

HAZELWOOD

ESTD *food + drink* 2004

WELCOME TO *Mother's Day* BRUNCH | 9 AM-2 PM

SERVING A COMPLIMENTARY MIMOSA FOR MOM

BRUNCH PUNCH / 10

bacardi rum, pineapple rum, lime juice, pineapple juice, peychard bitters

ELDERFLOWER MIMOSA / 8

st. germain, orange juice, sparkling brut

PB & C / 11

peanut butter whiskey, kahlua, coffee, whipped cream, chocolate chips

BREAKFAST MULE / 12

ketel one botanical, orange juice, agave nectar, ginger beer

PALOMA-MIMOSA / 11

jose cuervo silver, ruby red grapefruit juice, lime juice, champagne float

SPICY PEPPER BLOODY / 10

house mixed pepper brined vodka & bloody blend

Ready, Set, Go!

MONKEY BREAD / 8

croissant dough, pecan praline sauce

efo CRISPY SHRIMP DEVILED EGGS / 11

exactly how it sounds, five deviled eggs

SPICY CHICKEN MEATBALLS / 5 each

red and white sauces, pecorino

AHI TUNA POKE* / 16

togarashi, wonton crisps, wasabi mayo

BRIE CHEESE CURDS / 11

light crispy batter, lingonberry ketchup

JUMBO LUMP CRAB CAKES / 17

blue fin crab, mustard sauce, lemon

CAULDRON OF LOVE

LOBSTER BISQUE

made with stock of lobster shells, brandy, sherry, garlic, butter, and heavy cream, garnished with lobster meat & fresh chives

(cup 7 / bowl 9)

Cool Stuff

PRIME RIB HASH* / 14

tender beef, potatoes, bell pepper, red onion, poached eggs, hollandaise, toast

(no additions or deletions please)

CHICKEN BISCUIT & GRAVY* / 15

sunny side egg, crispy fried chicken breasts, fresh biscuits, country sausage gravy, tillamook cheddar, candied bacon

BREAKFAST PIZZA / 13

country sausage gravy, scrambled eggs, four cheese blend, applewood smoked bacon, chives

HUEVOS RANCHEROS* / 13

two eggs, roasted poblano salsa, drunken pinto beans, queso fresco, flour tortillas

efo SUNRISE BURGER* / 14

iowa black angus patty, smoked gouda hash browns, applewood smoked bacon, sunny side up egg, tillamook cheddar with fruit add avocado / 2

STRAWBERRIES & CREAM FRENCH TOAST / 14

ciabatta bread, cinnamon-chili batter, panko breadcrumbs, macerated strawberries, vanilla glaze, country sausage, candied bacon

BREAKFAST BURRITO / 13

choice of rotisserie chicken or sausage, scrambled eggs, charred corn salsa, queso fresco, roasted poblano salsa, lime sour cream, smoked gouda hash browns, tortilla chips

Eggs

efo ROASTED VEGETABLE OMELET* / 13

oven roasted tomatoes, asparagus, roasted mushrooms, fresh mozzarella, garlic spinach, fresh herbs, smoked gouda hash browns, toast (no additions or deletions please)

efo TILLAMOOK CHEDDAR CLASSIC OMELET* / 13

your choice of applewood smoked bacon, cob smoked ham, or country sausage, smoked gouda hash browns, toast

REUBEN BENEDICT* / 14

house-made braised corned beef, gruyere, caraway rye, hollandaise, chopped pickles, smoked gouda hash browns

efo BTW OMELET* / 13

applewood bacon, oven dried tomatoes, watercress, parmesan cheese, smoked gouda hash browns, toast

efo CLASSIC BENEDICT* / 13

toasted english muffin, cob smoked ham, poached eggs, hollandaise, smoked gouda hash browns

efo

THE ALL AMERICAN* / 13

three eggs any style, your choice of applewood smoked bacon, cob smoked ham, or sausage, smoked gouda hash browns, toast

efo

STEAK & EGGS* / 18

6 oz hanger steak, two eggs any style, smoked gouda hash browns, toast

efo BREAKFAST HEALTHY BOWL* / 12

three egg whites scrambled, red quinoa, asparagus, vine ripened tomato, avocado, plum sauce

CRAB CAKE BENEDICT* / 19

toasted english muffin, blue fin jumbo lump crab cakes, poached eggs, hollandaise, smoked gouda hash browns

Hazelwood Classics

efo ROASTED PRIME RIB*

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

WOOD FIRED ROTISSERIE CHICKEN / 21

hand-rubbed, farm-raised rotisserie chicken, hand mashed potatoes, grilled asparagus, chicken jus

efo GRILLED FILET MIGNON* / 42

8 oz cut, garlic butter, smoked gouda hash browns

efo GRILLED SALMON* / 27

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

efo NEW YORK STRIP* / 36

14 oz cut, garlic butter, smoked gouda hash browns

PARMESAN CRUSTED CANADIAN WALLEYE / 27

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

efo 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

efo GRILLED RIBEYE* / 45

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

HEALTHY BOWLS

efo 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

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

efo gluten free option available