

HAZELWOOD

ESTD : *food + drink* : 2004

WELCOME TO *Mother's Day* BRUNCH | 8 AM-2 PM

SERVING A COMPLIMENTARY MIMOSA FOR MOM

BRUNCH PUNCH / 10

bacardi rum, pineapple rum, lime juice, pineapple juice, peachard 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

^{gfo} 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 sunny side eggs, roasted poblano salsa, charred corn salsa, avocado cream, drunken pinto beans, queso fresco, cilantro, chorizo, crispy tortillas

^{gfo} 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, macerated strawberries, vanilla glaze, country sausage, candied bacon

BREAKFAST BURRITO / 13

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

Eggs

^{gfo} 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)

^{gfo} 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

^{gfo} BTW OMELET* / 13

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

^{gfo} CLASSIC BENEDICT* / 13

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

^{gfo} THE ALL AMERICAN* / 13

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

^{gfo} STEAK & EGGS* / 18

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

^{gfo} 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

^{gfo} 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

^{gfo} GRILLED FILET MIGNON* / 42

8 oz cut, garlic butter, smoked gouda hash browns

^{gfo} GRILLED SALMON* / 27

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

^{gfo} 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

^{gfo} 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

^{gfo} GRILLED RIBEYE* / 45

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

HEALTHY BOWLS

^{gfo} 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