

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

SZECHUAN GREEN BEANS / 10.95

bacon, cashews, sesame seeds

CALAMARI* / 13.95

light breading, jalapeño, cocktail sauce

AHI TUNA POKE* / 16.95

togarashi, wonton crisps, wasabi mayo, sesame seeds

SPICY CHICKEN MEATBALLS / 6 ea

red & white sauces, pecorino

CRISPY SHRIMP DEVEILED EGGS* / 11.25

exactly how it sounds, five deveiled eggs

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, 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

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, tain 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 & 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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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 & tenderness

add wild mushrooms / **3.95**

 **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 cut, 3 grilled jumbo shrimp, garlic butter, lemon, au jus, smoked gouda hash browns

 **ROASTED PRIME RIB*** *thursday thru sunday 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 & smoke. rest assured we check each bird for safe temperature)

By Sea

fish is flown in six days a week & rigorously inspected

PARMESAN CRUSTED WALLEYE / 28.95

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

JAMBALAYA* / 26.95

shrimp, scallops, fresh fish, andouille sausage, bell peppers, crushed tomatoes, dirty rice

Pasta

MINUTE CHICKEN / 21.50

panko, herb & 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**

Woodfired Clay Pots

terra cotta casserole, baked fresh to order

 **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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