



WELCOME TO FATHER'S DAY BRUNCH

Ready, Set, Go!

JUNE 21ST, 2026

**BUFFALO SHRIMP / 18.95**

cracker breading, buffalo sauce, blue cheese, chives

**WINGS / 15.95**

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

**SPICY CHICKEN MEATBALLS / 13.95**

two house made, red and white sauces, pecorino

**CRISPY SHRIMP DEVILED EGGS\* / 10.95**

exactly how it sounds, five deviled eggs

**BRIE CHEESE CURDS / 12.95**

light crispy batter, lingonberry ketchup

**CALAMARI\* / 15.95**

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

**PEPPERONI, BACON & GOAT CHEESE PIZZA / 15.95**

red sauce, jalapeño, chili flakes, house cheese

**ITALIAN SAUSAGE & WILD MUSHROOM PIZZA / 15.50**

garlic butter, house cheese, chives

**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\* / 15.95**

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

**SHORT RIB BENEDICT\* / 19.95**

toasted english muffin, braised short rib, poached eggs, hollandaise, smoked gouda hash browns, chives

**STEAK & EGGS\* / 21.95**

6 oz sirloin, 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 add avocado / 1.95

**BREAKFAST PIZZA\* / 14.95**

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

**PRIME RIB HASH\* / 16.95**

tender beef, potatoes, bell pepper, yellow onion, poached eggs, hollandaise, toast  
*(no additions or deletions please)*

**ROASTED VEGETABLE OMELET / 15.95**

oven roasted tomatoes, asparagus, roasted mushrooms, mozzarella, garlic spinach, smoked gouda hash browns, toast  
*(no additions or deletions please)*

**HAM & CHEDDAR OMELET / 15.95**

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

**HAZELWOOD BREAKFAST BURRITO / 15.95**

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 / 13.95**

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

Hazelwood Classics

**WOODFIRED ROTISSERIE CHICKEN / 27.95**

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

**PARMESAN CRUSTED WALLEYE / 29.95**

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

**SURF & TURF\* / 50.95**

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

**SHORT RIB 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

**HEALTHY BOWL SALMON\* 22.95 | CHICKEN 17.95 | SHRIMP 19.95**

steamed vegetables, lemongrass sauce, baby greens, edamame, pepitas, cucumbers, plum sauce, tomatoes, brown rice

**HAZELWOOD CHOPPED SALAD / 16.95**

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

**STEAK SALAD / 22.95**

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

**BBQ BABY BACK RIBS / 34.95**

braised full rack, house made bbq sauce, french fries, coleslaw, minted watermelon

**TUNA POKE BOWL\* / 21.95**

brown rice, carrots, cucumbers, edamame, radishes, avocado, arugula, ginger wasabi dressing *(served raw)*

**PUB BURGER\* / 16.95**

smokehouse bacon, caramelized onions, blue cheese crumbles, gruyère cheese, french onion sauce, garlic aioli, brioche bun, choice of side

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

**FILET MIGNON\* / 53.95**  
8 oz cut

**PETITE FILET\* / 41.95**  
6 oz cut

**RIBEYE\* / 55.95**  
14 oz cut

**NY STRIP\* / 52.95**  
14 oz cut

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 gluten friendly option available

**gfo** gluten free option available