HAZELWOOD

ESTD food + drink 2004

Ready, Set, Go!

BRIE CHEESE CURDS / *12.95*
light crispy batter, lingonberry ketchup

gfo **BOURSIN ARTICHOKE DIP** / *14.95*
creamy, parmesan crust, garlic spinach, chili flakes, tortilla chips

SPICY CHICKEN MEATBALLS / *13.95*
two house-made, red & white sauces, pecorino

CALAMARI / *15.95*
light breading, jalapeño, scratch cocktail sauce

gfo **CRISPY BRUSSELS SPROUTS** / *12.95*
ginger wasabi dressing, crunchy rice, asian slaw, lime vinaigrette, togarashi

BAKED BRIE / *15.95*
lingonberry-lemon preserves, thyme, pistachios, buttered caraway rye

gfo **CRISPY SHRIMP DEVILED EGGS*** / *11.95*
exactly how it sounds, five deviled eggs

gfo **WINGS** / *15.95*
lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq, or buffalo

WAGYU BEEF LETTUCE WRAPS / *15.95*
wild mushrooms, ginger, garlic, cilantro, water chestnuts, peanut sauce, plum sauce, asian slaw, bibb lettuce

Lettuce & Stuff

gfo **"I JUST WANT A SMALL SALAD"** / *7.95*
cucumbers, carrots, grape tomatoes, bermuda onions, croutons, pick your dressing

gfo **CAESAR** *get started 7.95 / entrée 11.95*
romaine, grated parmesan, croutons

gfo **CRANBERRY WALNUT** *get started 7.95 / entrée 13.95*
baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

gfo **BABY ICEBERG WEDGE** / *9.95*
candied bacon, grape tomatoes, chives, amablu cheese crumbles, chopped egg, amablu cheese dressing

Wood Fired Pizza

our shareable pizzas are finished with olive oil blend and pecorino cheese. the house cheese is a blend of whole milk mozzarella and aged provolone.

"SKINNY" (OPTION FOR ALL PIZZAS) / *3*
hole in the center (less dough = less carbs), *salad mounded up in the center*

gfo *gluten-free cauliflower crust available* / *4*

gfo **PEPPERONI, BACON & GOAT CHEESE** / *15.95*
red sauce, jalapeño, chili flakes, house cheese

gfo **MARGHERITA** / *13.95*
red sauce, roma tomatoes, fresh mozzarella, basil

gfo **ITALIAN SAUSAGE & WILD MUSHROOM** / *15.95*
garlic butter, house cheese, chives

gfo **SWEET & SALTY** / *15.95*
white sauce, prosciutto, fresh mozzarella, caramelized onions, balsamic reduction, chives

FRENCH ONION & SHORT RIB / *15.95*
garlic cream, gruyère, house cheese, thyme, crushed croutons, chives

CAULDRON OF LOVE

yeah, yeah...soup. made one day ahead, ask grandma why. *cup 7.00 / bowl 9.00*

DAILY: chicken wild rice

gfo **MON:** smoked gouda potato
w/ chopped bacon & chives

gfo **TUES:** tomato basil
w/ crushed croutons

WED: mushroom thyme
w/ crushed croutons

THURS: beef barley

FRI: shrimp corn chowder

SAT/SUN: lobster bisque *+1.00*

FRENCH ONION SOUP / *10.95*
rich broth, garlic croutons, gruyère, pecorino

add some love: chicken breast / *5.95* | salmon* / *12.95* | shrimp* / *7.95* | steak* / *12.95*

gfo **HAZELWOOD CHOPPED** / *16.95*
pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette

gfo **TUNA POKE BOWL*** / *21.95* *(served raw)*
brown rice, carrots, cucumbers, edamame, radishes, avocado, arugula, ginger wasabi dressing

gfo **STEAK SALAD*** / *22.95*
6 oz sirloin, baby greens, oven-roasted tomatoes, red onions, amablu cheese crumbles, hard boiled egg, amablu cheese dressing, chives

gfo **SANTA FE** / *16.95*
house greens, tomatoes, charred corn salsa, avocado, tortilla strips, toasted pepitas, pulled chicken, queso fresco, chipotle ranch

HEALTHY BOWLS

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, brown rice gfo

SALMON* / *22.95*
charred corn salsa

CHICKEN BREAST / *17.95*
roasted poblano salsa

SHRIMP* / *19.95*
charred corn salsa

FRESH VEGGIE / *16.95*
broccolini

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
a gratuity of 20% will be added to parties of 8 or more
gfo gluten friendly options

