

HAZELWOOD

ESTD :: *food + drink* :: 2004

Ready, Set, Go!

BRIE CHEESE CURDS / 11.95

light crispy batter, lingonberry ketchup

BOURSIN ARTICHOKE DIP / 14.95

creamy, parmesan crust, garlic spinach, chili flake, tortilla chips

SPICY CHICKEN MEATBALLS / 6.50 ea

red & white sauces, pecorino

CALAMARI* / 15.95

light breading, jalapeño, scratch cocktail sauce

STICKY CHICKEN SKEWERS / 14.95

asian slaw, honey-pepper glaze, lime vinaigrette, naan, chili crunch mayo, green onions, toasted sesame seeds

CRISPY SHRIMP DEVILED EGGS* / 10.95

exactly how it sounds, five deviled eggs

CRISPY BRUSSELS SPROUTS / 10.95

ginger wasabi dressing, crunchy slaw, togarashi

WINGS / 15.95

lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq, or buffalo

HAZELWOOD HUMMUS / 11.95

feta cheese, cucumbers, roma tomatoes, olive tapenade, naan, chives

FRENCH ONION SOUP / 8.95

rich broth, garlic croutons, gruyere cheese, pecorino

Lettuce & Stuff

"I JUST WANT A SMALL SALAD" / 7.75

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

CAESAR *get started 7.75 / entrée 11.95*

romaine, grated parmesan, croutons

CRANBERRY WALNUT *get started 7.95 / entrée 13.95*

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

GOAT CHEESE & BERRIES / 15.95

baby spring greens, strawberries, blueberries, raspberries, crispy goat cheese, almonds, crushed croutons, raspberry vinaigrette

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

HAZELWOOD CHOPPED / 16.95

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

TUNA POKE BOWL* / 21.95 *(served raw)*

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

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 

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

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*

 *gluten free cauliflower crust available / 3.95*

PEPPERONI, BACON & GOAT CHEESE / 14.95

red sauce, jalapeño, chili flakes, house cheese

MARGHERITA / 13.95

red sauce, roma tomatoes, fresh mozzarella, basil

ITALIAN SAUSAGE & WILD MUSHROOM / 14.95

garlic butter, house cheese, chives

SWEET & SALTY / 14.95

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

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

 **WED:** tomato basil
w/ crushed croutons

THU: chicken tortilla
w/ tortilla strips

FRI: shrimp corn chowder

SAT/SUN: lobster bisque +1.00

BABY ICEBERG WEDGE / 9.95

candied bacon, grape tomatoes, chives, chopped eggs, amablu dressing

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

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

PUB BURGER* / 16.95

applewood smoked bacon, caramelized onions, blue cheese crumbles, gruyere cheese, french onion sauce, garlic aioli, brioche bun

PRIME RIB FRENCH DIP / 19.95

caramelized onion sauce, au jus, gruyere cheese, toasted french roll
(horseradish cream is available upon request)

CHESTER'S TURKEY AVOCADO MELT / 15.95

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

WILD MUSHROOM BURGER * / 16.95

portobello, cremini, oyster & shiitake mushrooms, garlic butter, gruyere cheese, truffle aioli, mushroom chips, brioche bun

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

CHICKEN POBLANO PASTA / 22.95

linguini, sweet peas, asparagus, broccoli, shallots, grape tomatoes, queso fresco, cilantro

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

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


GRILLED PORK CHOPS* / 29.95

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

BRICK CHICKEN / 27.95

skin-on airline breast, herb marinade, spinach, sweet corn, tomato, chicken demi glace

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 

FILET MIGNON* 8 oz cut / 51.95

PETITE FILET* 6 oz cut / 39.95

SURF & TURF * / 49.95

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

RIBEYE* 14 oz cut / 56.95

NEW YORK STRIP* 14 oz cut / 49.95

By Sea

PARMESAN CRUSTED WALLEYE / 29.95

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

PAN SEARED SCALLOPS* / 35.95

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

HAZELWOOD SALMON* lunch 21.95/ dinner 29.95

snappy house spice, cucumbers, shallots, wild mushrooms, asparagus, red pepper, basil, evoo, lemon

FISH & CHIPS / 20.95

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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