashews, sesame seeds

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 / 8.50

rich broth, garlic croutons, gruyere cheese, pecorino

BEEF & BLUE FONDUE / 18.95

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

Lettuce & Stuff

^{efo} "I JUST WANT A SMALL SALAD" / 7.25

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

^{efo} CAESAR *get started 7.25 / entrée 11.95*

romaine, grated parmesan, croutons

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

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

^{efo} BUTTERNUT SQUASH APPLE & FIG / 15.95

romaine, baby lettuces, granny smiths, dried mission figs, goat cheese, spiced pecans and pepitas, pure maple 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, carrots, cucumbers, edamame, radishes, avocado, ginger wasabi dressing

^{efo} SANTA FE / 16.95

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

^{efo} STEAK SALAD* / 19.95

28 day-aged denver steak, baby greens, oven roasted tomatoes, red onions, crispy wild mushrooms, blue cheese crumbles, hard boiled egg, amablu cheese dressing, chives

Wood Fired Pizza

our sharable pizzas are finished with garlic oil and 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} TRIPLE PEPPERONI PIZZA / 14.95

house sauce, oregano, mozzarella, provolone, pecorino

CAULDRON OF LOVE

yeah, yeah...soup. made one day ahead, ask grandma why. **cup 7.00 / bowl 9.00**

DAILY: chicken wild rice

MON: smoked gouda potato

w/ chopped bacon & chives

TUES: mushroom thyme

WED: tomato basil

THU: chicken tortilla

w/ tortilla strips

FRI: shrimp corn chowder

SAT/SUN: lobster bisque+1.00

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

^{efo}

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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 / 17.50

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

OPEN-FACED TURKEY SANDWICH / 12.95

roisserie roasted turkey, hand mashed potatoes, toasted sourdough, chicken jus, cranberry sauce

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

roisserie 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* / 16.95

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

RODEO BURGER* / 16.95

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

SMASH BURGER* / 16.50

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

BLUE & PROSCIUTTO* / 15.95

amablu cheese sauce, chives, bibb 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 roisserie 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 roisserie. served with hand mashed potatoes, grilled asparagus, chicken jus

(roisserie 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

GRILLED CHICKEN & LINGUINI / 22.95

roasted butternut squash, brussels sprouts, parmesan broth, thyme, shallots, spiced pecans and pepitas, pecorino

FILET STROGANOFF / 28.95

wild mushrooms, shallots, red wine, evoo, fresh mushroom cream sauce, pappardelle pasta, sour cream, chives

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

HAZELWOOD LUNCH SALMON* / 21.95

snappy house spice, brussels sprouts, wild mushrooms, butternut squash, shallots, red pepper, garlic basil oil, evoo, lemon

MINUTE CHICKEN / 22.95

herbed panko and aged parmesan crusted breast, angel hair pasta, wild mushrooms, shallots, capers,

FISH & CHIPS / 19.95

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

CHICKEN POT PIE / 18.95

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

PARMESAN CRUSTED WALLEYE / 29.95


canadian-caught walleye, panko, herb & aged parmesan crusted, herb rice pilaf, parmesan broccoli

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