

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, toasted bread crumbs, garlic spinach, house flatbread

SPICY CHICKEN MEATBALLS / 6.00

red & white sauces, pecorino

CALAMARI* / 14.50

light breading, jalapeño, scratch cocktail sauce

AHI TUNA POKE* / 17.95

avocado, capers, soy, cilantro, tortilla chips

CRISPY SHRIMP DEVILED EGGS* / 11.25

exactly how it sounds, five deviled eggs

SZECHUAN GREEN BEANS / 10.95

bacon, cashews, sesame seeds

WINGS / 14.95

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

BEEF & BLUE FONDUE* / 18.95

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

FRENCH ONION SOUP / 7.95

rich beef broth, parmesan crostini, gruyere cheese crust

Lettuce & Stuff

"I JUST WANT A SMALL SALAD" / 6.95

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

CAESAR *get started 6.95 / entrée 11.95*

romaine, grated parmesan, croutons

BABY ICEBERG WEDGE / 8.95

candied bacon, grape tomatoes, scallions, amablu dressing

add some love: chicken breast / 5.95 pulled chicken / 5.95 salmon* / 12.50 shrimp* / 7.95 steak* / 12.50

HAZELWOOD CHOPPED / 16.95

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

GOAT CHEESE & BERRIES / 14.95

baby spring greens, strawberries, blueberries, raspberries, goat cheese croquettes, almonds, raspberry vinaigrette

TUNA POKE BOWL* / 21.95

brown rice, ginger wasabi dressing, carrots, cucumbers, edamame, radishes, avocado (*served raw*)

CRANBERRY WALNUT *get started 7.95 / 13.95*

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


STEAK COBB* / 19.95

house greens, grape tomatoes, chopped egg, amablu cheese crumbles, red onions, crispy onion strings, amablu dressing, balsamic reduction

SANTA FE / 16.95

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

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 / 16.95
roasted poblano salsa

SHRIMP* / 17.95
charred corn salsa

FRESH VEGGIE / 15.95
broccoli & asparagus

Wood Fired Pizza

our sharable pizzas are finished with pecorino cheese. the house cheese is a blend of whole milk mozzarella and aged provolone.

"SKINNY" (OPTION FOR ALL PIZZAS) / 2.95

hole in the center (less dough = less carbs) salad mounded up in the center

 *gluten free cauliflower crust available* / 3.95

PEPPERONI, BACON & GOAT CHEESE / 14.25

red sauce, jalapeno, house cheese

MARGHERITA / 13.75

red sauce, fresh mozzarella, basil

ITALIAN SAUSAGE & WILD MUSHROOM / 14.25

garlic butter, house cheese, chives

SWEET & SALTY / 14.50

white sauce, prosciutto, fresh mozzarella, caramelized onions, balsamic reduction, chives

PESTO & FRESH VEGETABLE / 13.95

wild mushrooms, oven dried tomatoes, red onion, kalamata olives, asparagus, fresh spinach, garlic chips

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

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*

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

BLACKBERRY BRIE BURGER* / 16.50

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

PRIME RIB FRENCH DIP / 19.95

caramelized onion sauce, au jus, gruyere cheese, toasted french roll

(horseradish cream is available upon request)

☉ CHESTER'S TURKEY AVOCADO MELT / 15.95

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

add bacon / 1.95

☉ ROTISSERIE CHICKEN SANDWICH / 17.50

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

☉ COWBOY BURGER* / 16.50

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

☉ CHIPOTLE & SMOKED GOUDA BURGER* / 16.95

braised short rib, smoked gouda cheese, american cheese, lettuce, brioche bun

Pasta

SHRIMP PESTO FUSILLI / 21.95

shallots, white wine, spinach, garlic cream, pesto, oven dried tomatoes, pecorino, basil

SHORT RIB LINGUINI / 29.95

braised short rib, wild mushrooms, oven dried tomatoes, demi cream sauce

CHICKEN RIGATONI / 18.95

rotisserie pulled chicken, spinach, garlic cream, shallots, amablu cheese crumbles, spicy walnuts

MEDITERRANEAN ANGEL HAIR / 16.95

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

add pulled chicken / 5.95 add grilled chicken / 5.95

add grilled shrimp* / 7.95 add grilled salmon* / 12.50

WOODFIRED 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, garlic scampi butter, broccoli, lemon, bread crumbs, chives

LOBSTER MAC & CHEESE / 28.95

maine lobster meat, lobster bisque, mozzarella, provolone, tillamook cheddar, caramelized onions, potato chip crust, chives

CHICKEN POT PIE / 17.95

rotisserie pulled chicken, carrots, sweet onion, celery, peas, cream, savory flaky crust, chives

ROTISSERIE

WOOD FIRED ROTISSERIE CHICKEN / 25.95

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 Land

MINUTE CHICKEN / 21.95

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

☉ ROASTED PRIME RIB* Thursday thru Saturday after 5pm

hand mashed potatoes, horseradish cream, au jus

11 oz cut 38.95 / 16 oz cut 49.95

GRILLED MEATLOAF / 23.95

hand mashed potatoes, marsala mushroom gravy, parmesan broccoli

DOUBLE CUT DUROC PORK CHOP* / 26.95

maple syrup & toasted fennel brine, au jus, smoked gouda hash browns, fire roasted fuji apples

GRILLED STEAKS

our steaks are black angus, center cut and 28-day-aged for full flavor and tenderness. seasoned with garlic butter and served with au jus and smoked gouda hash browns ☉

FILET MIGNON* 8 oz cut / 49.95

SPLIT BONE RIBEYE* 22 oz cut / 59.95

NEW YORK STRIP* 14 oz cut / 48.95

TOP SIRLOIN* 12 oz cut / 35.95

By Sea

PARMESAN CRUSTED WALLEYE / 29.95

panko, herb and aged parmesan crusted, herbed rice pilaf, parmesan broccoli, scratch tartar sauce

☉ PAN SEARED SCALLOPS* / 35.95

wild mushrooms, spinach, truffle oil, chives, lemon butter sauce

☉ 60 SOUTH GRILLED SALMON / 28.95

7oz antarctic waters, herbed rice pilaf, grilled asparagus, capers, lemon butter sauce

PEPPERCORN CRUSTED SALMON* / 29.75

gochujang pepper crust, pan roasted, green cabbage, carrot, red peppers, scallion, sesame soy glaze, lemon butter sauce, herbed pilaf rice

JAMBALAYA* / 27.95

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

FISH & CHIPS / 19.95

canadian walleye, craft beer batter, fries, scratch tartar sauce

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