

HAZELWOOD

ESTD :: *food + drink* :: 2004

Ready, Set, Go!

BRIE CHEESE CURDS / 11.50

light crispy batter, lingonberry ketchup

^{efo} CRISPY SHRIMP DEVILED EGGS* / 11.25

exactly how it sounds, five deviled eggs

FRENCH ONION SOUP / 8.95

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

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

SZECHUAN GREEN BEANS / 10.95

bacon, cashews, sesame seeds

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

BACON MAC N CHEESE BALLS / 10.95

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

^{efo} 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: smoked gouda potato

TUE: mushroom thyme

WED: creamy tomato basil ^{efo}

THU: chicken tortilla

FRI: shrimp & corn chowder

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

Lettuce and Stuff

^{efo} "I JUST WANT A SMALL SALAD" / 6.95

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

^{efo} BABY ICEBERG WEDGE / 8.95

candied bacon, grape tomatoes, scallions, amablu dressing

^{efo} CAESAR *get started* 6.95 / 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

^{efo} 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

^{efo} 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

^{efo} TUNA POKE BOWL* / 20.50

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

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* / 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

^{efo} *gluten free bun available / 1.95*

^{efo} 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)

^{efo} 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

^{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* / 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* *thursdays thru sundays 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

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

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

Pasta

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

SHORT RIB LINGUINI / 29.95
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, 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* / 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

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

gluten free cauliflower crust available / 2.95

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

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

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

SIDES

SMOKED GOUDA HASH BROWNS / 8.50

ROASTED FUJI APPLES / 7.50

MASHED POTATOES / 7.50

WILD MUSHROOMS / 11.95

WILD RICE PILAF / 6.95

PARMESAN BROCCOLI / 7.50

GARLIC TOAST / 4.95

garlic crisps, pecorino cheese

GRILLED ASPARAGUS / 8.50

lemon garlic oil

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gluten free option available

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