



WELCOME TO EASTER BRUNCH

APRIL 9TH, 2023 | 8AM - 2PM

PEAR PRESSURE / 11.⁹⁵

pearfect mix, gin, pear nectar, lime juice, rosemary simple syrup, rosemary sprig, lime wedge

ELDERFLOWER MIMOSA / 9.⁵⁰

st. germain, orange juice, sparkling brut

SANGRIA SUNRISE / 11.⁹⁵

tequila, lime juice, tattersal orange crema, orange juice, red wine, agave nectar

BREAKFAST MULE / 11.⁹⁵

ketel one botanical, orange juice, agave nectar, ginger beer

SPICY PEPPER BLOODY / 10.⁹⁵

house mixed pepper brined vodka & bloody blend

PALOMA-MIMOSA / 10.⁹⁵

jose cuervo silver, ruby red grapefruit juice, lime juice, champagne float

Ready, Set, Go!

JUMBO LUMP CRAB CAKES / 22.⁹⁵

blue fin crab, mustard sauce, lemon

WINGS / 14.⁹⁵

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

SPICY CHICKEN MEATBALL / 6.⁰⁰

red and white sauces, pecorino

CRISPY SHRIMP DEVEILED EGGS* / 11.²⁵

exactly how it sounds, five deveiled eggs

BREAKFAST PIZZA / 14.⁵⁰

country sausage gravy, scrambled eggs, smokehouse bacon, four cheese blend, chives

LOBSTER BISQUE / cup 7.⁵⁰ - bowl 9.⁵⁰

brandy, sherry, heavy cream, chives

MONKEY BREAD / 9.⁵⁰

a hazelwood must try... croissant dough pull-apart, pecan praline sauce

Hazelwood Classics

WOODFIRED ROTISSERIE CHICKEN / 23.⁹⁵

hand rubbed rotisserie chicken, hand mashed potatoes, grilled asparagus, chicken jus
(available after 10am)

GRILLED FILET MIGNON* / 48.⁹⁵

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

PARMESAN CRUSTED WALLEYE / 29.⁹⁵

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

SALMON BLT* / 20.⁵⁰

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

SURF & TURF* / 49.⁹⁵

6 oz filet mignon, garlic butter, au jus, grilled jumbo shrimp, smoked gouda hash browns

SHRIMP & SCALLOP SCAMPI* / 29.⁵⁰

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

BIG EASY MAC & CHEESE / 22.⁹⁵

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

CHICKEN POT PIE / 16.⁹⁵

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

Breakfast Stuff

THE ALL AMERICAN* / 13.⁹⁵

three eggs any style, smoked gouda hash browns, your choice of smokehouse bacon or country sausage, toast

CLASSIC BENEDICT* / 14.⁹⁵

toasted english muffin, hickory smoked ham, poached eggs, hollandaise, smoked gouda hash browns

REUBEN BENEDICT* / 14.⁹⁵

house-made braised corned beef, gruyere, caraway rye, hollandaise, chopped pickles, smoked gouda hash browns

CRAB CAKE BENEDICT* / 25.⁹⁵

toasted english muffin, blue fin jumbo lump crab cakes, poached eggs, hollandaise, smoked gouda hash browns

STEAK & EGGS* / 20.⁹⁵

6 oz sirloin steak, two eggs any style, smoked gouda hash browns, toast

SUNRISE BURGER* / 16.⁵⁰

black angus, smoked gouda hash browns, smokehouse bacon, sunny side up egg, tillamook cheddar with fruit
add avocado / 1.⁹⁵

PRIME RIB HASH* / 14.⁹⁵

tender beef, potatoes, bell pepper, red onion, poached eggs, hollandaise, toast
(no additions or deletions please)

ROASTED VEGETABLE OMELET / 13.⁹⁵

oven roasted tomatoes, asparagus, roasted mushrooms, mozzarella, garlic spinach, smoked gouda hash browns, toast
(no additions or deletions please)

HAM & CHEDDAR OMELET / 13.⁹⁵

hickory smoked ham, tillamook cheddar cheese, smoked gouda hash browns, toast

HAZELWOOD BREAKFAST BURRITO / 14.⁹⁵

country sausage, scrambled eggs, charred corn salsa, queso fresco, roasted poblano salsa, lime sour cream, smoked gouda hash browns, tortilla chips

STRAWBERRIES & CREAM FRENCH TOAST / 12.⁹⁵

crispy ciabatta bread, cinnamon-chili batter, vanilla glaze, panko breadcrumbs, macerated strawberries, country sausage links, candied bacon

HEALTHY BOWLS

steamed fresh chef's vegetable, lemongrass sauce, baby kale, edamame, toasted pepitas, cucumbers, plum sauce, 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

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness



HAZELWOOD

ESTD ∴ *food + drink* ∴ 2004