

Features Card

Ready, Set, Go!

BEEF CARPACCIO / 17.95

seared tenderloin, roasted garlic, capers, shaved parmesan, grilled ciabatta, baby arugula, lemon oil

PAN ROASTED MUSSELS / 16.95

garlic butter, clam broth, ciabatta, lemon wedge, parsley

Chef Entrees

VERACRUZ SNAPPER / 29.95

7 oz skin on filet from the coast of mexico, tomato and bell pepper sauce, anchovy butter, white rice, parsley

SEAFOOD LINGUINI / 32.95

mussels, scallops, shrimp, fresh fish, crushed tomatoes, chili peppers, fresh basil

From the Bar

SONOMA-CUTRER CHARDONNAY / 14

california, medium-bodied wine boasts flavors of ripe pear and peach

BLUEBERRY SMASH / 14

blueberry puree, rosemary syrup, lemon juice, ginger ale, charged water, rosemary sprig, lemon

HAZELWOOD

ESTD :: *food + drink* :: 2004