



WELCOME TO EASTER BRUNCH

APRIL 20TH, 2025

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 MEATBALLS / 6^{.50 ea}
red and white sauces, pecorino

BRIE CHEESE CURDS / 11^{.95}
light crispy batter, lingonberry ketchup

ARTICHOKE DIP / 14^{.95}
creamy, parmesan crust, garlic spinach, tortilla chips

CRISPY SHRIMP DEVILED EGGS* / 10^{.95}
exactly how it sounds, five deviled eggs

CALAMARI* / 15^{.95}
light breading, jalapeño, scratch cocktail sauce

LOBSTER BISQUE / cup 8^{.00} - bowl 10^{.00}
brandy, sherry, heavy cream, chives

Breakfast Stuff

MONKEY BREAD / 9.50

a hazelwood must try... croissant dough pull-apart, pecan praline sauce.
perfect start to your day with friends and family

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, chives

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}
5 oz tenderloin steak, 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 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)

ROASTED VEGETABLE OMELET / 15^{.95}
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 link, candied bacon

Lettuce & Stuff

HAZELWOOD CHOPPED / 16^{.95}
pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette

SANTA FE / 16^{.95}
house greens, tomatoes, charred corn salsa, avocado, tortillas, toasted pepitas, pulled chicken, queso fresco, chipotle ranch

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

Hazelwood Classics

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^{.95}
herb panko and aged parmesan crusted, herb rice pilaf, parmesan broccoli, scratch tartar sauce

SALMON BLT* / 20^{.95}
cajun seasoned, arugula, candied bacon, tomatoes, basil mayo, toasted french roll, choice of side

SURF & TURF* / 49^{.95}
scampi shrimp, 6 oz filet, grilled asparagus, hand mashed potatoes, garlic butter

GRILLED PORK CHOP* / 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 **GFO**

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 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