

# HAZELWOOD

ESTD : *food + drink* : 2004

## Ready, Set, Go!

### BRIE CHEESE CURDS / 11

light crispy batter, lingonberry ketchup

### CRISPY SHRIMP DEVILED EGGS\* / 11

exactly how it sounds, five deviled eggs

### HOUSE CHIPS & THREE DIPS / 11

house made potato & tortilla chips, french onion dip, poblano salsa, chipotle ranch

### BOURSIN ARTICHOKE DIP / 12

creamy, golden brown parmesan crust, garlic spinach, pizza chips

### WINGS / 13

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:** smoked gouda potato chopped bacon & chives

**WED:** creamy tomato basil 

**THU:** chicken tortilla tortilla strips & lime sour cream

**FRI:** shrimp & corn chowder

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

## Lettuce and Stuff

### "I JUST WANT A SMALL SALAD" / 7

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

### BABY ICEBERG WEDGE / 9

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\* / 11 grilled shrimp\* / 8 grilled steak\* / 11

### CRANBERRY WALNUT *get started 8 / entrée 13*

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

### BEEF AND BLUE\* / 18

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

### SANTA FE / 15

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

### TUNA POKE BOWL\* / 18

choice of quinoa or brown rice, ginger wasabi dressing, carrots, cucumbers, wonton strips, radishes, avocado


### BEET & QUINOA / 15

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

### HAZELWOOD CHOPPED / 16

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 black angus burgers served with choice of fries, cole slaw 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

### COWBOY BURGER\* / 15

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

### FRENCH DIP / 17

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

### HAZELWOOD MAC BURGER\* / 21

two patties, russian dressing, lettuce, american cheese, house pickles, onions  
add *smokehouse bacon* / 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

### BLACKBERRY BRIE BURGER\* / 15

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

\*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.

# By Land

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

**GRILLED FILET MIGNON\* / 46**

8 oz cut, garlic butter, smoked gouda hash browns

**NEW YORK STRIP\* / 42**

14 oz cut, garlic butter, smoked gouda hash browns

**GRILLED RIBEYE\* / 52**

20 oz bone in, garlic butter, smoked gouda hash browns

**ROASTED PRIME RIB\* available after 5pm**

hand mashed potatoes, au jus

11 oz cut **35** / 16 oz cut **40**

add some love: **GRILLED SHRIMP / 8** **BLUE CHEESE / 2** **GRILLED SCALLOPS / 11** **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 / 22**

hand mashed potatoes, parmesan broccoli, marsala mushroom gravy

## ROTISSERIE

**WOOD FIRED ROTISSERIE CHICKEN / 22**

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

**GRILLED SALMON\* / 28**

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

**PEPPERCORN CRUSTED SALMON\* / 28**

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

**PAN SEARED SEA SCALLOPS\* / 36**

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\* / 26**

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

**PARMESAN CRUSTED WALLEYE / 28**

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

**JUMBO GRILLED SHRIMP / 24**

ancho marinade, couscous, roasted red pepper sauce, radish-cilantro salad, lemon garlic oil

# Pasta

**MINUTE CHICKEN / 20**

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

**SHORT RIB LINGUINI / 24**

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

**MEDITERRANEAN ANGEL HAIR / 16**

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\* / 11

add grilled steak\* / 11

# 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 / 17**

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

**SHRIMP & SCALLOPS\* / 28**

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

# Wood Fired Pizza

**"SKINNY"** (OPTION FOR ALL PIZZAS) hole in the center (less dough = less carbs) *salad mounded up in the center* / 3

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

*gluten free cauliflower crust available / 3*

**CHICKEN, BACON & RANCH / 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 impossible meat, chao cheese, wild mushrooms, caramelized onions, roasted red peppers, cauliflower crust

**PESTO SHRIMP / 17**

alfredo sauce, roasted tomatoes, mozzarella, provolone, garlic spinach

## SIDES

**SMOKED GOUDA HASH BROWNS / 8**

**ROASTED FUJI APPLES / 7**

**MASHED POTATOES / 7**

**WILD MUSHROOMS / 11**

**WILD RICE PILAF / 7**

**PARMESAN BROCCOLI / 7**

**GARLIC TOAST / 3**

**ROASTED BEETS / 7**

**GRILLED ASPARAGUS / 8**  
lemon garlic oil

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