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 flakes, 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

honey-pepper glaze, grilled naan, chili crunch mayo, chives, toasted sesame seeds

CRISPY SHRIMP DEVILED 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

60 BURRATA / 14.95

crispy prosciutto, mission fig and port-dried cranberry compotes, pistachio, sea salt, olive oil, grilled naan

Lettuce & Stuff

᠃I JUST WANT A SMALL SALAD" / 7.95

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

© CAESAR get started 7.95 / 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

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

@ingluten 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

STEAK FRITES / 14.95

garlic cream sauce, tenderloin, caramelized onions, steak sauce, crispy potatoes, 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

mushroom thyme

w/ crushed croutons

WED: tomato basil

TUES:

w/ crushed croutons

THU: chicken tortilla w/ tortilla strips

w/ tortilla strips

FRI: shrimp corn chowder

SAT/SUN: lobster bisque +1.00

FRENCH ONION SOUP / 9.95

rich broth, garlic croutons, gruyere cheese, pecorino

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

⁶⁰ TENDERLOIN STEAK SALAD* / 21.95 ¹

6 oz filet, baby greens, oven roasted tomatoes, red onions, blue cheese crumbles, hard boiled egg, amablu cheese dressing, chives

= HEALTHY BOWLS ==

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, brown rice 💮

SALMON* / 22.95 charred corn salsa

CHICKEN BREAST / 17.95 roasted poblano salsa SHRIMP* / 19.95 charred corn salsa FRESH VEGGIE / 16.95

rred corn salsa 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

HAZELWO(

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Lunch is Served!

WALLEYE TACOS / 15.95

STEAK CHILI BOWL / 12.95

tenderloin, ground beef, beans, sour cream, chives, fresh baked cornbread

OPEN FACED MEATLOAF / 13.95

hand-mashed potatoes, marsala mushroom gravy, crispy onion strings, toasted sourdough

WALLEYE TACO BOWL / 17.95

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

TUNA MELT / 13.95

albacore tuna, tomatoes, tillamook cheddar cheese, gruyere cheese, multi-grain, served with chips

TWO SCOOPS / 12.95

chicken salad, tuna salad, house made pickles, lettuce, grape tomatoes, radish, house flatbread

OPEN FACED TURKEY SANDWICH / 13.95

rotisserie roasted turkey, hand mashed potatoes,

Two Hands

our burgers are 7oz premium black angus. 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 jalapeños, candied bacon, brioche bun

⊕ RODEO BURGER* / 16.95

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

€ SMASH BURGER* / 16.95

two beef patties, american cheese, garlic aioli, lettuce, onion, tomato, secret sauce, brioche bun

60 PUB BURGER* / 16.95

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

® ROTISSERIE CHICKEN SANDWICH / 17.95

monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus, toasted french roll

two flour tortillas, cajun seasoned, charred corn salsa, cilantro,

avocado cream, queso fresco, cilantro, dirty rice

rotisserie spice, monterey jack cheese, candied bacon,

smoked tomato-basil mayo, shredded lettuce, tomato,

house braised corned beef, sauerkraut, gruyere cheese,

house made deli style salad, shredded lettuce, house made

cajun seasoned, arugula, candied bacon, tomatoes, basil mayo,

russian dressing, caraway rye, served with chips

CHICKEN SALAD SANDWICH / 11.95

pickles, brioche bun, served with chips

60 "THE" CHICKEN SANDWICH / 14.95

REUBEN SANDWICH / 15.95

⊚ SALMON BLT* / 20.95

toasted french roll

™ WILD MUSHROOM BURGER* / 16.95

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

© CHESTER'S TURKEY AVOCADO MELT / 15.95

wood fired rotisserie turkey, basil mayo, lettuce, tomatoes, monterey jack, multi-grain

PRIME RIB FRENCH DIP / 20.95

caramelized onion sauce, au jus, gruyere cheese, toasted french roll

ROTISSERIE =

WOOD FIRED ROTISSERIE CHICKEN / 26.95

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

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

BUTTERNUT SQUASH RAVIOLI / 22.95

ham, brussels sprouts, toasted pecans, garlic butter, chicken jus, pecorino

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 arilled chicken / 5.95

add arilled shrimp* / 7.95

add arilled salmon* / 12.95

Hazelwood Classics

₱ POMEGRANATE GLAZED SALMON* / 22.95

roasted brussels sprouts, shallots, garlic butter, apple-fig compote, brown rice

MINUTE CHICKEN / 22.95

herbed panko and aged parmesan crusted breast. angel hair pasta, wild mushrooms, shallots, capers, lemon butter sauce

FISH & CHIPS / 21.95

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

CHICKEN POT PIE / 18.95

rotisserie pulled chicken, carrots, sweet onion, celery, peas, cream, savory flaky crust, chives

PARMESAN CRUSTED WALLEYE / 29.95

canadian-caught walleye, panko, herb & aged parmesan crusted, herb rice pilaf, parmesan broccoli

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