

# HAZELWOOD

ESTD :: *food + drink* :: 2004

## Ready, Set, Go!

### BRIE CHEESE CURDS / 11.95

light crispy batter, lingonberry ketchup

### <sup>efo</sup>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 DEVEILED EGGS\* / 10.95

exactly how it sounds, five deveiled eggs

### <sup>efo</sup>CRISPY BRUSSELS SPROUTS / 10.95

ginger wasabi dressing, crunchy slaw, togarashi

### <sup>efo</sup>SZECHUAN GREEN BEANS / 11.95

bacon, cashews, sesame seeds

### <sup>efo</sup>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

### <sup>efo</sup>"I JUST WANT A SMALL SALAD" / 7.25

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

### <sup>efo</sup>CAESAR *get started 7.25 / entrée 11.95*

romaine, grated parmesan, croutons

### <sup>efo</sup>CRANBERRY WALNUT *get started 7.95 / entrée 13.95*

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

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

### <sup>efo</sup>HAZELWOOD CHOPPED / 16.95

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

### <sup>efo</sup>TUNA POKE BOWL\* / 21.95 *(served raw)*

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

### <sup>efo</sup>BUTTERNUT SQUASH APPLE & FIG / 15.95

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

### <sup>efo</sup>SANTA FE / 16.95

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

### <sup>efo</sup>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

### <sup>efo</sup>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 <sup>efo</sup>

**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

## 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

<sup>efo</sup>gluten free cauliflower crust available / 3.95

### <sup>efo</sup>PEPPERONI, BACON & GOAT CHEESE / 14.95

red sauce, jalapeño, chili flakes, house cheese

### <sup>efo</sup>MARGHERITA / 13.95

red sauce, roma tomatoes, fresh mozzarella, basil

### <sup>efo</sup>ITALIAN SAUSAGE & WILD MUSHROOM / 14.95

garlic butter, house cheese, chives

### <sup>efo</sup>SWEET & SALTY / 14.95

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

### <sup>efo</sup>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*

<sup>efo</sup>**WED:** tomato basil

**THU:** chicken tortilla  
*w/ tortilla strips*

**FRI:** shrimp corn chowder

**SAT/SUN:** lobster bisque+1.00

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

<sup>efo</sup>gluten free option available

# 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, habañero cheese, fried jalapeño, brioche bun

## BLUE AND PROSCIUTTO BURGER\* / 15.95

anablu cheese sauce, chives, bibb lettuce brioche bun

## <sup>efo</sup> SALMON BLT\* / 20.95

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

## <sup>efo</sup> PRIME RIB FRENCH DIP / 19.95

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

(horseradish cream is available upon request)

## <sup>efo</sup> CHESTER'S TURKEY AVOCADO MELT / 15.95

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

## <sup>efo</sup> 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

### <sup>efo</sup> ROASTED PRIME RIB\* Thursday-Sunday after 5pm

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

### CHICKEN POT PIE / 18.95

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

### GRILLED MEATLOAF / 24.50

hand mashed potatoes, marsala mushroom gravy, parmesan broccoli

### <sup>efo</sup> 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 <sup>efo</sup>

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

### <sup>efo</sup> PAN SEARED SCALLOPS\* / 35.95

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

### WALLEYE TACO BOWL / 17.50

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

### 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

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

<sup>efo</sup> gluten free option available