

HAZELWOOD

ESTD :: *food + drink* :: 2004

Ready, Set, Go!

BRIE CHEESE CURDS / 11.50

light crispy batter, lingonberry ketchup

CRISPY SHRIMP DEVILED EGGS* / 11.25

exactly how it sounds, five deviled eggs

BOURSIN ARTICHOKE DIP / 13.50

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

WINGS / 14.95

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

SPICY CHICKEN MEATBALLS / 6 ea

red and white sauces, pecorino

CRISPY BRUSSELS SPROUTS / 10.95

ginger wasabi dressing

CRUNCHY TATER TOTS / 12.50

house made, bacon ketchup

CALAMARI* / 13.95

light breading, jalapeño, scratch cocktail sauce

BACON MAC N CHEESE BALLS / 10.95

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

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 

THU: chicken tortilla tortilla strips & lime sour cream

FRI: shrimp & corn chowder

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

Lettuce and Stuff

"I JUST WANT A SMALL SALAD" / 6.95

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

BABY ICEBERG WEDGE / 8.95

candied bacon, grape tomatoes, scallions, amablu dressing

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

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

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

TUNA POKE BOWL* / 20.50

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 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

Two Hands

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

sub tater tots or soup of the day / 2.50

 *gluten free bun available / 1.95*

SHORT RIB BURGER* / 16.50

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

ROTISSERIE CHICKEN SANDWICH / 16.95

toasted french roll, monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus *add smokehouse bacon / 1.95*
add avocado / 1.95

PRIME RIB FRENCH DIP / 19.95

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

HAZELWOOD MAC BURGER* / 21.95

two patties, russian dressing, lettuce, american cheese, house pickles, onions *add smokehouse bacon / 1.95*

CHESTER'S TURKEY AVOCADO MELT / 14.95

wood fired rotisserie turkey, basil mayo, lettuce, tomato, monterey jack, multi-grain


COWBOY BURGER* / 15.95

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

BLACKBERRY BRIE BURGER* / 16.50

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* / 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

ROASTED PRIME RIB* available after 5pm
hand mashed potatoes, au jus
11 oz cut **38.95** / 16 oz cut **49.95**

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

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

ROTISSERIE

WOOD FIRED ROTISSERIE CHICKEN / 23.95

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* / 28.95
gochujang pepper crust, pan roasted,
green cabbage, red peppers, scallion, carrot,
sesame soy glaze, lemon butter sauce

FISH & CHIPS / 18.95
canadian walleye, craft beer batter, fries,
malt vinegar seasoning, tartar sauce

JAMBALAYA* / 26.95
shrimp, scallops, fresh fish, andouille sausage,
crushed tomatoes, dirty rice

PARMESAN CRUSTED WALLEYE / 28.50
panko, herb and aged parmesan crusted,
wild rice pilaf, parmesan broccoli

PAN SEARED SEA SCALLOPS* / 39.95
wild mushrooms, garlic spinach, prosciutto,
lemon butter sauce, crispy shallots

Pasta

MINUTE CHICKEN / 21.50
panko, herb and aged parmesan crusted breast,
angel hair, wild mushrooms, shallots, capers,
lemon butter sauce

SHORT RIB LINGUINI / 28.95
braised short rib, wild mushrooms,
oven dried tomatoes, veal demi cream sauce

MEDITERRANEAN ANGEL HAIR / 16.95
roasted red peppers, garlic spinach, kalamata
olives, oven roasted tomatoes, shallots, basil,
white wine, feta cheese
add pulled chicken / 4.95
add grilled shrimp / 7.95

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, 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 / 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

CHARRED PEPPERONI / 13.25
red sauce, roasted tomatoes,
pepperoncinis, basil

CHICKEN, BACON & RANCH / 13.25
bbq ranch, mozzarella, provolone,
charred corn salsa, queso fresco, cilantro

PLANT BASED PIZZA / 18.95
italian seasoned impossible meat, chao
cheese, wild mushrooms, caramelized onions,
roasted red peppers, cauliflower crust

MARGHERITA / 13.25
red sauce, fresh mozzarella,
vine ripened tomatoes, basil

SWEET & SALTY / 14.25
white sauce, shaved prosciutto,
fresh mozzarella, caramelized onions,
balsamic reduction

SAUSAGE & WILD MUSHROOM / 14.25
italian sausage, wild mushrooms, chives,
garlic butter, mozzarella, provolone,
pecorino cheese

gluten free cauliflower crust available / 2.95

SIDES

SMOKED GOUDA HASH BROWNS / 8.50

WILD MUSHROOMS / 11.95

GARLIC TOAST / 4.95

garlic crisps, pecorino cheese

ROASTED FUJI APPLES / 7.50

WILD RICE PILAF / 6.95

GRILLED ASPARAGUS / 8.50

lemon garlic oil

MASHED POTATOES / 7.50

PARMESAN BROCCOLI / 7.50

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