

## MOTHER'S DAY BRUNCH

Ready Sot Par

JUMBO LUMP CRAB CAKES / 24<sup>.95</sup> blue fin crab, mustard sauce, lemon

WINGS / 15.95 lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, buffalo, or blue cheese

SPICY CHICKEN MEATBALLS / 13.00 two house made, red and white sauces, pecorino

**CRISPY SHRIMP DEVILED EGGS\* / 10**-95 exactly how it sounds, five deviled eggs

BRIE CHEESE CURDS / 11.95 light crispy batter, lingonberry ketchup © gluten free option available CALAMARI\* / 15<sup>.95</sup> light breading, jalapeño, scratch cocktail sauce

LOBSTER BISQUE / cup 8 - bowl 10 brandy, sherry, heavy cream, chives

- BOURSIN ARTICHOKE DIP / 14.95 creamy, parmesan crust, garlic spinach, tortilla chips, chili flakes
- MARGARITA PIZZA / 13.95 red sauce, roma tomatoes, fresh mozzarella, basil
- HAZELWOOD HUMMUS / 11.95 feta cheese, cucumbers, roma tomatoes, olive tapenade, naan, chives

#### MONKEY BREAD / 9.50

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

#### 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

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

STEAK & EGGS\* / 21.95 50z tenderloin, two eggs any style,

smoked gouda hash browns, toast

#### 🔊 SUNRISE BURGER\* / 16.95

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

#### BREAKFAST PIZZA / 14.95

country sausage gravy, scrambled eggs, smokehouse bacon, four cheese blend, chives

WOODFIRED ROTISSERIE CHICKEN / 25.95 hand rubbed rotisserie chicken, hand mashed potatoes, grilled asparagus, chicken jus

# (available after 10am) GRILLED FILET MIGNON\* / 51.95

8 oz cut, garlic butter, au jus, smoked gouda hash browns

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

#### 6 SALMON BLT\* / 20.95

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

#### 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

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 / 15-35 oven roasted tomatoes, asparagus, roasted mushrooms, mozzarella, garlic spinach, smoked gouda hash browns, toast (no additions or deletions please)
- HAM & CHEDDAR OMELET / 15.95 hickory smoked ham, tillamook cheddar cheese, smoked gouda hash browns, toast
- 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 links, candied bacon

# Hazelwood Classics

#### HAZELWOOD CHOPPED SALAD / 16-95

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

- SANTA FE SALAD / 16.95 house greens, tomatoes, charred corn salsa, avocado, tortillas, toasted pepitas, pulled chicken, queso fresco, chipotle ranch
- GRILLED PORK CHOPS / 29.95
   2-80z bone in, maple syrup & fennel brine, au jus, smoked gouda hash browns, fire roasted fuji apples

#### SURF & TURF\* / 49.95

scampi shrimp, 6 oz filet, grilled asparagus, hand mashed potatoes, garlic butter

#### FUNA POKE BOWL\* / 21.95

brown rice, ginger wasabi dressing, carrots, cucumbers, edamame, radishes, avocado *(served raw)* 

### = HEALTHY BOWLS =

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

SALMON\* / 21-\*5<br/>charred corn salsaCHICKEN BREAST / 16-\*5<br/>roasted poblano salsaSHRIMP / 17-\*5<br/>charred corn salsaFRESH VEGGIE / 15-\*5<br/>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



