

Features Card

Ready, Set, Go!

CAPRESE SALAD / 12.95

local heirloom tomatoes, burrata, pesto, arugula, balsamic reduction, micro basil

Chef Entrees

GRILLED PORK CHOPS / D-29.95 // L- 17.95

two 8oz chops, (one for lunch), fennel & maple brine, smoked gouda hash browns, fire roasted fuji apples, au jus

NOLA SHRIMP / 24.95

butterflied shrimp, bell peppers, nola sauce, lemon juice, dirty rice, grilled ciabatta, cajun spice

Sweet Finish

ROOTBEER FLOAT / 9.00

1919 rootbeer, chilled mug, vanilla bean ice cream, cherry on top

From the Bar

RASPBERRY MARTINI / 14.00

raspberry stoli vodka, chambord, lemon juice, simple syrup, sparkling wine float

WHITE PEACH SANGRIA / 11.00

pinot grigio, peach schnapps, white grape juice, fresh fruit skewer

HAZELWOOD

ESTD :: *food + drink* :: 2004