

Feature's Card

Chef's Features

COCONUT SHRIMP / 17.95

crunchy slaw, shredded coconut, plum sauce, lime

PORK CHOP / 29.95

maple & toasted fennel brine, au jus, smoke gouda hash browns, fire roasted fuji apples

Desserts

CRÈME BRULÉE / 10.95

vanilla bean custard, fresh berries, whipped cream, powdered sugar

From The Bar

LIMONCELLO SPRITZER / 12

limoncello, lemon juice, sparkling wine, soda

JOEL GOTT PALISADES 13 / 49

blend of cabernet, merlot, zinfandel, petite sirah

HAZELWOOD

ESTD :: *food + drink* :: 2004

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