

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, tortilla chips

CALAMARI* / 14.50

light breading, jalapeño, scratch cocktail sauce

AHI TUNA POKE* / 17.95

avocado, capers, soy, cilantro, wasabi aioli, tortilla chips

CRISPY BRUSSELS SPROUTS / 10.95

ginger wasabi dressing, crunchy slaw, togarashi

WINGS / 14.95

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

CRISPY SHRIMP DEVILED EGGS* / 11.25

exactly how it sounds, five deviled eggs

CAULDRON OF LOVE

yeah, yeah...soup. made one day ahead, ask grandma why. **cup 6.50 / bowl 8.50**

DAILY: chicken wild rice

MON: smoked gouda potato

w/ chopped bacon & chives

TUES: chicken noodle

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 and garlic oil. the house cheese is a blend of whole milk mozzarella and aged provolone.

PEPPERONI, BACON & GOAT CHEESE / 14.50

red sauce, jalapeno, house cheese

MARGHERITA / 13.75

red sauce, tomatoes, fresh mozzarella, basil

ITALIAN SAUSAGE & WILD MUSHROOM / 14.50

garlic butter, house cheese, 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*

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

CRANBERRY WALNUT *get started 7.95 / 13.95*

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

ICEBERG WEDGE / 9.95

candied bacon, grape tomatoes, scallions, amablu dressing

add some love: chicken breast / 5.95 pulled chicken / 5.95 salmon* / 12.95 shrimp* / 7.95 steak* / 12.95

HAZELWOOD CHOPPED / 16.95

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

TUNA POKE BOWL* / 21.95

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

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

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*

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

Two Hands

premium black angus burgers served with choice of fries, coleslaw 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

 **COWBOY BURGER*** / 16.50

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

Hazelwood Classics

 **GRILLED FILET MIGNON*** / 49.95

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

DOUBLE CUT DUROC PORK CHOP* / 26.95

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

FISH & CHIPS / 19.95

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

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)

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!

LOBSTER MAC & CHEESE / 28.95

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

 **SHRIMP & SCALLOP SCAMPI*** / 29.95

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

CHICKEN POT PIE / 18.95

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

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