

# HAZELWOOD

ESTD :: food + drink :: 2004

## Ready, Set, Go!

### BRIE CHEESE CURDS / 11<sup>.75</sup>

light crispy batter, lingonberry ketchup

### BOURSIN ARTICHOKE DIP / 13<sup>.95</sup>

creamy, golden brown parmesan crust, garlic spinach, house flatbread

### BACON MAC & CHEESE BALLS / 11<sup>.95</sup>

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

### SPICY CHICKEN MEATBALLS / 6<sup>ea</sup>

red & white sauces, pecorino

### SZECHUAN GREEN BEANS / 10<sup>.95</sup>

bacon, cashews, sesame seeds

### CALAMARI\* / 13<sup>.95</sup>

light breading, jalapeño, cocktail sauce

### CRISPY SHRIMP DEVILED EGGS\* / 11<sup>.25</sup>

exactly how it sounds, five deviled eggs

### WINGS / 14<sup>.95</sup>

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

## CAULDRON OF LOVE

yeah, yeah...soup. made one day ahead, ask grandma why. **cup 6<sup>.50</sup> / bowl 8<sup>.50</sup>**

**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<sup>.00</sup>**

## 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<sup>.75</sup>

exactly how it sounds, house cheese

### MARGHERITA / 13<sup>.75</sup>

red sauce, fresh mozzarella, tomatoes, basil, house cheese

### SAUSAGE & WILD MUSHROOM / 14<sup>.25</sup>

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


### SWEET & SALTY / 14<sup>.50</sup>

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<sup>.95</sup>*

 *gluten free cauliflower crust available / 3<sup>.95</sup>*

## HEALTHY BOWLS

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, red quinoa 

**SALMON\*** / 21<sup>.95</sup>  
charred corn salsa

**CHICKEN BREAST** / 16<sup>.50</sup>  
roasted poblano salsa

**SHRIMP\*** / 17<sup>.50</sup>  
charred corn salsa

**FRESH VEGGIE** / 15<sup>.50</sup>  
broccoli & asparagus

## Lettuce & Stuff

### "I JUST WANT A SMALL SALAD" / 6<sup>.95</sup>

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

### CAESAR *get started 6<sup>.95</sup> / entrée 10<sup>.95</sup>*

romaine, grated parmesan, croutons

### BABY ICEBERG WEDGE / 8<sup>.95</sup>

candied bacon, grape tomatoes, scallions, amablu dressing

### CRANBERRY WALNUT *get started 7<sup>.95</sup> / entrée 12<sup>.95</sup>*

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

**add some love:** chicken breast / 5<sup>.95</sup> pulled chicken / 4<sup>.95</sup> salmon\* / 11<sup>.95</sup> shrimp\* / 7<sup>.95</sup> steak\* / 11<sup>.95</sup>

### HAZELWOOD CHOPPED / 15<sup>.95</sup>

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

### SANTA FE / 15<sup>.95</sup>

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

### SIRLOIN STEAK COBB / 19<sup>.95</sup>


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

### TUNA POKE BOWL / 20<sup>.95</sup>

wasabi ginger dressing, carrots, cucumbers, nori strips, radishes, avocado, red quinoa

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

our beef is premium black angus served with choice of fries, cole slaw, or fruit. sub tater tots / 2.<sup>95</sup>

 gluten free bun available / 1.<sup>95</sup>

### BLACKBERRY BRIE BURGER\* / 16.<sup>50</sup>

brie cheese curds, blackberry jam, roasted jalapeños, candied bacon, brioche bun

### ROTISSERIE CHICKEN SANDWICH / 16.<sup>95</sup>

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

### SALMON BLT / 20.<sup>50</sup>

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

### COWBOY BURGER\* / 15.<sup>95</sup>

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

### PRIME RIB FRENCH DIP / 19.<sup>95</sup>

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

(creamy horseradish available upon request)

### CHESTER'S TURKEY AVOCADO MELT / 14.<sup>95</sup>

wood fired rotisserie turkey, basil mayo, lettuce, tomatoes, monterey jack, multi-grain

add bacon / 1.<sup>95</sup>

### SHORT RIB BURGER\* / 16.<sup>50</sup>

8 oz ground short rib, caramelized onions, wild mushrooms, horseradish cream, lettuce, gruyere cheese, brioche bun

add avocado / 1.<sup>95</sup>

## By Land

we use black angus 28-day-aged beef, center-cut and naturally aged for full flavor & tenderness

add wild mushrooms / 3.<sup>95</sup>

### GRILLED FILET MIGNON\* / 48.<sup>95</sup>

8 oz cut, garlic butter, au jus, smoked gouda hash browns

### NEW YORK STRIP\* / 48.<sup>95</sup>

14 oz cut, garlic butter, au jus, smoked gouda hash browns

### GRILLED RIBEYE\* / 59.<sup>95</sup>

20 oz bone in, garlic butter, au jus, smoked gouda hash browns

### GRILLED MEATLOAF / 23.<sup>95</sup>

hand-mashed potatoes, marsala mushroom gravy, parmesan broccoli

### SURF & TURF\* / 59.<sup>95</sup>

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.<sup>95</sup> / 16 oz cut 49.<sup>95</sup>

### GRILLED IOWA PORK CHOPS\* / 26.<sup>95</sup>

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.<sup>95</sup>

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 / 29.<sup>95</sup>

canadian-caught walleye, panko, herb & aged parmesan crusted, wild rice pilaf, parmesan broccoli

### PEPPERCORN CRUSTED SALMON\* / 29.<sup>75</sup>

gochujang pepper crust, pan roasted, green cabbage, carrots, red peppers, scallion, dirty rice, sesame soy glaze, lemon butter sauce

### FISH & CHIPS / 19.<sup>50</sup>

canadian-caught walleye, craft beer batter, tartar sauce, fries

### JAMBALAYA / 26.<sup>95</sup>

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

### PAN SEARED SCALLOPS\* / 35.<sup>95</sup>

wild mushrooms, garlic spinach, prosciutto, lemon butter sauce

## Woodfired Clay Pots

terra cotta casserole, baked fresh to order

### SHRIMP & SCALLOP SCAMPI\* / 28.<sup>95</sup>

white wine, scampi butter, broccoli, lemon, bread crumbs, chives

### BIG EASY MAC & CHEESE / 22.<sup>95</sup>

andouille sausage, cajun seasoned, tillamook cheddar, mozzarella, provolone, red bell peppers, jalapeños, bread crumbs, chives

### CHICKEN POT PIE / 16.<sup>95</sup>

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

## Pasta

### MINUTE CHICKEN / 21.<sup>95</sup>

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

### CAVATAPPI ROSSA / 18.<sup>95</sup>

red & white sauces, italian sausage, roasted red peppers, sweet peas, pecorino cheese


### MEDITERRANEAN ANGEL HAIR / 16.<sup>95</sup>

roasted red peppers, garlic spinach, oven roasted tomatoes, shallots, basil, kalamata olives, white wine, feta cheese

+ grilled chicken / 5.<sup>95</sup> + grilled shrimp / 7.<sup>95</sup> + grilled salmon / 11.<sup>95</sup>

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 gluten free option available

woodbury dinner

gratuity of 20% will be added to parties of 8 or more

winter 2022