



HAPPY Father's Day

HAZELWOOD

*** food + drink ***

WELCOME TO FATHER'S DAY BRUNCH

JUNE 21ST, 2026

Ready, Set, Go!

BUFFALO SHRIMP / 18⁹⁵

cracker breading, buffalo sauce, blue cheese, chives

WINGS / 15⁹⁵

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

SPICY CHICKEN MEATBALLS / 13⁹⁵

two house made, red and white sauces, pecorino

CRISPY SHRIMP DEVILED EGGS* / 10⁹⁵

exactly how it sounds, five deviled eggs

BRIE CHEESE CURDS / 12⁹⁵

light crispy batter, lingonberry ketchup

CALAMARI* / 15⁹⁵

light breading, jalapeño, scratch cocktail sauce

LOBSTER BISQUE / cup 8 - bowl 10

brandy, sherry, heavy cream, chives

BOURSIN ARTICHOKE DIP / 14⁹⁵

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* / 13⁹⁵

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

CLASSIC BENEDICT* / 15⁹⁵

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

SHORT RIB BENEDICT* / 19⁹⁵

toasted english muffin, braised short rib, gruyere cheese, poached eggs, chipotle hollandaise, caramelized onions, smoked gouda hash browns, chives

STEAK & EGGS* / 21⁹⁵

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

SUNRISE BURGER* / 16⁹⁵

black angus, smokehouse bacon, sunny side up egg, tillamook cheddar, served with gouda hash browns add avocado / 1⁹⁵

BREAKFAST PIZZA* / 14⁹⁵

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

PRIME RIB HASH* / 16⁹⁵

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

(no additions or deletions please)

ROASTED VEGETABLE OMELET / 15⁹⁵

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

(no additions or deletions please)

HAM & CHEDDAR OMELET / 15⁹⁵

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

HAZELWOOD BREAKFAST BURRITO / 15⁹⁵

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 / 13⁹⁵

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

Hazelwood Classics

WOODFIRED ROTISSERIE CHICKEN / 27⁹⁵

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

PARMESAN CRUSTED WALLEYE / 29⁹⁵

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 / 23⁹⁵

house braised short rib, wild mushrooms, mozzarella, provolone, tillamook cheddar, caramelized onions, onion strings, chives

CHICKEN POT PIE / 18⁹⁵

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

HEALTHY BOWL SALMON* 22⁹⁵ | CHICKEN 17⁹⁵ | SHRIMP 19⁹⁵

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

HAZELWOOD CHOPPED SALAD / 16⁹⁵

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

STEAK SALAD / 22⁹⁵

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

BBQ BABY BACK RIBS / 34⁹⁵

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* / 16⁹⁵

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

☉ gluten free option available



H A P P Y

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ESTD : *food + drink* : 2004