ESTD : food + drink : 2004

Ready, Set, Go

BRIE CHEESE CURDS / 11.95 light crispy batter, lingonberry ketchup

BOURSIN ARTICHOKE DIP / 13.95 creamy, parmesan crust, garlic spinach, tortilla chips

SPICY CHICKEN MEATBALLS / 6.50 ea red & white sauces, pecorino

CALAMARI* / 14.95 light breading, jalapeño, scratch cocktail sauce

ROASTED CORN DIP / 13.95 charred corn, rotisserie chicken, sourcream, queso fresco, cilantro, tortilla chips

CHICKEN LETTUCE WRAP / 13.50 wild mushrooms, water chestnuts, green onion, cilantro, peanut sauce, tamarind-cilantro dipping sauce, bibb lettuce, cabbage

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

CRISPY BRUSSELS SPROUTS / 10.95 ginger wasabi dressing, crunchy slaw, togarashi

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

SZECHUAN GREEN BEANS / 10.95 bacon, cashews, sesame seeds

FRENCH ONION SOUP / 7.95 rich broth, garlic croutons, gruyere cheese, pecorino Wood Fired Ryza 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 @ gluten free cauliflower crust available / 3.95

- PEPPERONI, BACON & GOAT CHEESE / 14.95 red sauce, jalapeño, chili flakes, house cheese
- MARGHERITA / 13.50 red sauce, roma tomatoes, fresh mozzarella, basil
- ITALIAN SAUSAGE & WILD MUSHROOM / 14.95 garlic butter, house cheese, chives
- SWEET & SALTY / 14.95 white sauce, prosciutto, fresh mozzarella, caramelized onions, balsamic reduction, chives

CHICKEN BIANCO / 13.50 garlic olive oil, sun-dried tomatoes, broccoli, kalamata olives, feta cheese

CAULDRON OF LOVE

yeah, yeah...soup. made one day ahead, ask grandma why. *cup 6.50 / bowl 8.50*

DAILY:chicken wild riceMON/TUES:smoked gouda potatoWED/THU:chicken tortillaWED/THU:chicken tortillaFRI:shrimp corn chowderSAT/SUN:lobster bisque +1.00

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

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

← HAZELWOOD CHOPPED / 16.95

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

TUNA POKE BOWL* / 21.95

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

💮 SANTA FE / 16.95

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

SHRIMP SPINACH & FRUIT SALAD / 19.95 pineapple, melon, strawberries, fresh spinach, roasted pepitas, tajin-lime viniagrette, evoo, queso fresco, cilantro

STEAK AND POTATO* / 19.95
28 day aged top sirloin, chili roasted fingerlings, oven roasted pear tomatoes, crispy wild mushrooms, blue cheese crumbles, arugula, balsamic vinaigrette, evoo



- 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 we respectfully request you limit your dining experience to two hours or less

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* / 16.95

brie cheese curds, blackberry jam, roasted jalapeños, candied bacon, brioche bun

RODEO BURGER* / 16.95

american cheese stuffed, short rib, bbq sauce, habanero cheese, fried jalapeño, broiche bun

CHIPOTLE & SMOKED GOUDA BURGER* / 16.95

braised short rib, smoked gouda cheese, american cheese, lettuce, brioche bun

CHESTER'S TURKEY AVOCADO MELT / 15.95

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

SALMON BLT* / 20.95

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

PRIME RIB FRENCH DIP / 19.95 caramelized onion sauce, au jus, gruyere cheese, toasted french roll

(horseradish cream is available upon request) add bacon / 1.95

ROTISSERIE CHICKEN SANDWICH / 17.95

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

Pasta

SHRIMP AND SCALLOP SCAMPI / 26.95

pan-seared, shallots, garlic butter, white wine, broccoli, pecorino, lemon, angel hair pasta

SHORT RIB LINGUINI / 29.95

braised short rib, wild mushrooms, oven dried tomatoes, demi cream sauce

CHICKEN RIGATONI / 19.95

rotisserie pulled chicken, spinach, garlic cream, shallots, amablu cheese crumbles, spicy walnuts

SHRIMP POMODORO / 23.95

crushed vine-ripe tomotoes, toasted garlic, crushed red chilis, fresh basil, pecorino

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 shrimp* / 7.95

add arilled chicken / 5.95 add grilled salmon* / 12.95

= 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 / 22.50

panko, herb and aged parmesan crusted breast, angel hair pasta, wild mushrooms, shallots, capers, lemon butter sauce

CHICKEN POT PIE / 18.95

rotisserie pulled chicken, carrots, sweet onion, celery, peas, cream, savory flaky crust, chives

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 igoplus

FILET MIGNON* 8 oz cut / 49.95

RIBEYE* 14 oz cut / 54.95 NEW YORK STRIP* 14 oz cut / 48.95

TOP SIRLOIN* 12 oz cut / 35.95

PARMESAN CRUSTED WALLEYE / 29.95

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

PAN SEARED SCALLOPS* / 35.95

lobster risotto, aspargus, basil oil, parmesan, chives

FISH & CHIPS / 19.95

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

HAZELWOOD SALMON* / 29.95

snappy house spice, cucumbers, wild mushrooms, asparagus, shallots, red pepper, garlic basil oil, evoo, lemon

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aluten free option available

gratuity of 20% will be added to parties of 8 or more