## HAZELWOOD

ESTD : food + deink : 2004

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

SPICY CHICKEN MEATBALLS / 6.50 ea

red & white sauces, pecorino

**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 SHRIMP DEVILED EGGS\* /10.95 exactly how it sounds, five deviled eggs

**⊚ CRISPY BRUSSELS SPROUTS** / 10.95 ginger wasabi dressing, crunchy slaw, togarashi

**MINGS** / 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

♠ SZECHUAN GREEN BEANS / 11.95 bacon, cashews, sesame seeds

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

Wood Fired Pizza

our sharable pizzas are finished with olive oil blend 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 go gluten free cauliflower crust available / 3.95

PEPPERONI, BACON & GOAT CHEESE / 14.95 red sauce, jalapeño, chili flakes, house cheese

MARGHERITA / 13.95

red sauce, roma tomatoes, fresh mozzarella, basil

**MITALIAN SAUSAGE & WILD MUSHROOM / 14.95** garlic butter, house cheese, chives

**60 SWEET & SALTY / 14.95** 

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

**™ 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

w/ crushed croutons

₩ED:

tomato basil

chicken tortilla

THU:

FRI:

shrimp corn chowder

SAT/SUN: lobster bisque+1.00

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

TUNA POKE BOWL\* / 21.95 (served raw)

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

BUTTERNUT SQUASH APPLE & FIG / 15.95

romaine, baby lettuces, granny smiths, dried mission figs, goat cheese, spiced pecans and pepitas, pure maple vinaigrette **SANTA FE / 16.95** 

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

**™ TENDERLOIN STEAK SALAD\* / 20.95** 

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

**⊚ ICEBERG WEDGE SALAD / 9.95** 

candied bacon, cherry tomatoes, scallions, amablu dressing

#### 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\* / 18.95 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

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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**

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

### Two Hands

premium black angus burgers served with choice of fries, coleslaw or fruit. sub tater tots /2.50, add bacon /1.95

#### go 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, habañero 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 BURGER\* / 15.95

amablu cheese dressing, chives, bibb lettuce, brioche bun

#### ROTISSERIE CHICKEN SANDWICH / 17.95

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

two flour tortillas, cajun seasoned, charred corn salsa, cilantro,

smoked tomato-basil mayo, bib lettuce, tomato, brioche bun

avocado cream, queso fresco, cilantro, dirty rice

russian dressing, caraway rye, served with chips

rotisserie spice, monterey jack cheese, candied bacon,

house braised corned beef, sauerkraut, gruyere cheese,

house made deli style salad, shredded lettuce, house made

6 "THE" CHICKEN SANDWICH / 14.95

← CHICKEN SALAD SANDWICH / 11.95

pickles, brioche bun, served with chips

**REUBEN SANDWICH / 14.95** 

#### **◎ SALMON BLT\* / 20.95**

WALLEYE TACOS / 15.95

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

#### **™ CHESTER'S TURKEY AVOCADO MELT / 15.95**

wood fired rotisserie 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 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)

#### 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 salmon\* / 12.95

## Hazelwood Classics

#### BBQ LUNCH SALMON\* / 21.95

bbq spiced, hand mashed potatoes, grilled broccolini, garlic olive oil

#### 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

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

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

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