

HAZELWOOD

ESTD :: food + drink :: 2004

Ready, Set, Go!

BRIE CHEESE CURDS / 11.75

light crispy batter, lingonberry ketchup

BOURSIN ARTICHOKE DIP / 13.95

creamy, golden brown parmesan crust, garlic spinach, flatbread

WINGS / 14.95

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

BACON MAC & CHEESE BALLS / 11.95

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

FRENCH ONION SOUP / 7.95

rich beef broth, parmesan crostini, gruyere cheese crust

SZECHUAN GREEN BEANS / 10.95

bacon, cashews, sesame seeds

CALAMARI* / 13.95

light breading, jalapeño, scratch cocktail sauce

CRISPY SHRIMP DEVILED EGGS* / 11.25

exactly how it sounds, five deviled eggs

BEEF & BLUE FONDUE* / 18.95

black angus tenderloin bites, oven roasted tomatoes, grilled crostinis, amablu cheese sauce

SPICY CHICKEN MEATBALL / 6 ea

red and white sauces, pecorino

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

CLASSIC PEPPERONI / 13.75

exactly how it sounds, house cheese

MARGHERITA / 13.75

red sauce, fresh mozzarella, 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, chives

"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 / **3.95** 

HEALTHY BOWLS

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

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

"I JUST WANT A SMALL SALAD" / 6.95

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

BABY ICEBERG WEDGE / 8.95

candied bacon, grape tomatoes, scallions, amablu dressing

CAESAR *get started 6.95 / entrée 10.95*

romaine, grated parmesan, croutons

CRANBERRY WALNUT *get started 7.95 / 12.95*

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

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

TUNA POKE BOWL* / 20.50

brown rice, ginger wasabi dressing, carrots, cucumbers, nori, radishes, avocado

SANTA FE / 15.95

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

BEET & QUINOA / 14.95

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

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

HAZELWOOD CHOPPED / 15.95

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

HAZELWOOD

ESTD :: food + drink :: 2004

Lunch is Served!

our chips are made fresh daily. don't want chips? sub fries, cole slaw or fruit / 1.95

 gluten free bun available / 1.95

OPEN FACED MEATLOAF / 12.95

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

SALMON STREET TACOS / 15.50

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 / 13.95

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

WALLEYE TACOS / 15.50

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 / 15.95

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

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

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

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

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

COWBOY BURGER* / 15.95

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

SALMON BLT / 20.50

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

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)

Noodles & Stuff

RIGATONI BOLOGNESE / 19.95

sausage, bacon, roasted garlic, 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

MINUTE CHICKEN / 21.95

panko, herb and 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

CHICKEN POT PIE / 16.95

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

By Sea

PARMESAN CRUSTED WALLEYE / 29.95


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

FISH & CHIPS / 19.50

canadian walleye, craft beer batter, fries, tartar sauce

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