

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, house flatbread

BACON MAC & CHEESE BALLS / 11^{.95}

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

SPICY CHICKEN MEATBALLS / 6^{ea}

red & white sauces, pecorino

SZECHUAN GREEN BEANS / 10^{.95}

bacon, cashews, sesame seeds

CALAMARI* / 13^{.95}

light breading, jalapeño, cocktail sauce

CRISPY SHRIMP DEVILED EGGS* / 11^{.25}

exactly how it sounds, five deviled eggs

WINGS / 14^{.95}

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^{.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 & 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^{.75}

exactly how it sounds, house cheese

MARGHERITA / 13^{.75}

red sauce, fresh mozzarella, tomatoes, 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

"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, choice of brown rice or red quinoa 

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

CAESAR *get started 6^{.95} / entrée 10^{.95}*

romaine, grated parmesan, croutons

BABY ICEBERG WEDGE / 8^{.95}

candied bacon, grape tomatoes, scallions, amablu dressing

CRANBERRY WALNUT *get started 7^{.95} / entrée 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}

HAZELWOOD CHOPPED / 15^{.95}

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

SANTA FE / 15^{.95}

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

SIRLOIN STEAK COBB / 19^{.95}


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^{.95}

wasabi ginger dressing, carrots, cucumbers, nori strips, radishes, avocado, choice of brown rice or red quinoa

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

our beef is premium black angus served with choice of fries, cole slaw, or fruit. sub tater tots / 2.⁹⁵

 gluten free bun available / 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

 **SALMON BLT / 20.⁵⁰**

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

 **COWBOY BURGER* / 15.⁹⁵**

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

 **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

By Land

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

add wild mushrooms / 3.⁹⁵

 **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

 **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

 **SURF & TURF* / 59.⁹⁵**

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 38.⁹⁵ / 16 oz cut 49.⁹⁵

 **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 & 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 / 29.⁹⁵

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

PEPPERCORN CRUSTED SALMON* / 29.⁷⁵

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

FISH & CHIPS / 19.⁵⁰

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

JAMBALAYA / 26.⁹⁵

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

 **PAN SEARED SCALLOPS* / 35.⁹⁵**

wild mushrooms, garlic spinach, prosciutto, lemon butter sauce

Woodfired Clay Pots

terra cotta casserole, baked fresh to order

 **SHRIMP & SCALLOP SCAMPI* / 28.⁹⁵**

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, onions, celery, sweet peas, savory flaky crust, chives

Pasta

MINUTE CHICKEN / 21.⁹⁵

panko, herb & 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

+ grilled chicken / 5.⁹⁵ + grilled shrimp / 7.⁹⁵ + 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

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