

MONKEY BREAD / 9.50

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

- GFO

THE ALL AMERICAN* / 13.95

three eggs any style, smoked gouda hash browns, your choice of smokehouse bacon or country sausage, toast
- CLASSIC BENEDICT* / 15.95

toasted english muffin, hickory smoked ham, poached eggs, hollandaise, smoked gouda hash browns
- BREAKFAST PIZZA / 14.95

country sausage gravy, scrambled eggs, smokehouse bacon, four cheese blend, chivesv
- CRAB CAKE BENEDICT* / 25.95

toasted english muffin, blue fin jumbo lump crab cakes, poached eggs, hollandaise, smoked gouda hash browns
- GFO

STEAK & EGGS* / 21.95

6 oz tenderloin steak, two eggs any style, smoked gouda hash browns, toast

(enjoy our steak & eggs with 8 oz filet / 41.95)

- GFO

SUNRISE BURGER* / 16.95

black angus, smokehouse bacon, sunny side up egg, tillamook cheddar. served with smoke gouda hash browns

add avocado / 1.95

- PRIME RIB HASH* / 16.95

tender beef, potatoes, bell pepper, yellow onion, poached eggs, hollandaise, toast

(no additions or deletions please)

- GFO

ROASTED VEGETABLE OMELET / 15.95

oven roasted tomatoes, asparagus, roasted mushrooms, mozzarella, garlic spinach, smoked gouda hash browns, toast

(no additions or deletions please)

- GFO

HAM & CHEDDAR OMELET / 15.95

hickory smoked ham, tillamook cheddar cheese, smoked gouda hash browns, toast

- GFO

HAZELWOOD BREAKFAST BURRITO / 15.95

country sausage, scrambled eggs, charred corn salsa, queso fresco, roasted poblano salsa, lime sour cream, smoked gouda hash browns, tortilla chips

(no additions or deletions please)

- STRAWBERRIES & CREAM FRENCH TOAST / 13.95

crispy ciabatta bread, cinnamon-chili batter, vanilla glaze, panko breadcrumbs, macerated strawberries, country sausage link, candied bacon

Ready, Set, Go!

- JUMBO LUMP CRAB CAKES / 24.95

blue fin crab, mustard sauce, lemon
- WINGS / 15.95

lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq, or buffalo
- SPICY CHICKEN MEATBALL / 6.50

red and white sauces, pecorino
- BRIE CHEESE CURDS / 11.95

light crispy batter, lingonberry ketchup

- ARTICHOKE DIP / 14.50

creamy, parmesan crust, garlic spinach, tortilla chips
- CRISPY SHRIMP DEVEILED EGGS* / 10.95

exactly how it sounds, five deviled eggs
- CALAMARI / 14.95

light breading, jalapeño, scratch cocktail sauce
- LOBSTER BISQUE / cup 8.00 - bowl 10.00

brandy, sherry, heavy cream, chives

Lettuce & Stuff

- GFO

HAZELWOOD CHOPPED / 16.95

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

SANTA FE / 16.95

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

- GFO

TUNA POKE BOWL / 21.95 (SERVED RAW)

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

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

- GFO

WOODFIRED ROTISSERIE CHICKEN / 25.95

hand rubbed rotisserie chicken, hand mashed potatoes, grilled asparagus, chicken jus

(available after 10am)
- GFO

GRILLED FILET MIGNON* / 51.95

8 oz cut, garlic butter, au jus, smoked gouda hash browns
- PARMESAN CRUSTED WALLEYE / 29.95

panko, herb and aged parmesan crusted, herb rice pilaf, parmesan broccoli, scratch tartar sauce, lemon
- GFO

SALMON BLT* / 20.95

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

- SURF & TURF* / 59.95

6 oz filet mignon, garlic butter, au jus, grilled jumbo shrimp, smoked gouda hash browns
- GFO

GRILLED PORK CHOPPED* / 29.95

2-8oz bone in, maple syrup & fennel brine, au jus, smoked gouda hash browns, fire roasted fuji apples
- LOBSTER MAC & CHEESE / 28.95

maine lobster meat, lobster bisque, mozzarella, provolone, tillamook cheddar, caramelized onions, potato chip crust, chives
- CHICKEN POT PIE / 18.95

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 <div>GFO</div>			
<div>SALMON* / 21.95</div> charred corn salsa	<div>CHICKEN BREAST / 16.95</div> roasted poblano salsa	<div>SHRIMP / 17.95</div> charred corn salsa	<div>FRESH VEGGIE / 15.95</div> 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

GFO

gluten free option available



HAZELWOOD

ESTD :: *food + drink* :: 2004