

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

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

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

BEET SALAD / 13.95

baby spring greens, brussels sprouts, whipped feta, radishes, candied pecan and pepitas, red onions, evoo, balsamic 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

gfo 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

BBQ CHICKEN / 14.95

gouda cheese, tillamook cheddar, red onions, banana peppers, cilantro

CAULDRON OF LOVE

yeah, yeah...soup. made one day ahead, ask grandma why. **cup 7.00 / bowl 9.00**

DAILY: chicken wild rice

MON/TUES: smoked gouda potato w/ chopped bacon & chives

WED: mushroom thyme w/ crushed croutons

THU: chicken tortilla 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

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

STEAK SALAD* / 21.95

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

SANTA FE / 16.95

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

HEALTHY BOWLS

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

SALMON* / 22.95
charred corn salsa

CHICKEN BREAST / 17.95
roasted poblano salsa

SHRIMP* / 19.95
charred corn salsa

FRESH VEGGIE / 16.95
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 foodborne 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 friendly option available

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 jalapeño, candied bacon, brioche bun

RODEO BURGER* / 16.95

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

PUB BURGER* / 16.95

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

PRIME RIB FRENCH DIP / 20.95

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

CHESTER'S TURKEY AVOCADO MELT / 15.95

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

SALMON BLT* / 20.95

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

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

CHICKEN RIGATONI / 22.95

baby spinach, shallots, garlic cream, amablu cheese crumbles, candied walnuts

SHORT RIB LINGUINI / 29.95

braised short rib, wild mushrooms, oven dried tomatoes, demi cream sauce

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 / 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

(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

ROASTED PRIME RIB* / 49.95

14 oz cut, hand mashed potatoes, horseradish cream, au jus
(available **Thurs-Sun** after 5pm)

CHICKEN POT PIE / 18.95

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

GRILLED MEATLOAF / 24.95

hand mashed potatoes, marsala mushroom gravy, parmesan broccoli

GRILLED PORK CHOPS* / 29.95

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

SURF & TURF* / 49.95

shrimp scampi, 6 oz filet, grilled asparagus, hand mashed potatoes, au jus, garlic butter

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 (gf)

FILET MIGNON* 8 oz cut / 52.95

RIBEYE* 14 oz cut / 54.95

PETITE FILET* 6 oz cut / 40.95

NEW YORK STRIP* 14 oz cut / 51.95

By Sea

PARMESAN CRUSTED WALLEYE / 29.95

herbed panko and aged parmesan crusted, herb rice pilaf, parmesan broccoli, scratch tartar sauce

HERB CRUSTED SALMON* / 29.95

fresh thyme, parsley, white wine, capers, cherry tomatoes, broccolini, garlic butter, orzo pasta, lemon butter sauce

FISH & CHIPS / 21.95

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

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