

HAZELWOOD

ESTD :: *food + drink* :: 2004

Ready, Set, Go!

BRIE CHEESE CURDS / 11

light crispy batter, lingonberry ketchup

CRISPY SHRIMP DEVEILED EGGS* / 11

exactly how it sounds, five deveiled eggs

HOUSE CHIPS & ONION DIP / 7

house made potato chips, french onion dip, crispy shallots, chives

BOURSIN ARTICHOKE DIP / 12

creamy, golden brown parmesan crust, pizza chips

WINGS / 12

lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq or buffalo

CRISPY BRUSSELS SPROUTS / 11

ginger wasabi dressing

CRUNCHY TATER TOTS / 11

house made, bacon ketchup

SPICY CHICKEN MEATBALLS / 5 ea

red and white sauces, pecorino

CALAMARI* / 12

light breading, jalapeño, scratch cocktail sauce

BACON MAC N CHEESE BALLS / 11

smoked gouda, tillamook cheddar, pecorino, lightly fried, chipotle ranch

AHI TUNA POKE* / 16


togarashi, wonton crisps, wasabi mayo

CAULDRON OF LOVE

yeah, yeah...soup. made one day ahead, ask grandma why. *cup 6 / bowl 8*

DAILY: chicken wild rice

MON/TUE: chicken noodle

WED: creamy tomato basil 

THU: chicken tortilla

FRI: shrimp & corn chowder

SAT/SUN: lobster bisque (*cup 7 / bowl 9*)

Wood Fired Pizza

all pizzas are finished with pecorino cheese. our house cheese is a blend of whole milk mozzarella and aged provolone. white sauce is a blend of olive oil and roasted garlic. red sauce is a pure and simple blend of crushed tomatoes and a touch of salt

CHARRED PEPPERONI / 13

red sauce, roasted tomatoes, pepperoncinis, basil

MARGHERITA / 13

red sauce, fresh mozzarella, vine ripened tomatoes, basil

BBQ CHICKEN & BACON / 13

bbq ranch, mozzarella, provolone, charred corn salsa, queso fresco, cilantro

SWEET & SALTY / 14

white sauce, shaved prosciutto, fresh mozzarella, caramelized onions, balsamic reduction

PLANT BASED PIZZA / 16

italian seasoned beyond meat, chao cheese, wild mushrooms, caramelized onions, roasted red peppers, cauliflower crust

"SKINNY" (OPTION FOR ALL PIZZAS)

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

 gluten free cauliflower crust available / 2

Lettuce and Stuff

"I JUST WANT A SMALL SALAD" / 7

cucumbers, carrots, grape tomatoes, bermuda onions, croutons, pick your dressing

BABY ICEBERG WEDGE / 8

candied bacon, grape tomatoes, scallions, amablu dressing

CAESAR *get started 7 / entrée 11*

romaine, grated parmesan, croutons

add some love: chicken breast / 6 pulled chicken / 5 grilled salmon* / 9 grilled shrimp* / 8 grilled steak* / 9

CRANBERRY WALNUT *get started 8 / entrée 13*

baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

BEEF AND BLUE* / 18

6 oz grilled hanger, house greens, tomatoes, amablu cheese crumbles, chopped egg, bermuda onion, crispy onion strings, amablu dressing, balsamic reduction

SANTA FE / 14

house greens, tomatoes, charred corn salsa, avocado, toasted pepitas, pulled chicken, corn tortillas, queso fresco, chipotle ranch

TUNA POKE BOWL* / 18

ginger wasabi dressing, carrots, cucumbers, wonton strips, radishes, avocado, quinoa


BEET & QUINOA SALAD / 15

roasted beets, edamame, chickpeas, red peppers, watercress, toasted pepitas, goat cheese, balsamic vinaigrette

HAZELWOOD CHOPPED / 15

pulled chicken, amablu cheese crumbles, granny smith apples, grape tomatoes, bacon, sweet corn, chopped egg, herb vinaigrette

HEALTHY BOWLS

 steamed fresh chef's vegetable, lemongrass sauce, baby kale, pea tendrils, edamame, toasted pepitas, cucumbers, plum sauce, grape tomatoes, choice of quinoa or brown rice

SALMON* / 18

charred corn salsa

STEAK* / 18

roasted poblano salsa

CHICKEN BREAST / 16

roasted poblano salsa

SHRIMP* / 17

charred corn salsa

FRESH VEGGIE / 15

Two Hands

premium iowa black angus burgers

BLACKBERRY BRIE BURGER* / 15

brie cheese curds, blackberry jam, roasted jalapeños, candied bacon

FRENCH DIP / 17

french onion sauce, shaved prime rib, toasted french roll, au jus (*creamy horseradish available upon request*)

