

# 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

## 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

## 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

### 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

### GRILLED MEATLOAF / 23.95

hand mashed potatoes, marsala mushroom gravy, parmesan broccoli

### GRILLED RIBEYE\* / 59.95

20 oz bone in, 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\* thursdays thru saturdays after 5pm

hand mashed potatoes, horseradish cream, au jus

11 oz cut 38.95 / 16 oz cut 49.95

## 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

### JAMBALAYA\* / 26.95

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

### 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

### GRILLED SALMON\* / 29.75

roasted red potatoes, artichokes, oven dried tomatoes, arugula, kalamata olives, herb vinaigrette, lemon

### FISH & CHIPS / 19.50

canadian walleye, craft beer batter, fries, tartar sauce

## 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, 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

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