Two Hands

served with choice of house-made chipperbec potato chips or coleslaw. sub fries or fruit / 1.95 tater tots / 2.50 *gluten-free bun* / 1.95

BLACKBERRY BRIE BURGER* / *16.95*
7 oz angus patty, brie cheese curds, blackberry jam, roasted jalapeño, candied bacon, brioche bun

gfo **CHEESY CHEESEBURGER*** / *15.95*
tillamook cheese, garlic butter, gruyère, american cheese, cheddar-basil crisp, sautéed red onions, dijon aioli, brioche bun

gfo **PUB BURGER*** / *16.95*
7 oz angus patty, smokehouse bacon, caramelized onions, amablu cheese crumbles, gruyère, french onion sauce, garlic aioli, brioche bun

gfo **PRIME RIB FRENCH DIP** / *20.95*
caramelized onion sauce, au jus, gruyère, toasted french roll
(horseradish cream is available upon request)

gfo **CHESTER'S TURKEY AVOCADO MELT** / *15.95*
wood fired rotisserie turkey, basil mayo, lettuce, tomato, monterey jack, avocado, multigrain bread

gfo **SALMON BLT*** / *21.95*
cajun seasoned, arugula, candied bacon, tomatoes, basil mayo, toasted french roll

gfo **ROTISSERIE CHICKEN SANDWICH** / *18.95*
monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus, toasted french roll

Pasta

SHRIMP & SCALLOP SCAMPI / *27.95*
pan-seared, shallots, garlic butter, white wine, broccoli, pecorino, lemon, angel hair pasta

CHICKEN RIGATONI À LA VODKA / *22.95*
mother sauce, broccoli, fresh mozzarella, pecorino, crushed red chiles, garlic butter, fried basil

SHORT RIB LINGUINE / *29.95*
braised short rib, wild mushrooms, oven-roasted tomatoes, demi cream sauce

MEDITERRANEAN ANGEL HAIR / *16.95*
roasted red peppers, spinach, oven-roasted tomatoes, shallots, basil, kalamata olives, white wine, feta cheese

add pulled chicken / 5.95 *add grilled chicken* / 5.95
*add grilled shrimp** / 7.95 *add grilled salmon** / 12.95

ROTISSERIE

gfo **WOOD FIRED ROTISSERIE CHICKEN** / *25.95*
we spin hand rubbed, farm raised, antibiotic-free birds all day on our texas made j & r ranch rotisserie.
served with hand-mashed potatoes, grilled broccolini, chicken jus
(rotisserie cooking may impart a slight pink color due to the spices and smoke. rest assured we check each bird for safe temperature)

By Land

TATER TOT HOTDISH / *19.95*
carrots, celery, onions, corn, ground beef, garlic, mushroom casserole sauce, crushed potato chips, chives

CHICKEN POT PIE / *19.95*
no aluminum bowl, carrots, sweet onions, celery, peas, savory flaky crust, chives

gfo **PORK CHOPS*** / *29.95*
two 8 oz chops, fennel & maple brined, smoked gouda hash browns, fire-roasted fuji apples, au jus

PRIME RIB* / *49.95* *available thurs-sat, after 5pm*
14 oz cut, hand-mashed potatoes, horseradish cream, au jus

GRILLED MEATLOAF / *25.95*
hand-mashed potatoes, marsala mushroom gravy, parmesan broccoli

CHICKEN CORDON BLEU / *24.95*
herbed panko, parmesan crusted, herb rice pilaf, prosciutto cotto, gruyère, arugula, lime vinaigrette, mustard sauce

MINUTE CHICKEN / *23.95*
herbed panko, parmesan crusted, breast, angel hair pasta, wild mushrooms, shallots, capers, lemon butter sauce

GRILLED STEAKS

gfo 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*	PETITE FILET*	RIBEYE*	NEW YORK STRIP*
8 oz cut	6 oz cut	14 oz cut	14 oz cut
54.95	*42.95*	*55.95*	*52.95*

By Sea

PARMESAN CRUSTED WALLEYE / *29.95*
herbed panko and aged parmesan crusted, herb rice pilaf, parmesan broccoli, scratch tartar sauce

gfo **BLACKENED PATAGONIA SALMON*** / *29.95*
cast iron, creamed spinach and sweet corn, apple gastrique

FISH & CHIPS / *23.95*
canadian walleye, craft beer batter, fries, coleslaw, scratch tartar sauce

gfo **PAN-SEARED SCALLOPS*** / *49.95*
fresh baby spinach, wild mushrooms, shallots, truffle oil, lemon butter sauce, chives

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