



WELCOME TO EASTER BRUNCH

APRIL 5TH, 2026

*Ready, Set, Go!*

**SHRIMP AND WALLEYE CAKES / 18<sup>.95</sup>**

arugula, lemon garlic oil, house made tartar sauce, lemon

**WINGS / 15<sup>.95</sup>**

lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq, or buffalo

**SPICY CHICKEN MEATBALLS / 6<sup>.50 ea</sup>**

red and white sauces, pecorino

**BRIE CHEESE CURDS / 11<sup>.95</sup>**

light crispy batter, lingonberry ketchup

**ARTICHOKE DIP / 14<sup>.95</sup>**

creamy, parmesan crust, garlic spinach, chili flakes, tortilla chips

**CRISPY SHRIMP DEVILED EGGS\* / 10<sup>.95</sup>**

exactly how it sounds, five deviled eggs

**CALAMARI\* / 15<sup>.95</sup>**

light breading, jalapeño, scratch cocktail sauce

**LOBSTER BISQUE / cup 8<sup>.00</sup> - bowl 10<sup>.00</sup>**

brandy, sherry, heavy cream, chives

*Breakfast Stuff*

**MONKEY BREAD / 9.50**

a hazelwood must try... croissant dough pull-apart, pecan praline sauce. perfect start to your day with friends and family

**THE ALL AMERICAN\* / 13<sup>.95</sup>**

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

**CLASSIC BENEDICT\* / 15<sup>.95</sup>**

toasted english muffin, hickory smoked ham, poached eggs, hollandaise, smoked gouda hash browns

**BREAKFAST PIZZA / 14<sup>.95</sup>**

country sausage gravy, scrambled eggs, smokehouse bacon, four cheese blend, chives

**SHRIMP AND WALLEYE CAKE BENEDICT\* / 21<sup>.95</sup>**

toasted english muffin, poached eggs, hollandaise, smoked gouda hash browns

**STEAK & EGGS\* / 21<sup>.95</sup>**

6 oz sirloin steak, two eggs any style, smoked gouda hash browns, toast

**SUNRISE BURGER\* / 16<sup>.95</sup>**

black angus, smokehouse bacon, sunny side up egg, tillamook cheddar. served with smoke gouda hash browns  
*add avocado / 1<sup>.95</sup>*

**PRIME RIB HASH\* / 16<sup>.95</sup>**

tender beef, potatoes, bell pepper, yellow onion, poached eggs, hollandaise, toast

*(no additions or deletions please)*

**ROASTED VEGETABLE OMELET / 15<sup>.95</sup>**

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

*(no additions or deletions please)*

**HAM & CHEDDAR OMELET / 15<sup>.95</sup>**

hickory smoked ham, tillamook cheddar cheese, smoked gouda hash browns, toast

**HAZELWOOD BREAKFAST BURRITO / 15<sup>.95</sup>**

country sausage, scrambled eggs, charred corn salsa, queso fresco, roasted poblano salsa, lime sour cream, smoked gouda hash browns, tortilla chips

*(no additions or deletions please)*

**STRAWBERRIES & CREAM FRENCH TOAST / 13<sup>.95</sup>**

ciabatta bread, cinnamon chili batter, country sausage link, candied bacon, powdered sugar

*Lettuce & Stuff*

**HAZELWOOD CHOPPED / 16<sup>.95</sup>**

pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette

**SANTA FE / 16<sup>.95</sup>**

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

**TUNA POKE BOWL\* / 21<sup>.95</sup> (served raw)**

brown rice, carrots, cucumbers, edamame, radishes, avocado, arugula, ginger wasabi dressing

**STEAK SALAD\* / 21<sup>.95</sup>**

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

*Hazelwood Classics*

**WOODFIRED ROTISSERIE CHICKEN / 26<sup>.95</sup>**

hand rubbed rotisserie chicken, hand mashed potatoes, grilled asparagus, chicken jus  
*(available after 10am)*

**GRILLED FILET MIGNON\* / 52<sup>.95</sup>**

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

**PARMESAN CRUSTED WALLEYE / 29<sup>.95</sup>**

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

**SALMON BLT\* / 20<sup>.95</sup>**

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

**SURF & TURF\* / 49<sup>.95</sup>**

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

**GRILLED PORK CHOP\* / 29<sup>.95</sup>**

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

**PUB BURGER / 16<sup>.95</sup>**

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

**CHICKEN POT PIE / 18<sup>.95</sup>**

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

**HEALTHY BOWLS**

steamed fresh chef's vegetable, lemongrass sauce, baby kale, edamame, toasted pepitas, cucumbers, plum sauce, grape tomatoes, brown rice

**SALMON\* / 22<sup>.95</sup>**  
charred corn salsa

**CHICKEN BREAST / 17<sup>.95</sup>**  
roasted poblano salsa

**SHRIMP / 19<sup>.95</sup>**  
charred corn salsa

**FRESH VEGGIE / 16<sup>.95</sup>**  
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

gluten free option available



HAPPY  
Easter

HAZELWOOD

ESTD : *food + drink* : 2004