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

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

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

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

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*

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) *hole in the center (less dough = less carbs), salad mounded up in the center* / **3**
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

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

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

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

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

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

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

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

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

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

Hazelwood Classics

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

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

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

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

Grilled Steaks

(gfo) **FILET MIGNON*** / *54.95*
8 oz cut, garlic butter, au jus, smoked gouda hash browns

(gfo) **NEW YORK STRIP*** / *52.95*
14 oz cut, garlic butter, au jus, smoked gouda hash browns

(gfo) **RIBEYE*** / *55.95*
14 oz cut, garlic butter, au jus, smoked gouda hash browns

(gfo) **PETITE FILET*** / *42.95*
6 oz cut, garlic butter, au jus, smoked gouda hash browns

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)

Something Sweet?

big enough to share, but only if you want to

(gfo) **BANANA CREAM PIE** / *10.95*
made to order, fresh custard, walnut-almond graham crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana

(gfo) **KEY LIME PIE** / *10.95*
nellie & joe's real key lime juice, walnut-almond graham crust, house whipped cream, lime zest

CHOCOLATE CAKE / *10.95*
grandma betty's recipe, cocoa cream frosting, served with vanilla bean icecream

BREAD PUDDING / *10.95*
praline sauce, house whipped cream

DESSERT FLIGHT / *17.95*
half portion sizes of our banana cream pie, chocolate cake, and bread pudding, vanilla bean ice cream
(no substitutions please)

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