

Happy Valentine's Weekend

Chef's Features

STEAK FONDUE FOR TWO // 18.95

tenderloin, oven-roasted tomatoes, sourdough croutons, smoked gouda cheese sauce



HERB CRUSTED SEABASS 34.95

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

LOBSTER SURF & TURF // 63.95

6 oz filet, 6 oz split tail, grilled asparagus, hollandaise, drawn butter, smoked gouda hash brown



CHOCOLATE TORTE // 10.95

flourless, raspberry couli, whipped cream



From The Bar

FRENCH KISS OLD FASHIONED // 15

2x0 french oak bourbon, brown sugar, vanilla syrup, angostura bitters, toasted marshmallow

XOXO CHOCOTINI // 14

tito's vodka, white chocolate liqueur, chambord

CUPIDS SOUR // 14

2x0 american oak bourbon, lemon juice, black cherry juice, agave, fee foam

DEVAUX GRAND CHAMPAGNE // 62

light vanilla aromas with exotic fruits accompanied by caramel and fresh fig on the palate

AVAILABLE FEBRUARY 12TH- 15TH

HAZELWOOD

ESTD :: *food + drink* :: 2004

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness.