

# 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 / 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 <sup>efo</sup>

**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

### 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

<sup>efo</sup> 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\* / 20**  
charred corn salsa

**CHICKEN BREAST / 16**  
roasted poblano salsa

**SHRIMP\* / 17**  
charred corn salsa

**FRESH VEGGIE / 15**  
broccoli & asparagus

## Two Hands

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

sub tater tots or soup of the day / 2

<sup>efo</sup> 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

**PRIME RIB FRENCH DIP / 19**

french onion sauce, au jus, gruyere cheese, 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

**CHESTER'S TURKEY AVOCADO MELT / 15**

wood fired rotisserie turkey, basil mayo, 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

<sup>efo</sup> 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 **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 gravy

## ROTISSERIE

### 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)

# By Sea

fish is flown 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

**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

# Pasta

**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, mire poix,  
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

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

## 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** / 5

garlic crisps, pecorino cheese

**GRILLED ASPARAGUS** / 8

lemon garlic oil

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