

HAZELWOOD

ESTD : *food + drink* : 2004

Ready, Set, Go!

BRIE CHEESE CURDS / 11.75

light crispy batter, lingonberry ketchup

BOURSIN ARTICHOKE DIP / 13.75

creamy, golden brown parmesan crust, garlic spinach, house flatbread

WINGS / 14.95

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

BACON MAC & CHEESE BALLS / 11.95

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

CRISPY BRUSSELS SPROUTS / 10.95

ginger wasabi dressing, crunchy slaw, togarashi, wasabi aioli

CALAMARI* / 13.95

light breading, jalapeño, scratch cocktail sauce

AHI TUNA POKE* / 16.95

togarashi, wonton crisps, wasabi mayo, sesame seeds *(served raw)*

SPICY CHICKEN MEATBALLS / 6 ea

red and white sauces, pecorino

CRISPY SHRIMP DEVEILED EGGS* / 11.25

exactly how it sounds, five deviled eggs

Wood Fired Pizza

our sharable 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

CLASSIC PEPPERONI / 13.75

exactly how it sounds, house cheese

MARGHERITA / 13.75

red sauce, fresh mozzarella, tomatoes, basil, house cheese

SWEET & SALTY / 14.50

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

BACON, TOMATO & AVOCADO / 14.25

fresh mozzarella, herb vinaigrette, basil

SAUSAGE & WILD MUSHROOM / 14.25

italian sausage, garlic, house cheese, wild mushrooms, chives


CHICKEN TOSTADA / 14.25

drunken beans, jalapeños, onion, queso fresco, cilantro, tortilla strips, cheddar, asiago, house cheese, avocado cream

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

 *gluten free cauliflower crust available / 2.95*

HEALTHY BOWLS

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, 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

Lettuce & Stuff

"I JUST WANT A SMALL SALAD" / 6.95

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

CAESAR *get started 6.95 / entrée 10.95*

romaine, grated parmesan, croutons

BABY ICEBERG WEDGE / 8.95

candied bacon, grape tomatoes, scallions, amablu dressing

CRANBERRY WALNUT *get started 7.95 / 12.95*

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

CAULDRON OF LOVE

yeah, yeah...soup. made one day ahead, ask grandma why. *cup 6.50 / bowl 8.50*

DAILY SIGNATURE: chicken wild rice

MON: smoked gouda potato

w/ chopped bacon & chives

TUES: mushroom thyme

 **WED:** creamy tomato basil

THU: chicken tortilla

w/ tortilla strips & lime sour cream

FRI: shrimp & corn chowder

SAT/SUN: lobster bisque **+1.00**

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

HAZELWOOD CHOPPED / 15.95

pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, 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 *(served raw)*

SANTA FE / 15.95

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

SIRLOIN STEAK COBB / 19.95

6 oz grilled sirloin, house greens, grape tomatoes, chopped egg, amablu cheese crumbles, crispy onion strings, amablu dressing, balsamic reduction

FRESCO MELON / 14.95

cantaloupe, watermelon, pineapple, queso fresco, pepitas, tajin chili seasoning, lime vinaigrette, watercress, cilantro

BEET & QUINOA / 14.95

shelled edamame, watercress, red bell peppers, feta cheese, toasted pepitas, balsamic vinaigrette

if you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you

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

 *gluten free option available*

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Two Hands

premium black angus burgers served with choice of fries, cole slaw or fruit. sub tater tots / 2.50

 gluten free bun available / 1.95

BLACKBERRY BRIE BURGER* / 16.50

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

ROTISSERIE CHICKEN SANDWICH / 16.95

monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus, toasted french roll

SALMON BLT / 20.50

cajun seasoned, arugula, candied bacon, tomatoes, basil mayo, toasted french roll

CHESTER'S TURKEY AVOCADO MELT / 14.95

wood fired rotisserie turkey, basil mayo, lettuce, tomatoes, monterey jack, multi-grain
add bacon / 1.95

PRIME RIB FRENCH DIP / 19.95

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

MAC & CHEESE BURGER* / 16.95

deep fried mac & cheese balls, basil mayo, american cheese, bacon, roasted jalapeños, brioche bun

COWBOY BURGER* / 15.95

crispy onion strings, bacon, tillamook cheddar, bbq sauce, brioche bun

SHORT RIB BURGER* / 16.50

8 oz ground short rib, caramelized onions, wild mushrooms, horseradish cream, lettuce, gruyere cheese, brioche bun
add avocado / 1.95

By Land

we use black angus 28-day-aged beef, center-cut and naturally aged for full flavor and tenderness

add wild mushrooms / 3.95

add scallops / 10.95

GRILLED FILET MIGNON* / 48.95

8 oz cut, garlic butter, au jus, smoked gouda hash browns

NEW YORK STRIP* / 48.95

14 oz cut, garlic butter, au jus, smoked gouda hash browns

GRILLED RIBEYE* / 59.95

20 oz bone in, garlic butter, au jus, smoked gouda hash browns

GRILLED MEATLOAF / 23.95

hand mashed potatoes, marsala mushroom gravy, parmesan broccoli

SURF & TURF* / 59.95

8 oz filet, 3 grilled jumbo shrimp, garlic butter, lemon, au jus, smoked gouda hash browns

ROASTED PRIME RIB* available after 5pm

hand mashed potatoes, horseradish cream, au jus
11 oz cut 38.95 / 16 oz cut 49.95

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

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

PARMESAN CRUSTED WALLEYE / 28.95

panko, herb and aged parmesan crusted, wild rice pilaf, parmesan broccoli

PAN SEARED SCALLOPS* / 35.95

wild mushrooms, garlic spinach, prosciutto, lemon butter sauce, crispy shallots

PEPPERCORN CRUSTED SALMON* / 28.95

gochujang pepper crust, pan roasted, green cabbage, carrot, red peppers, scallion, 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, bell peppers, crushed tomatoes, dirty rice

Pasta

MINUTE CHICKEN / 21.50

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

CAVATAPPI ROSSA / 18.95

red sauce, bacon, italian sausage, fennel, basil, fresh mozzarella, crushed red pepper flakes, pecorino cheese

MEDITERRANEAN ANGEL HAIR / 16.95

roasted red peppers, garlic spinach, oven roasted tomatoes, shallots, basil, kalamata olives, white wine, feta cheese

add pulled chicken / 4.95

add grilled chicken / 5.95

add grilled shrimp / 7.95

add grilled salmon / 10.95

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!

SHRIMP & SCALLOP SCAMPI* / 28.95

white wine, scampi butter, broccoli, lemon, bread crumbs, chives

BIG EASY MAC & CHEESE / 22.95

andouille sausage, cajun seasoned, tillamook cheddar, mozzarella, provolone, red bell peppers, jalapeños, bread crumbs, chives

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