

HAZELWOOD

ESTD :: *food + drink* :: 2004

Ready, Set, Go!

BRIE CHEESE CURDS / 11.75

light crispy batter, lingonberry ketchup

BOURSIN ARTICHOKE DIP / 13.95

creamy, parmesan crust, garlic spinach, tortilla chips

SPICY CHICKEN MEATBALLS / 6^{ea}

red & white sauces, pecorino

CALAMARI* / 14.50

light breading, jalapeño, scratch cocktail sauce

ROASTED CORN DIP / 14.95

chipotle cream cheese, roasted corn salsa, pulled chicken, queso fresco, cilantro, tortilla chips

AHI TUNA POKE* / 17.95

avocado, capers, soy, cilantro, wasabi aioli, 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

FRENCH ONION SOUP / 7.95

rich broth, garlic croutons, gruyere cheese, pecorino

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

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

PEAR SALAD / 14.95

maple dijon vinaigrette, baby spring greens, roasted maple pecans and pepitas, red onion, goat cheese

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

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: lobster bisque **+1.00**

SUN: firehouse chili

w/ cheese & chives

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

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, 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

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 / 17.95

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

☉ COWBOY BURGER* / 16.95

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 FRA DIAVOLO / 22.95

plum tomato, garlic, chili sauce, angel hair pasta, garlic butter, parmesan, fresh 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, 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* / 12.95

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 / 18.95

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-Sunday 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 / 29.75

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 rice pilaf

JAMBALAYA* / 27.95

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

FISH & CHIPS / 19.95

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

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