

# HAZELWOOD

ESTD :: *food + drink* :: 2004

## Ready, Set, Go!

### BRIE CHEESE CURDS / 11

light crispy batter, lingonberry ketchup

### <sup>efo</sup> CRISPY SHRIMP DEVEILED EGGS\* / 11

exactly how it sounds, five deviled eggs

### FRENCH ONION SOUP / 9

rich beef broth, emmental cheese, parmesan cheese, sourdough croutons

### 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

### SZECHUAN GREEN BEANS / 11

bacon, cashews, sesame seeds

### CRUNCHY TATER TOTS / 11

house made, bacon ketchup

### SPICY CHICKEN MEATBALLS / 5 ea

pecorino, mother sauce & garlic white sauce

### CALAMARI\* / 12

light breading, jalapeño, scratch cocktail sauce

### BACON MAC N CHEESE BALLS / 11

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

### <sup>efo</sup> 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:** mushroom thyme

**WED:** creamy tomato basil <sup>efo</sup>

**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. our red sauce is a pure and simple blend of crushed tomatoes and a touch of salt.

### <sup>efo</sup> CHARRED PEPPERONI / 13

red sauce, roasted tomatoes, pepperoncinis, basil

### <sup>efo</sup> MARGHERITA / 13

red sauce, fresh mozzarella, vine ripened tomatoes, basil

### <sup>efo</sup> CHICKEN, BACON, & RANCH / 13

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

### <sup>efo</sup> SWEET & SALTY / 14

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

### <sup>efo</sup> PLANT BASED PIZZA / 16

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

### <sup>efo</sup> "SKINNY" (OPTION FOR ALL PIZZAS)

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

<sup>efo</sup> 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

### <sup>efo</sup> CRANBERRY WALNUT *get started 8 / entrée 13*

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

### <sup>efo</sup> BEEF AND BLUE\* / 18

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

### <sup>efo</sup> SANTA FE / 14

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

### <sup>efo</sup> TUNA POKE BOWL\* / 18

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

### <sup>efo</sup> BEET & QUINOA SALAD / 15

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

### <sup>efo</sup> HAZELWOOD CHOPPED / 15

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

## HEALTHY BOWLS

<sup>efo</sup> 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, gruyere cheese, au jus (*creamy horseradish available upon request*)

### <sup>efo</sup> 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

<sup>efo</sup> gluten free bun available / 2

### <sup>efo</sup> SHORT RIB BURGER\* / 16

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

### <sup>efo</sup> ROTISSERIE CHICKEN SANDWICH / 17

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

### <sup>efo</sup> CHESTER'S TURKEY AVOCADO MELT / 14

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

### WALLEYE TACOS / 17

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

opening menu 2021

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

<sup>efo</sup> 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.

**NEW YORK STRIP\* / 36**

14 oz cut, garlic butter, smoked gouda hash browns

**GRILLED FILET MIGNON\* / 42**

8 oz cut, garlic butter, smoked gouda hash browns  
add blue cheese crust / 2

**GRILLED RIBEYE\* / 45**

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

**ROASTED PRIME RIB\* available thursday-sunday after 5pm**

horseradish mashed potatoes, pan beef jus  
11 oz cut **32** / 16 oz cut **38**

add some love: **GRILLED SHRIMP / 8** **GRILLED SCALLOPS\* / 9** **SAUTÉED WILD MUSHROOMS / 3**

**GRILLED IOWA PORK CHOPS\* / 26**

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

**GRILLED MEATLOAF / 19**

hand mashed potatoes, parmesan broccoli,  
marsala mushroom sauce

## 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, dirty rice,  
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,  
wild rice pilaf, parmesan broccoli

## Pasta

**MINUTE CHICKEN / 19**

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

**CHICKEN RIGATONI / 19**

white sauce, garlic spinach, shallots,  
pulled rotisserie chicken, candied walnuts,  
amablu cheese

**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 scallops\* / 9  
add grilled shrimp / 8 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**

**PARMESAN BROCCOLI / 7**

**WILD RICE PILAF / 7**

**ROASTED BEETS / 7**

**GARLIC TOAST / 3**

**GRILLED ASPARAGUS / 8**

lemon garlic oil

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**g** gluten free option available

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