

HAZELWOOD

ESTD :: *food + drink* :: 2004

Ready, Set, Go!

BRIE CHEESE CURDS / 11.50

light crispy batter, lingonberry ketchup

^{gfo} CRISPY SHRIMP DEVEILED EGGS* / 11.25

exactly how it sounds, five deviled eggs

WINGS / 14.95

lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq or buffalo

BACON MAC N CHEESE BALLS / 10.95

smoked gouda, tillamook cheddar, pecorino, lightly fried, chipotle ranch

CRISPY BRUSSELS SPROUTS / 10.95

ginger wasabi dressing

CRUNCHY TATER TOTS / 12.50

house made, bacon ketchup

SPICY CHICKEN MEATBALLS / 6 ea

red and white sauces, pecorino

CALAMARI* / 13.95

light breading, jalapeño, scratch cocktail sauce

^{gfo} AHI TUNA POKE* / 16.50

togarashi, wonton crisps, wasabi mayo

CAULDRON OF LOVE

yeah, yeah...soup. made one day ahead, ask grandma why. **cup 6.25 / bowl 8.25**

DAILY: chicken wild rice

MON/TUE: smoked gouda potato
chopped bacon & chives

WED: creamy tomato basil ^{gfo}

THU: chicken tortilla
tortilla strips & lime sour cream

FRI: shrimp & corn chowder

SAT/SUN: lobster bisque **cup 7.25 / bowl 9.25**

Wood Fired Pizza

“SKINNY” (OPTION FOR ALL PIZZAS) hole in the center (less dough = less carbs) *salad mounded up in the center* / 2.95

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

^{gfo} CHARRED PEPPERONI / 13.25

red sauce, roasted tomatoes, pepperoncinis, basil

^{gfo} MARGHERITA / 13.25

red sauce, fresh mozzarella, vine ripened tomatoes, basil

CHICKEN, BACON, & RANCH / 13.25

bbq ranch, mozzarella, provolone, charred corn salsa, queso fresco, cilantro

^{gfo} SWEET & SALTY / 14.25

white sauce, shaved prosciutto, fresh mozzarella, caramelized onions, balsamic reduction

^{gfo} PLANT BASED PIZZA / 18.95

italian seasoned impossible meat, chao cheese, wild mushrooms, caramelized onions, roasted red peppers, cauliflower crust

SAUSAGE & WILD MUSHROOM / 14.25

italian sausage, wild mushrooms, chives, garlic butter, mozzarella, provolone, pecorino cheese

^{gfo} *gluten free cauliflower crust available / 2.95*

Lettuce and Stuff

^{gfo} “I JUST WANT A SMALL SALAD” / 6.95

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

^{gfo} BABY ICEBERG WEDGE / 8.95

candied bacon, grape tomatoes, scallions, amablu dressing

^{gfo} CAESAR *get started 6.95 / entrée 10.95*

romaine, grated parmesan, croutons

add some love: chicken breast / 5.95 pulled chicken / 4.95 grilled salmon* / 10.95 grilled shrimp* / 7.95 grilled steak* / 10.95

^{gfo} CRANBERRY WALNUT *get started 7.95 / 12.95*

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

SANTA FE / 15.95

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

^{gfo} BEEF AND BLUE* / 19.95

6 oz grilled sirloin, house greens, tomatoes, amablu cheese crumbles, chopped egg, bermuda onion, crispy onion strings, amablu dressing, balsamic reduction
add avocado / 1.95

HAZELWOOD CHOPPED / 15.95

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

^{gfo} TUNA POKE BOWL* / 20.50

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

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* / 20.50
charred corn salsa

CHICKEN BREAST / 15.95
roasted poblano salsa

SHRIMP* / 16.95
charred corn salsa

FRESH VEGGIE / 14.95
broccoli & asparagus

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness

^{gfo} gluten free option available

gratuity of 18% may be added to parties of 8 or more.

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Two Hands

premium iowa black angus burgers served with choice of fries, coleslaw, or fruit. sub tater tots or soup of the day / **2.50**

 *gluten free bun available* / **1.95**

BLACKBERRY BRIE BURGER* / 16.50

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

SHORT RIB BURGER* / 16.50

8 oz ground short rib, caramelized onions, sauteed mushrooms, horseradish cream, lettuce, gruyere cheese

COWBOY BURGER* / 15.95

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

Hazelwood Classics

we use black angus 28-day-aged beef, center-cut and naturally aged for full flavor and tenderness. our chickens are hand rubbed, farm raised and antibiotic free.

GRILLED FILET MIGNON* / 48.95

8 oz cut, garlic butter, smoked gouda hash browns

NEW YORK STRIP* / 48.95

14 oz cut, garlic butter, smoked gouda hash browns

GRILLED RIBEYE* / 59.95

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

FISH & CHIPS / 18.95

canadian walleye, craft beer batter, fries, tarter sauce, malt vinegar seasoning

GRILLED IOWA PORK CHOPS* / 26.95

two 7 oz chops, maple syrup & toasted fennel brine, smoked gouda hash browns, au jus, fire roasted fuji apples

GRILLED MEATLOAF / 23.95

hand mashed potatoes, parmesan broccoli, marsala mushroom gravy

WOOD FIRED ROTISSERIE CHICKEN / 23.95

hand-rubbed, farm-raised, hand mashed potatoes, grilled asparagus, chicken jus

add some love: **GRILLED SHRIMP** / 7.95 **GRILLED SCALLOPS** / 10.95 **SAUTÉED WILD MUSHROOMS** / 3.95

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 / 16.95

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

SHRIMP & SCALLOPS* / 32.95

artichoke hearts, kalamata olives, garlic spinach, oven roasted tomatoes, white wine, fresh herbs

POT ROAST MAC & CHEESE / 22.95

tillamook cheddar, mozzarella, provolone, parmesan, house braised beef, mire poix, potato chip crust

A Little Something Sweet

big enough to share, but only if you want to!

CHOCOLATE CAKE / 9.95

grandma betty's recipe. cocoa cream frosting. she didn't use callebaut chocolate, but we do!


BANANA CREAM PIE / 9.95

made to order, fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana

KEY LIME PIE / 8.95

nellie and joe's real key lime juice, walnut-almond crust, house whipped cream

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 *gluten free option available*

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