



WELCOME TO EASTER BRUNCH

APRIL 20TH, 2025

## Breakfast Stuff

### MONKEY BREAD / 9<sup>.50</sup>

a hazelwood must try... croissant dough pull-apart, pecan praline sauce

**THE ALL AMERICAN\*** / 13<sup>.95</sup>  
three eggs any style, smoked gouda hash browns, your choice of smokehouse bacon or country sausage, toast

**CLASSIC BENEDICT\*** / 15<sup>.95</sup>  
toasted english muffin, hickory smoked ham, poached eggs, hollandaise, smoked gouda hash browns

**REUBEN BENEDICT\*** / 15<sup>.95</sup>  
house-made braised corned beef, gruyere, caraway rye, hollandaise, chopped pickles, smoked gouda hash browns

**CRAB CAKE BENEDICT\*** / 25<sup>.95</sup>  
toasted english muffin, blue fin jumbo lump crab cakes, poached eggs, hollandaise, smoked gouda hash browns

**STEAK & EGGS\*** / 21<sup>.95</sup>  
6 oz tenderloin steak, two eggs any style, smoked gouda hash browns, toast

**SUNRISE BURGER\*** / 16<sup>.95</sup>  
black angus, smokehouse bacon, sunny side up egg, tillamook cheddar. served with fruit  
add avocado / 1<sup>.95</sup>

**PRIME RIB HASH\*** / 16<sup>.95</sup>  
tender beef, potatoes, bell pepper, red onion, poached eggs, hollandaise, toast  
*(no additions or deletions please)*

**ROASTED VEGETABLE OMELET** / 15<sup>.95</sup>  
oven roasted tomatoes, asparagus, roasted mushrooms, mozzarella, garlic spinach, smoked gouda hash browns, toast  
*(no additions or deletions please)*

**HAM & CHEDDAR OMELET** / 15<sup>.95</sup>  
hickory smoked ham, tillamook cheddar cheese, smoked gouda hash browns, toast

**HAZELWOOD BREAKFAST BURRITO** / 15<sup>.95</sup>  
country sausage, scrambled eggs, charred corn salsa, queso fresco, roasted poblano salsa, lime sour cream, smoked gouda hash browns, tortilla chips

**STRAWBERRIES & CREAM FRENCH TOAST** / 13<sup>.95</sup>  
crispy ciabatta bread, cinnamon-chili batter, vanilla glaze, panko breadcrumbs, macerated strawberries, country sausage links, candied bacon

## Ready, Set, Go!

**JUMBO LUMP CRAB CAKES** / 22<sup>.95</sup>  
blue fin crab, mustard sauce, lemon

**WINGS** / 15<sup>.95</sup>  
lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq, or buffalo

**SPICY CHICKEN MEATBALL** / 6<sup>.99</sup>  
red and white sauces, pecorino

**BRIE CHEESE CURDS** / 11<sup>.95</sup>  
light crispy batter, lingonberry ketchup

**ARTICHOKE DIP** / 11<sup>.50</sup>  
creamy, parmesan crust, garlic spinach, tortilla chips

**CRISPY SHRIMP DEVEILED EGGS\*** / 11<sup>.50</sup>  
exactly how it sounds, five deveiled eggs

**BREAKFAST PIZZA** / 14<sup>.95</sup>  
country sausage gravy, scrambled eggs, smokehouse bacon, four cheese blend, chives

**LOBSTER BISQUE** / cup 8<sup>.00</sup> - bowl 10<sup>.00</sup>  
brandy, sherry, heavy cream, chives

## Lettuce & Stuff

**HAZELWOOD CHOPPED** / 16<sup>.95</sup>  
pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette

**SANTA FE** / 15<sup>.25</sup>  
house greens, tomatoes, charred corn salsa, avocado, tortillas, toasted pepitas, pulled chicken, queso fresco, chipotle ranch

**TUNA POKE BOWL** / 21<sup>.95</sup>  
brown rice, carrots, cucumbers, edamame, radishes, avocado, arugula, ginger wasabi dressing

**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

## Hazelwood Classics

**WOODFIRED ROTISSERIE CHICKEN** / 23<sup>.95</sup>  
hand rubbed rotisserie chicken, hand mashed potatoes, grilled asparagus, chicken jus  
*(available after 10am)*

**GRILLED FILET MIGNON\*** / 48<sup>.95</sup>  
8 oz cut, garlic butter, au jus, smoked gouda hash browns

**PARMESAN CRUSTED WALLEYE** / 29<sup>.95</sup>  
panko, herb and aged parmesan crusted, wild rice pilaf, parmesan broccoli, tartar sauce, lemon

**SALMON BLT\*** / 20<sup>.50</sup>  
cajun seasoned, arugula, candied bacon, tomatoes, basil mayo, toasted french roll

**SURF & TURF\*** / 49<sup>.95</sup>  
6 oz filet mignon, garlic butter, au jus, grilled jumbo shrimp, smoked gouda hash browns

**HAZELWOOD SALMON** / 29<sup>.50</sup>  
snappy house spice, cucumbers, shallots, wild mushrooms, asparagus, red pepper, garlic basil oil, evoo, lemon

**LOBSTER MAC & CHEESE** / 28<sup>.95</sup>  
maine lobster meat, lobster bisque, mozzarella, provolone, tillamook cheddar, caramelized onions, potato chip crust, chives

**CHICKEN POT PIE** / 18<sup>.95</sup>  
no aluminum bowl, carrots, sweet onion, celery, peas, savory flaky crust, chives

## HEALTHY BOWLS

steamed fresh chef's vegetable, lemongrass sauce, baby kale, edamame, toasted pepitas, cucumbers, plum sauce, grape tomatoes, brown rice

**SALMON\*** / 21<sup>.95</sup>  
charred corn salsa

**CHICKEN BREAST** / 16<sup>.95</sup>  
roasted poblano salsa

**SHRIMP** / 17<sup>.95</sup>  
charred corn salsa


**FRESH VEGGIE** / 15<sup>.95</sup>  
broccoli & asparagus

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

 gluten free option available



**HAZELWOOD**

ESTD ∴ *food + drink* ∴ 2004