

Features Card

POT ROAST WITH CREAMY POLENTA / 25.95

house braised short rib, red wine demi glaze, candied carrots, gruyere

FRENCH PATTY MELT / 21.45

7 oz black angus patty, shaved prime rib, Tillamook cheddar, gruyere, caramelized onions, french onion dip sauce, pickles
served with choice of side

CHICKEN POT PIE / 17.95

no aluminum bowl, rotisserie chicken, carrots, sweet onion, celery, peas, savory, flaky crust

SHORT RIB LINGUINE / 28.95

house braised, oven dried tomatoes, wild mushrooms, veal demi sauce, pecorino

SHRIMP AND PESTO LINGUINI / 23.95

arugula pesto, blistered cherry tomatoes, fresh arugula, pecorino

***DESSERT FLIGHT / 18.95**

**contains nuts*

half portion sizes of our banana cream pie, chocolate cake & bread pudding, vanilla bean ice cream

no substitutions please

From the Bar

AMALFI SUNSET / 12

gin, lemon juice, simple syrup, float of aperol garnished with a lemon twist

BAUHAUS OCTOBERFEST / 7

Minneapolis, MN abv 5.7%

Rich toasty malt balanced by a crisp hop bitterness with tangerine and orange blossom

LA CREMA CHARDONNAY 12 / 46

Monterey, CA

notes of lemon, grilled pineapple, and oyster shell on the nose. on the palate, peach, papaya and crisp tangerine

HAZELWOOD

ESTD :: *food + drink* :: 2004

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