



# MOTHER'S DAY BRUNCH

### JUMBO LUMP CRAB CAKES / 24.95

blue fin crab, mustard sauce, lemon

6 WINGS / 15.25

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

SPICY CHICKEN MEATBALLS / 12.00

two house made, red and white sauces, pecorino

CRISPY SHRIMP DEVILED EGGS\* / 11.50 exactly how it sounds, five deviled eggs

BRIE CHEESE CURDS / 11.95

light crispy batter, lingonberry ketchup

light breading, jalapeño, scratch cocktail sauce

LOBSTER BISQUE / cup 7.50 - bowl 9.50 brandy, sherry, heavy cream, chives

**BOURSIN ARTICHOKE DIP / 13.95** 

creamy, parmesan crust, garlic spinach, tortilla chips

**<sup>(+)</sup> CRISPY BRUSSELS SPROUTS** / 10.95 ginger wasabi dressing, crunchy slaw, togarashi

® BREAKFAST PIZZA / 14.50

country sausage gravy, scrambled eggs, smokehouse bacon, four cheese blend, chives

### MONKEY BREAD / 9.50

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

#### WOODFIRED ROTISSERIE CHICKEN / 25.95

hand rubbed rotisserie chicken, hand mashed potatoes, grilled asparagus, chicken jus (available after 10am)

@ GRILLED FILET MIGNON\* / 49.95 Add three jumbo shrimp \$6.00 8 oz cut, garlic butter, au jus, smoked gouda hash browns

#### PARMESAN CRUSTED WALLEYE / 29.95

panko, herb and aged parmesan crusted, herb rice pilaf, parmesan broccoli, tartar sauce, lemon

(f) SALMON BLT\* / 20.75

cajun seasoned, arugula, candied bacon, tomatoes, basil mayo, toasted french roll

# FISH & CHIPS / 19.95

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

# CHICKEN POT PIE / 18.95

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

HAZELWOOD CHOPPED / 16.95

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

**€** SANTA FE / 16.95

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

# 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, garlic scampi butter, broccoli, lemon, bread crumbs, chives

TUNA POKE BOWL\* / 21.95

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

# THE ALL AMERICAN\* / 13.95

three eggs any style, smoked gouda hash browns, your choice of smokehouse bacon or country sausage, toast © CLASSIC BENEDICT\* / 14.95

toasted english muffin, hickory smoked ham, poached eggs, hollandaise, smoked gouda hash browns

# CRAB CAKE BENEDICT\* / 25.5

toasted english muffin, blue fin jumbo lump crab cakes, poached eggs, hollandaise, smoked gouda hash browns

STEAK & EGGS\* / 20.95

6 oz sirloin steak, two eggs any style, smoked gouda hash browns, toast

(f) SUNRISE BURGER\* / 16.95

black angus, smoked gouda hash browns, smokehouse bacon, sunny side up egg, tillamook cheddar with fruit add avocado /  $1^{.95}$ 

# CHICKEN BISCUITS & GRAVY\* / 15.50

sunny side egg, crispy fried chicken breasts, fresh biscuit, tillamook cheddar, country sausage gravy, candied bacon, country sausage link

# PRIME RIB HASH\* / 14.95

tender beef, potatoes, bell pepper, red onion, poached eggs, hollandaise, toast (no additions or deletions please)

® ROASTED VEGETABLE OMELET / 13.95

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

← HAM & CHEDDAR OMELET / 13.95

hickory smoked ham, tillamook cheddar cheese, smoked gouda hash browns, toast

# HAZELWOOD BREAKFAST BURRITO / 14.95

country sausage, scrambled eggs, charred corn salsa, queso fresco, roasted poblano salsa, lime sour cream, smoked gouda hash browns, tortilla chips (no additions or deletions please!)

STRAWBERRIES & CREAM FRENCH TOAST / 12.95

crispy ciabatta bread, cinnamon-chili batter, vanilla glaze, panko breadcrumbs, macerated strawberries, country sausage

# = HEALTHY BOWLS =

修 steamed fresh chef's vegetable, lemongrass sauce, baby kale, edamame, toasted pepitas, cucumbers, plum sauce, 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

consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness\*

go gluten free option available