

Features Card

Ready, Set, Go!

WAGYU BEEF LETTUCE WRAPS / 15.95

wild mushrooms, ginger, garlic, cilantro,
water chestnuts, peanut sauce, plum sauce,
asian slaw, bibb lettuce

By Sea

BLACKENED PATAGONIA SALMON / 29.95

cast iron, creamed spinach, sweet corn,
apple gastrique

By Land

CHICKEN CORDON BLEU / 24.95

herbed panko, parmesan crusted, herbed rice
pilaf, prosciutto cotto, gruyère, arugula,
lime vinaigrette, mustard sauce

PORK CHOPS / 29.95

two 8 oz chops, fennel & maple brined,
smoked gouda hash browns, fire-roasted
fuji apples, au jus

Dessert

SEASONAL CHEESECAKE / 10.95

ask your server for details

From The Bar

POM MULE / 12

tito's vodka, pomegranate juice, lemon juice, agave,
ginger beer

SPICY PRICKLY PEAR MARGARITA / 14

corazón blanco, prickly pear, triple sec,
lime juice, fresno chile

HAZELWOOD

ESTD :: *food + drink* :: 2004

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