

# Ready, Set, Go!

## BRIE CHEESE CURDS / 11.95

light crispy batter, lingonberry ketchup

## BOURSIN ARTICHOKE DIP / 14.50

creamy, parmesan crust, garlic spinach, tortilla chips

## CALAMARI\* / 14.95

light breading, jalapeño, scratch cocktail sauce

## CHICKEN LETTUCE WRAPS / 13.95

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

## CRISPY BRUSSELS SPROUTS / 10.95

ginger wasabi dressing, crunchy slaw, togarashi

## WINGS / 15.25

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

## CRISPY SHRIMP DEVILED EGGS\* / 10.95

exactly how it sounds, five deviled eggs

## 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

## Wood Fired Pizza

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

## PEPPERONI, BACON & GOAT CHEESE / 14.95

red sauce, jalapeno, chili flakes, house cheese

## MARGHERITA / 13.95

red sauce, roma tomatoes, fresh mozzarella, basil

## TRIPLE PEPPERONI PIZZA / 14.95

red sauce, oregano, house cheese

## ITALIAN SAUSAGE & WILD MUSHROOM / 14.95

garlic butter, house cheese, chives

## SWEET & SALTY / 14.95

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

**"SKINNY" (OPTION FOR ALL PIZZAS)** hole in the center (less dough = less carbs) salad mounded up in the center / 2.95

*gluten free cauliflower crust available / 3.95*



## Lettuce & Stuff

## "I JUST WANT A SMALL SALAD" / 7.25

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

## CAESAR *get started 7.25 / entrée 11.95*

romaine, grated parmesan, croutons

## CRANBERRY WALNUT *get started 7.95 / entrée 13.95*

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

## SANTA FE / 16.95

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

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

## HAZELWOOD CHOPPED / 16.95

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

## BUTTERNUT SQUASH APPLE & FIG / 15.95

romaine, baby lettuces, granny smiths, dried mission figs, goat cheese, spiced pecans and pepitas, pure maple vinaigrette

## TUNA POKE BOWL\* / 21.95

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

## TENDERLOIN STEAK SALAD\* / 19.95

baby greens, oven roasted tomatoes, red onions, crispy wild mushrooms, blue cheese crumbles, hard boiled egg, amablu cheese dressing, chives


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

\*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

## HEALTHY BOWLS

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

**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

## 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 jalapeño, candied bacon, brioche bun

### BLUE AND PROSCIUTTO BURGER \* / 15.95

amablu cheese sauce, bibb lettuce, chives, brioche bun

### RODEO BURGER\* / 16.95

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

### SALMON BLT\* / 20.95

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

## Hazelwood Classics

### GRILLED FILET MIGNON\* / 49.95

8 oz cut, garlic butter, au jus, smoked gouda hash browns

### NEW YORK STRIP\* / 48.95

14 oz cut, garlic butter, au jus, smoked gouda hash browns

### GRILLED RIBEYE\* / 54.95

14oz cut, garlic butter, au jus, smoked gouda hash browns

### TOP SILOIN\* / 35.95

12 oz cut, garlic butter, au jus, smoked gouda hash browns

### GRILLED MEATLOAF / 24.50

hand mashed potatoes, marsala mushroom gravy, parmesan broccoli

### FISH & CHIPS / 19.95

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

### CHICKEN POT PIE / 18.95

no aluminum bowl, carrots, sweet onion, celery, peas, savory flaky crust, chives

## 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)*

## Something Sweet?

big enough to share, but only if you want to

### BANANA CREAM PIE / 10.95

made to order, fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce

### KEY LIME PIE / 9.95

nellie & joe's real key lime juice, walnut-almond crust, house whipped cream

### BREAD PUDDING / 9.95

praline sauce, house whipped cream

### CHOCOLATE CAKE / 10.95

grandma betty's recipe, cocoa cream frosting

### DESSERT FLIGHT / 17.95

half portion sizes of our banana cream pie, chocolate cake, and bread pudding, vanilla bean ice cream  
*(no substitutions please)*

### TIRAMISU / 10.50

lady fingers, mascarpone, myers rum, espresso, cocoa

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