

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 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

^{efo} CRISPY BRUSSELS SPROUTS / 10.95

ginger wasabi dressing, crunchy slaw, togarashi

^{efo} WINGS / 15.95

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

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, arugula, ginger wasabi dressing

^{efo} TENDERLOIN STEAK SALAD* / 21.95

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

^{efo} SANTA FE / 16.95

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

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

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

^{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

red sauce, oregano, house cheese

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

^{efo} **WED:** tomato basil

THU: chicken tortilla
w/ tortilla strips

FRI: shrimp corn chowder

SAT/SUN: lobster bisque+1.00

^{efo} ICEBERG WEDGE SALAD / 9.95

candied bacon, cherry tomatoes, scallions, amablu dressing

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

RODEO BURGER* / 16.95

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

BLUE AND PROSCIUTTO BURGER * / 15.95

amablu cheese sauce, bibb lettuce, chives, brioche bun

GF SALMON BLT* / 20.95

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

GF PRIME RIB FRENCH DIP / 19.95

caramelized onion sauce, au jus, gruyere cheese, toasted french roll

(horseradish cream is available upon request)

GF CHESTER'S TURKEY AVOCADO MELT / 15.95

wood fired rotisserie turkey, basil mayo, lettuce, tomato, monterey jack, avocado, multi-grain
add bacon / 1.95

GF ROTISSERIE CHICKEN SANDWICH / 17.95

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

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

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)

By Land

MINUTE CHICKEN / 22.95

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

GF ROASTED PRIME RIB* available after 5pm

hand mashed potatoes, horseradish cream, au jus
11 oz cut 39.95 / 16 oz cut 50.95

CHICKEN POT PIE / 18.95

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

GRILLED MEATLOAF / 24.95

hand mashed potatoes, marsala mushroom gravy, parmesan broccoli

GF GRILLED PORK CHOPS* / 28.95

2-8oz bone in, maple syrup & fennel brine, au jus, smoked gouda hash browns, fire roasted fuji apples

GRILLED STEAKS

our steaks are black angus, center cut and 28 day-aged for full flavor and tenderness. seasoned with garlic butter and served with au jus and smoked gouda hash browns GF

FILET MIGNON* 8 oz cut / 51.95

RIBEYE* 14 oz cut / 56.95

NEW YORK STRIP* 14 oz cut / 49.95

TOP SIRLOIN* 12 oz cut / 35.95

By Sea

PARMESAN CRUSTED WALLEYE / 29.95

herbed panko and aged parmesan crusted, herb rice pilaf, parmesan broccoli, scratch tartar sauce

GF PAN SEARED SCALLOPS* / 35.95

wild mushrooms, spinach, truffle oil, chives, lemon butter sauce

FISH & CHIPS / 19.95

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

PEPPERCORN CRUSTED SALMON* / 29.95

gochujang pepper crust, sesame soy glaze, pan roasted, green cabbage, carrot, red pepper, scallion, herb rice, lemon butter sauce

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