

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

CALAMARI* / 15.95

light breading, jalapeño, scratch cocktail sauce

HAZELWOOD HUMMUS / 11.95

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

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

CRISPY SHRIMP DEVILED EGGS* / 10.95

exactly how it sounds, five deviled eggs

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

TUE: 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**

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.

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

“SKINNY” (OPTION FOR ALL PIZZAS) *hole in the center (less dough = less carbs) salad mounded up in the center* / 2.95

 *gluten free cauliflower crust available* / 3.95

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

BABY ICEBERG WEDGE / 9.95

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

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

SANTA FE / 16.95

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

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


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

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

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, habañoero cheese, fried jalapeño, brioche bun

PUB BURGER* / 16.95

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

SALMON BLT* / 20.95

cajun seasoned, arugula, candied bacon, tomato, basil mayo, toasted french roll

Hazelwood Classics

FISH & CHIPS / 20.95

canadian walleye, craft beer batter, fries, coleslaw, scratch tartar sauce

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

CHICKEN POT PIE / 18.95

no aluminum bowl, carrots, sweet onion, celery, peas, savory flaky crust, chives

Grilled Steaks

GRILLED FILET MIGNON* / 51.95

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

GRILLED RIBEYE* / 56.95

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

NEW YORK STRIP* / 49.95

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

PETITE FILET* / 39.95

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

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)

Something Sweet?

big enough to share, but only if you want to

BANANA CREAM PIE / 10.95

made to order, fresh custard, walnut-almond graham cracker crust, house whipped cream, kahlua chocolate & caramel sauce

CHOCOLATE CAKE / 10.95

grandma betty's recipe, cocoa cream frosting, vanilla bean ice cream

KEY LIME PIE / 10.95

nellie & joe's real key lime juice, walnut-almond graham cracker crust, house whipped cream

DESSERT FLIGHT / 17.95

half portion sizes of our banana cream pie, chocolate cake, and key lime pie, vanilla bean ice cream
(no substitutions please)

CLASSIC CHEESECAKE / 10.95

walnut-almond graham cracker crust, house whipped cream, chefs choice toppings *(please ask your server)*

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