

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

BACON MAC & CHEESE BALLS / 11.95

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

SPICY CHICKEN MEATBALLS / 6 ea

red & white sauces, pecorino

SZECHUAN GREEN BEANS / 10.95

bacon, cashews, sesame seeds

CALAMARI* / 13.95

light breading, jalapeño, cocktail sauce

CRISPY SHRIMP DEVILED 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

Wood Fired Pizza

our sharable pizzas are finished with pecorino cheese. our house cheese is a blend of whole milk mozzarella & aged provolone. white sauce is a blend of olive oil & roasted garlic. red sauce is a pure and simple blend of crushed tomatoes & 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

SAUSAGE & WILD MUSHROOM / 14.25

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


SWEET & SALTY / 14.50

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

"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, red quinoa 

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: chicken wild rice

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MON/TUES: gouda potato

w/ chopped bacon & chives

WED: mushroom thyme

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

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

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 & we will do our best to accommodate your dietary needs

*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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Lunch is Served!

OPEN-FACED MEATLOAF / 12.95

hand-mashed potatoes, marsala mushroom gravy, crispy onion strings, toasted sourdough

SALMON STREET TACOS / 14.95

two flour tortillas, cajun seasoned, orange salsa, avocado, chili oil, queso fresco, cilantro, dirty rice

GRILLED CHEESE / 11.95

parmesan crusted sourdough, tillamook cheddar cheese, gruyere cheese, monterey jack cheese, red sauce for dipping, served with chips

add avocado or bacon / 1.95

TUNA MELT / 12.95

albacore tuna, tomatoes, tillamook cheddar cheese, gruyere cheese, multi-grain, served with chips

WALLEYE TACOS / 13.95

two flour tortillas, cajun seasoned, charred corn salsa, cilantro, avocado cream, queso fresco, cilantro, dirty rice

CLASSIC MAC & CHEESE / 12.95

roasted in a clay pot, tillamook cheddar, mozzarella, provolone, asiago cheese, caramelized onions, potato chip crust

add bacon / 1.95

add pulled chicken / 4.95

ROTISSERIE TURKEY DIP / 12.95

chef carved thin to order, garlic butter, chicken jus, watercress, brioche bun, served with chips

REUBEN SANDWICH / 14.95

house braised corned beef, sauerkraut, gruyere cheese, russian dressing, caraway rye, served with chips

Two Hands

our beef is premium black angus 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

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 & smoke. rest assured we check each bird for safe temperature)

Noodles & Stuff

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

MINUTE CHICKEN / 21.50

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

BIG EASY MAC & CHEESE / 22.95

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

By Sea

PARMESAN CRUSTED WALLEYE / 28.95


canadian-caught walleye, panko, herb & aged parmesan crusted, wild rice pilaf, parmesan broccoli

FISH & CHIPS / 18.95

canadian-caught walleye, craft beer batter, tartar sauce, fries, malt vinegar seasoning

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