# HAZELWOOI ESTD : food + drink : 2004

'Keady, 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, bbg or buffalo

Lettuce and Stu

💬 "I JUST WANT A SMALL SALAD" / 7 cucumbers, carrots, grape tomatoes, bermuda onions, croutons, pick your dressing

SZECHUAN GREEN BEANS / 11 bacon, cashews, sesame seeds

**CRUNCHY TATER TOTS / 12** house made, bacon ketchup

SPICY CHICKEN MEATBALLS / 6 ea red and white sauces, pecorino

CALAMARI\* / 13 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 👘

THU: chicken tortilla

FRI: shrimp & corn chowder

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

BABY ICEBERG WEDGE / 9 candied bacon, grape tomatoes, scallions, amablu dressing

痾 CAESAR get started 7 / entrée 11

romaine, grated parmesan, croutons

chicken breast / 6 pulled chicken / 5 grilled salmon\* / 11 grilled shrimp\* / **8** add some love: grilled steak\* / 11

CRANBERRY WALNUT get started 8 / entrée 13 baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

## SANTA FE / 16

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

# 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 add avocado / **2** 

#### HAZELWOOD CHOPPED / 16

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

🕑 TUNA POKE BOWL\* / 20 choice of quinoa or brown rice, ginger wasabi dressing, carrots, cucumbers, nori, radishes, avocado

# **HEALTHY BOWLS =**

🕐 steamed fresh chef's vegetable, lemongrass sauce, baby kale, pea tendrils, edamame, toasted pepitas, cucumbers, plum sauce, grape tomatoes, choice of guinoa or brown rice

SALMON* / 20 charred corn salsa		RIMP* / 17 arred corn salsa	FRESH VEGGIE / 15 broccoli & asparagus
			* • • •
wo'Hands			
Two Hands premium black angus burgers served with ub tater tots or soup of the day / 2 gluten free bun available / 2	choice of fries, cole slaw or fruit.		

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

toasted french roll (creamy horseradish available upon request)

# HAZELWOOD MAC BURGER\* / 22

two patties, russian dressing, lettuce, american cheese, house pickles, onions add smokehouse bacon / 2

lettuce, tomato, monterey jack, multi-grain

#### **COWBOY BURGER\* / 15** crispy onion strings, smokehouse bacon, tillamook cheddar, bbq sauce

**BLACKBERRY BRIE BURGER\* / 16** 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.

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\* / 46

14 oz cut, 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 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 / 23**

hand mashed potatoes, parmesan broccoli, marsala mushroom gravv



#### WOOD FIRED ROTISSERIE CHICKEN / 23

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)



in six days a week and rigorously inspected

#### PEPPERCORN CRUSTED SALMON\* / 29 gochujang pepper crust, pan roasted,

green cabbage, red peppers, scallion, carrot, sesame soy glaze, lemon butter sauce

<sub>()</sub> PAN SEARED SEA SCALLOPS\* / 36 wild mushrooms, garlic spinach, prosciutto, lemon butter sauce, crispy shallots

FISH & CHIPS / 19 canadian walleye, craft beer batter, fries,

malt vinegar seasoning, tartar sauce

JAMBALAYA\* / 27 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



#### MINUTE CHICKEN / 21

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

#### SHORT RIB LINGUINI / 25

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

#### **MEDITERRANEAN ANGEL HAIR / 17**

roasted red peppers, garlic spinach, kalamata olives, oven roasted tomatoes, shallots, basil, white wine, feta cheese add pulled chicken / 5 add grilled shrimp / 8

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\* / 29 artichoke hearts, kalamata olives, garlic spinach, oven roasted tomatoes, white wine, fresh herbs

POT ROAST MAC & CHEESE / 23 tillamook cheddar, mozzarella, provolone, parmesan, house braised beef, mirepoix,

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 pe rino 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

SAUSAGE & WILD MUSHROOM / 14 italian sausage, wild mushrooms, chives, garlic butter, mozzarella, provolone, pecorino cheese

🕾 SMOKED GOUDA HASH BROWNS / 8 ROASTED FUJI APPLES / 7 MASHED POTATOES / 7

WILD MUSHROOMS / 11 WILD RICE PILAF / 7 PARMESAN BROCCOLI / 7

**SIDES** 

@ GARLIC TOAST / 5 garlic crisps, pecorino cheese

GRILLED ASPARAGUS / 8 lemon garlic oil

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👘 gluten free option available gratuity of 18% may be added to parties of 8 or more.

st louis park main

fall 2021