

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 DEVEILED EGGS* / 10.95**
exactly how it sounds, five deviled eggs
- SZECHUAN GREEN BEANS / 11.95**
bacon, cashews, sesame seeds
- 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, goat cheese croquettes, 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

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

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

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

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 jalapeño, candied bacon, brioche bun

RODEO BURGER* / 16.95

short rib, bbq sauce, american cheese, habañero cheese, fried jalapeño, brioche bun

efo

PUB BURGER* / 16.95

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

efo

PRIME RIB FRENCH DIP / 19.95

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

efo

CHESTER’S TURKEY AVOCADO MELT / 15.95

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

efo

WILD MUSHROOM BURGER * / 15.95

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

efo

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

linguni, sweet peas, asparagus, broccoli, shallots, grape tomatoes, quesco 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

efo

ROASTED PRIME RIB* Thur-Sat 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

efo

GRILLED PORK CHOPS* / 29.95

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

efo

BRICK CHICKEN / 27.95

airline skin-on 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

efo

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

efo

PAN SEARED SCALLOPS* / 35.95

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

efo

HAZELWOOD SALMON* / 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

WALLEYE TACO BOWL / 17.95

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

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