

HAZELWOOD

ESTD :: food + drink :: 2004

Ready, Set, Go!

BRIE CHEESE CURDS / 11.75

light crispy batter, lingonberry ketchup

SPICY CHICKEN MEATBALL / 6 ea

red and white sauces, pecorino

BOURSIN ARTICHOKE DIP / 13.95

creamy, golden brown parmesan crust, garlic spinach, flatbread

CALAMARI* / 13.95

light breading, jalapeño, scratch cocktail sauce

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

^{efo} WINGS / 14.95

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

^{efo} CRISPY SHRIMP DEVILED EGGS* / 11.25

exactly how it sounds, five deviled eggs

CAULDRON OF LOVE

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

DAILY: chicken wild rice

MON/TUES: smoked gouda potato
w/ chopped bacon & chives

WED: mushroom thyme

THU: chicken tortilla
w/ tortilla strips

FRI: shrimp & corn chowder

SAT/SUN: lobster bisque +1.00

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

^{efo} CLASSIC PEPPERONI / 13.75

exactly how it sounds, house cheese

^{efo} MARGHERITA / 13.75

red sauce, fresh mozzarella, basil, house cheese

^{efo} SAUSAGE & WILD MUSHROOM / 14.25

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

^{efo} SWEET & SALTY / 14.50

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

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

^{efo} *gluten free cauliflower crust available / 3.95*

HEALTHY BOWLS

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, brown rice ^{efo}

SALMON* / 21.95
charred corn salsa

CHICKEN BREAST / 16.50
roasted poblano salsa

SHRIMP* / 17.50
charred corn salsa

FRESH VEGGIE / 15.50
broccoli & asparagus

Lettuce & Stuff

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

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

^{efo} CAESAR *get started 6.95 / entrée 10.95*

romaine, grated parmesan, croutons

^{efo} CRANBERRY WALNUT *get started 7.95 / 12.95*

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

^{efo} BABY ICEBERG WEDGE / 8.95

candied bacon, grape tomatoes, scallions, amablu dressing

add some love: chicken breast / 5.95 pulled chicken / 4.95 salmon* / 11.95 shrimp* / 7.95 steak* / 11.95

^{efo} HAZELWOOD CHOPPED / 15.95

pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, sweet corn, chopped egg, herb vinaigrette

^{efo} TUNA POKE BOWL* / 20.50

brown rice, ginger wasabi dressing, carrots, cucumbers, nori, radishes, avocado (*served raw*)

^{efo} SIRLOIN STEAK COBB* / 19.95

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

^{efo} SANTA FE / 15.95

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

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

^{efo} *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

PRIME RIB FRENCH DIP / 19.95

house roasted ribeye, french onion sauce, au jus, gruyere cheese, toasted french roll

(creamy horseradish available upon request)

CHESTER'S TURKEY AVOCADO MELT / 14.95

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

ROTISSERIE CHICKEN SANDWICH / 16.95

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

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

SALMON BLT / 20.50

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

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, au jus, smoked gouda hash browns

NEW YORK STRIP* / 48.95

14 oz cut, garlic butter, 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 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

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 / 24.95

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 / 29.95

panko, herb and aged parmesan crusted, wild rice pilaf, parmesan broccoli, tartar sauce, lemon

PAN SEARED SCALLOPS* / 35.95

wild mushrooms, garlic spinach, prosciutto, chives, lemon butter sauce, chives

FISH & CHIPS / 19.50

canadian walleye, craft beer batter, fries, tartar sauce

PEPPERCORN CRUSTED SALMON* / 29.75

gochujang pepper crust, pan roasted, green cabbage, carrot, red peppers, scallion, sesame soy glaze, lemon butter sauce, herbed white rice

JAMBALAYA* / 26.95

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

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* / 29.95

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

CHICKEN POT PIE / 16.95

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

Pasta

MINUTE CHICKEN / 21.95

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

RIGATONI BOLOGNESE / 19.95

sausage, bacon, roasted garlic, basil, pecorino, scratch red sauce, extra virgin olive oil

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* / 11.95

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 gluten free option available