

HAZELWOOD

ESTD :: *food + drink* :: 2004

Ready, Set, Go!

BRIE CHEESE CURDS / 11.95

light crispy batter, lingonberry ketchup

efo **BOURSIN ARTICHOKE DIP / 13.95**

creamy, parmesan crust, garlic spinach, tortilla chips

SPICY CHICKEN MEATBALLS / 6^{ea}

red & white sauces, pecorino

CALAMARI* / 14.95

light breading, jalapeño, scratch cocktail sauce

efo **ROASTED CORN DIP / 14.95**

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

efo **STEAMED MUSSELS / 16.95**

clam broth, garlic butter, fresh basil, ciabatta bread

CRISPY SHRIMP DEVILED EGGS* / 11.50

exactly how it sounds, five deviled eggs

efo **SZECHUAN GREEN BEANS / 10.95**

bacon, cashews, sesame seeds

efo **WINGS / 15.25**

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

efo **"I JUST WANT A SMALL SALAD" / 6.95**

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

efo **CAESAR get started 6.95 / entrée 11.95**

romaine, grated parmesan, croutons

efo **CRANBERRY WALNUT get started 7.95 / entrée 13.95**

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

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

efo **HAZELWOOD CHOPPED / 16.95**

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

efo **TUNA POKE BOWL* / 21.95**

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

efo **ICEBERG WEDGE / 9.95**

candied bacon, grape tomatoes, scallions, amablu dressing

efo **STEAK COBB* / 19.95**

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

efo **SANTA FE / 16.95**

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

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

efo gluten free cauliflower crust available / 3.95

efo **PEPPERONI, BACON & GOAT CHEESE / 14.95**

red sauce, jalapeno, chili flakes, house cheese

efo **MARGHERITA / 13.95**

red sauce, roma tomatoes, fresh mozzarella, basil

efo **ITALIAN SAUSAGE & WILD MUSHROOM / 14.95**

garlic butter, house cheese, chives

efo **SWEET & SALTY / 14.95**

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

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: tomato basil

WED: mushroom thyme

THU: chicken tortilla

w/ tortilla strips

FRI: shrimp corn chowder

SAT/SUN: lobster bisque **+1.00**

HEALTHY BOWLS

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, brown rice **efo**

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

efo 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* / 16.75

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)

^{efo} CHESTER'S TURKEY AVOCADO MELT / 15.95

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

add bacon / 1.95

^{efo} ROTISSERIE CHICKEN SANDWICH / 17.95

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

^{efo} COWBOY BURGER* / 16.95

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

^{efo} SALMON BLT / 20.75

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

SEAFOOD LINGUINI / 32.95

mussels, scallops, shrimp, white wine, crushed tomatoes, chilies, 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

^{efo} 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 ^{efo}

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

^{efo} PAN SEARED SCALLOPS* / 35.95

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

^{efo} 60 SOUTH GRILLED SALMON / 29.95

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

PEPPERCORN CRUSTED SALMON* / 29.95

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

FISH & CHIPS / 19.95

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

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