

Features Card

Chef Entrees

SPRING BERRIES SALAD / 15.95

spring mix, fresh strawberries, blueberries, raspberries, crushed croutons, toasted almonds, herbed goat cheese croquettes, champagne blueberry vinaigrette

PHILLY CHEESESTEAK BURGER / 18.95

7 oz angus patty, tenderloin, red peppers, onions, american cheese, basil mayo, smoked gouda chipotle dipping sauce

choice of side

GARLIC HERB SHRIMP PAPPERDELLE / 24.95

asparagus, grape tomatoes, wine, pecorino, garlic butter, parsley

JAMBALAYA / 29.95

shrimp, scallops, andouille sausage, crushed tomatoes, dirty rice

TENDERLOIN & SHRIMP SKEWERS / 32.95

pineapple, red peppers, bermuda onions, chimichurri, coconut cilantro rice

From the Bar

FRENCH MARTINI / 14

stoli vodka, chambord, pineapple juice, non-egg white foam

WATERMELON MARGARITA / 14

blanco tequila, triple sec, watermelon puree, lime juice, sugar rim

VENN BREWING COMPANY GOLF BEER /

american pale ale 5.5% ABV

Minneapolis, MN

crisp and refreshing blend of lemon and black tea perfect for patio sipping!

HAZELWOOD

ESTD :: *food + drink* :: 2004