

Features Card

Ready, Set, Go!

SRIRACHA AGAVE WINGS / 15.50

crispy, cilantro

Chef Entrees

FRESH ALASKAN HALIBUT /LN 32.95 DN 36.95

pecan crusted, pan-seared, green beans, garlic butter, lemon butter sauce

LOBSTER MAC & CHEESE / 28.95

maine lobster meat, mozzarella, provolone, tillamook cheddar, caramelized onions, potato chip crust, chives

Sweet Finish

PUMPKIN CHEESECAKE / 10.50

caramel sauce, whipped cream, cinnamon, nutmeg, almond-walnut crust

From the Bar

SPICY WATERMELON MARGARITA / 13

silver tequila, triple sec, lime juice, jalapeno watermelon puree, sugar rim

TRAPICHE BROQUEL MALBEC / 12/46

aromas of dark fruit, smoke, mint, spices, thyme, graphite, and licorice. fruity and minerally on the palate with gripping tannins and a lingering finish

SCHELLS OKTOBERFEST / 7

the perfect blend of pale, munich and vienna malts create this toasty brew. prost!

HAZELWOOD

ESTD ∴ *food + drink* ∴ 2004