COWBOY BURGER* / 15

crispy onion strings, smokehouse bacon, tillamook cheddar, bbq sauce

SIDES

fries, coleslaw, cottage cheese, or fruit. sub tater tots or soup of the day / 2

 gluten free bun available / 2

SHORT RIB BURGER* / 16

8 oz ground short rib, caramelized onions, sauteed mushrooms, horseradish cream, lettuce, gruyere cheese

ROTISSERIE CHICKEN SANDWICH / 17

toasted french roll, monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus
add smokehouse bacon / 2
add avocado / 2

CHESTER'S TURKEY AVOCADO MELT / 14


wood fired rotisserie turkey, basil mayo, lettuce, tomato, monterey jack, multi-grain
add smokehouse bacon / 2

FISH TACOS* / 17

cajun seasoned, flour torillas, crunchy slaw, charred corn salsa, avocado cream, queso fresco, dirty rice

winter 2021

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

 gluten free option available

gratuity of 18% may be added to parties of 8 or more.

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By Land

we use black angus 28-day-aged beef, center-cut and naturally aged for full flavor and tenderness.

GRILLED FILET MIGNON* / 42

8 oz cut, garlic butter, smoked gouda hash browns

NEW YORK STRIP* / 36

14 oz cut, garlic butter, smoked gouda hash browns

GRILLED RIBEYE* / 45

18 oz bone-in, garlic butter, smoked gouda hash browns

ROASTED PRIME RIB* available friday & saturday after 5pm

horseradish mashed potatoes, pan beef jus

11 oz cut **32** / 16 oz cut **38**

add some love: **GRILLED SHRIMP / 8** **BLUE CHEESE / 2** **GRILLED SCALLOPS / 9** **SAUTÉED WILD MUSHROOMS / 3**

GRILLED IOWA PORK CHOPS* / 26

two 7 oz chops, maple syrup & toasted fennel brine, smoked gouda hash browns, au jus, fire roasted fuji apples

GRILLED MEATLOAF / 21

hand mashed potatoes, parmesan broccoli, marsala mushroom gravy

ROTISSERIE

WOOD FIRED ROTISSERIE CHICKEN / 21

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 asparagus, 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 Sea

fish is flown in six days a week and rigorously inspected. we purchase antarctic salmon, rated yellow for sustainability by monterey bay aquarium's seafood watch group

GRILLED SALMON* / 27

warm wild mushrooms, asparagus, arugula, roasted red peppers, lemon garlic oil

PEPPERCORN CRUSTED SALMON* / 27

gochujang pepper crust, pan roasted, green cabbage, red peppers, scallion, carrot, sesame soy glaze, lemon butter sauce

PAN SEARED SEA SCALLOPS* / 32

wild mushrooms, melted leeks, prosciutto, lemon butter sauce, crispy shallots

FISH & CHIPS / 18

canadian walleye, craft beer batter, fries, malt vinegar seasoning, tartar sauce

JAMBALAYA* / 24

shrimp, scallops, fresh fish, andouille sausage, crushed tomatoes, dirty rice

PARMESAN CRUSTED CANADIAN WALLEYE / 27

panko, herb and aged parmesan crusted, rice pilaf, parmesan broccoli

Pasta

SEAFOOD LINGUINI* / 23

mussels, scallops, shrimp, crushed tomatoes, white wine, chillies, basil

MINUTE CHICKEN / 19

panko, herb and aged parmesan crusted breast, angel hair, wild mushrooms, shallots, capers, lemon butter sauce

SHORT RIB LINGUINI / 24

house made tender short rib, asparagus, wild mushrooms, oven dried tomatoes, veal demi cream sauce

MEDITERRANEAN ANGEL HAIR / 15

roasted red peppers, garlic spinach, kalamata olives, oven roasted tomatoes, shallots, basil, white wine, feta cheese

add pulled chicken / 5

add grilled shrimp / 8

add grilled scallops* / 9

add grilled steak* / 9

Wood Fired Clay Pots

cooked in that big beautiful oven in the corner. apple, cherry, pecan, red oak or whatever our wood guy has that's good!

CHICKEN POT PIE / 16

no aluminum bowl, carrots, sweet onion, celery, peas, savory, flaky crust

SHRIMP & SCALLOPS* / 26

artichoke hearts, kalamata olives, garlic spinach, oven roasted tomatoes, white wine, fresh herbs

LOBSTER MAC & CHEESE / 24

sharp cheddar sauce, tillamook cheddar, mozzarella, provolone, parmesan, caramelized onions, potato chip crust

SIDES

SMOKED GOUDA HASH BROWNS / 8

ROASTED FUJI APPLES / 6

MASHED POTATOES / 7

hand mashed or horseradish

WILD MUSHROOMS / 11

RICE PILAF / 7

PARMESAN BROCCOLI / 7

ROASTED BEETS / 7

GARLIC TOAST / 3

GRILLED ASPARAGUS / 8

lemon garlic oil

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