



TIPSY RABBIT / 14⁰⁰
gray whale gin, vikre herbal liqueur, carrot juice, lemon juice, simple syrup, baby carrot

ELDERFLOWER MIMOSA / 9⁵⁰
st. germain, orange juice, sparkling brut

POISON APPLE / 11⁹⁵
crown royal, apple puree, lime juice, honey cinnamon syrup, ginger beer, dehydrated apple

BREAKFAST MULE / 11⁹⁵
ketel one botanical, orange juice, agave nectar, ginger beer

SPICY PEPPER BLOODY / 10⁹⁵
house mixed pepper brined vodka & bloody blend

PALOMA-MIMOSA / 10⁹⁵
jose cuervo silver, ruby red grapefruit juice, lime juice, champagne float

Ready, Set, Go!

JUMBO LUMP CRAB CAKES / 24⁹⁵
blue fin crab, mustard sauce, lemon

WINGS / 15.25
lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, buffalo, or blue cheese

SPICY CHICKEN MEATBALL / 6⁰⁰
red and white sauces, pecorino

CRISPY SHRIMP DEVEILED EGGS* / 11⁵⁰
exactly how it sounds, five deveiled eggs

BREAKFAST PIZZA / 14⁵⁰
country sausage gravy, scrambled eggs, smokehouse bacon, four cheese blend, chives

LOBSTER BISQUE / cup 7⁵⁰ - bowl 9⁵⁰
brandy, sherry, heavy cream, chives

MONKEY BREAD / 9⁵⁰

a hazelwood must try... croissant dough pull-apart, pecan praline sauce

Hazelwood Classics

WOODFIRED ROTISSERIE CHICKEN / 25⁹⁵
hand rubbed rotisserie chicken, hand mashed potatoes, grilled asparagus, chicken jus
(available after 10am)

GRILLED FILET MIGNON* / 49⁹⁵
8 oz cut, garlic butter, au jus, smoked gouda hash browns

PARMESAN CRUSTED WALLEYE / 29⁹⁵
panko, herb and aged parmesan crusted, wild rice pilaf, parmesan broccoli, tartar sauce, lemon

SALMON BLT* / 20⁷⁵
cajun seasoned, arugula, candied bacon, tomatoes, basil mayo, toasted french roll

SURF & TURF* / 59⁹⁵
6 oz filet mignon, garlic butter, au jus, grilled jumbo shrimp, smoked gouda hash browns

SHRIMP & SCALLOP SCAMPI* / 29⁹⁵
white wine, scampi butter, broccoli, lemon, bread crumbs, chives

LOBSTER MAC & CHEESE / 28⁹⁵
maine lobster meat, lobster bisque, mozzarella, provolone, tillamook cheddar, caramelized onions, potato chip crust, chives

CHICKEN POT PIE / 18⁹⁵
no aluminum bowl, carrots, sweet onion, celery, peas, savory flaky crust, chives

Breakfast Stuff

THE ALL AMERICAN* / 13⁹⁵
three eggs any style, smoked gouda hash browns, your choice of smokehouse bacon or country sausage, toast

CLASSIC BENEDICT* / 14⁹⁵
toasted english muffin, hickory smoked ham, poached eggs, hollandaise, smoked gouda hash browns

REUBEN BENEDICT* / 15⁹⁵
house-made braised corned beef, gruyere, caraway rye, hollandaise, chopped pickles, smoked gouda hash browns

CRAB CAKE BENEDICT* / 25⁹⁵
toasted english muffin, blue fin jumbo lump crab cakes, poached eggs, hollandaise, smoked gouda hash browns

STEAK & EGGS* / 20⁹⁵
6 oz sirloin steak, two eggs any style, smoked gouda hash browns, toast

SUNRISE BURGER* / 16⁵⁰
black angus, smoked gouda hash browns, smokehouse bacon, sunny side up egg, tillamook cheddar with fruit
add avocado / 1⁹⁵

PRIME RIB HASH* / 14⁹⁵
tender beef, potatoes, bell pepper, red onion, poached eggs, hollandaise, toast
(no additions or deletions please)

ROASTED VEGETABLE OMELET / 13⁹⁵
oven roasted tomatoes, asparagus, roasted mushrooms, mozzarella, garlic spinach, smoked gouda hash browns, toast
(no additions or deletions please)

TILLAMOOK CHEDDAR OMELET / 13⁹⁵
choice of country sausage, hickory smoked ham, applewood smoked bacon, smoked gouda hashbrowns, toast

HAZELWOOD BREAKFAST BURRITO / 14⁹⁵
country sausage, scrambled eggs, charred corn salsa, queso fresco, roasted poblano salsa, lime sour cream, smoked gouda hash browns, tortilla chips

STRAWBERRIES & CREAM FRENCH TOAST / 12⁹⁵
crispy ciabatta bread, cinnamon-chili batter, vanilla glaze, panko breadcrumbs, macerated strawberries, country sausage links, candied bacon

HEALTHY BOWLS

steamed fresh chef's vegetable, lemongrass sauce, baby kale, edamame, toasted pepitas, cucumbers, plum sauce, grape tomatoes, brown rice

SALMON* / 21⁹⁵
charred corn salsa

CHICKEN BREAST / 16⁹⁵
roasted poblano salsa

SHRIMP / 17⁹⁵
charred corn salsa

FRESH VEGGIE / 15⁹⁵
broccoli & asparagus