

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

FRENCH ONION SOUP / 9

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

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

SZECHUAN GREEN BEANS / 11

bacon, cashews, sesame seeds

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: cheesy potato bacon

TUE: mushroom thyme

WED: creamy tomato basil ^{efo}

THU: chicken tortilla

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

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

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

^{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

Two Hands

premium black angus burgers served with choice of fries, cole slaw or fruit.

sub tater tots or soup of the day / 2

^{efo} 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, bermuda 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

^{efo} 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* *thursdays thru sundays 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

CHICKEN RIGATONI / 19
white sauce, garlic spinach, shallots,
pulled rotisserie chicken, candied walnuts,
amablu cheese

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

GRILLED ASPARAGUS / 8
lemon garlic oil

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