

JUMBO LUMP CRAB CAKES / 24^{.95} blue fin crab, mustard sauce, lemon

chipotle ranch, buffalo, or blue cheese

SPICY CHICKEN MEATBALLS / 13.00

exactly how it sounds, five deviled eggs

light crispy batter, lingonberry ketchup

BRIE CHEESE CURDS / 11.95

two house made, red and white sauces, pecorino

CRISPY SHRIMP DEVILED EGGS* / 10.95

lightly fried, garlic butter, fresh herbs, pecorino, choice of





WELCOME TO FATHER'S DAY BRUNCH

6 WINGS / 15.95

Ready, Set, E

CALAMARI* / 15.95 (6) gluten free option available 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

PRIME RIB HASH* / 16.95

(no additions or deletions please)

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MAM & CHEDDAR OMELET / 15.95

💮 ROASTED VEGETABLE OMELET / 15.95

HAZELWOOD BREAKFAST BURRITO / 15-95 country sausage, scrambled eggs, charred corn salsa,

smoked gouda hash browns, tortilla chips

queso fresco, roasted poblano salsa, lime sour cream,

STRAWBERRIES & CREAM FRENCH TOAST / 13.95

crispy ciabatta bread, cinnamon-chili batter, vanilla glaze, panko breadcrumbs, macerated strawberries, country sausage

hollandaise, toast

hash browns, toast

links, candied bacon

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

tender beef, potatoes, bell pepper, red onion, poached eggs,

oven roasted tomatoes, asparagus, roasted mushrooms, mozzarella, garlic spinach, smoked gouda hash browns, toast

hickory smoked ham, tillamook cheddar cheese, smoked gouda

MONKEY BREAD / 9.50

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

Breakfast Stuff

THE ALL AMERICAN* / 13.95

three eggs any style, smoked gouda hash browns, your choice of smokehouse bacon or country sausage, toast

CLASSIC BENEDICT* / 15-55 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

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} panko, herb and aged parmesan crusted, herb rice pilaf, parmesan broccoli, tartar sauce, lemon

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

SHORTRIB MAC & CHEESE / 23-95

house braised short rib, wild mushrooms, mozzarella, provolone, tillamook cheddar, caramelized onions, onion strings, chives

CHICKEN POT PIE / 18-95

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

🕐 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 / 29.35 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

📀 TUNA 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* / 21.95 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



HAZELWOOD ESTD : food + drink : 2004