

# HAZELWOOD

ESTD :: *food + drink* :: 2004

## Ready, Set, Go!

### BRIE CHEESE CURDS / 11.95

light crispy batter, lingonberry ketchup

### <sup>efo</sup> 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

### <sup>efo</sup> ROASTED CORN DIP / 13.95

charred corn, rotisserie chicken, sour cream, 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

### <sup>efo</sup> CRISPY SHRIMP DEVILED EGGS\* / 11.50

exactly how it sounds, five deviled eggs

### <sup>efo</sup> CRISPY BRUSSELS SPROUTS / 10.95

ginger wasabi dressing, crunchy slaw, togarashi

### <sup>efo</sup> 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 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

<sup>efo</sup> gluten free cauliflower crust available / 3.95

### <sup>efo</sup> PEPPERONI, BACON & GOAT CHEESE / 14.95

red sauce, jalapeño, chili flakes, house cheese

### <sup>efo</sup> MARGHERITA / 13.50

red sauce, roma tomatoes, fresh mozzarella, basil

### <sup>efo</sup> ITALIAN SAUSAGE & WILD MUSHROOM / 14.95

garlic butter, house cheese, chives

### <sup>efo</sup> SWEET & SALTY / 14.95

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

### <sup>efo</sup> CHICKEN BIANCO / 13.50

garlic olive oil, sun-dried tomatoes, broccoli, kalamata olives, feta cheese, house cheese

## CAULDRON OF LOVE

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

**DAILY:** chicken wild rice

**MON/TUES:** smoked gouda potato  
w/ chopped bacon & chives

**WED/THU:** chicken tortilla  
w/ tortilla strips

**FRI:** shrimp corn chowder

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

## Lettuce & Stuff

### <sup>efo</sup> "I JUST WANT A SMALL SALAD" / 6.95

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

### <sup>efo</sup> CAESAR get started 6.95 / 11.95

romaine, grated parmesan, croutons

### <sup>efo</sup> ICEBERG WEDGE / 9.95

candied bacon, grape tomatoes, scallions, amablu dressing

### <sup>efo</sup> CRANBERRY WALNUT get started 7.95 / 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

### <sup>efo</sup> HAZELWOOD CHOPPED / 16.95

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

### <sup>efo</sup> TUNA POKE BOWL\* / 21.95

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

### <sup>efo</sup> SANTA FE / 16.95

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

### <sup>efo</sup> SHRIMP SPINACH & FRUIT SALAD / 19.95

pineapple, melon, strawberries, fresh spinach, roasted pepitas, tajin-lime vinaigrette, evoo, queso fresco, cilantro

### <sup>efo</sup> 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 <sup>efo</sup>

**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

<sup>efo</sup> 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\*** / 16.95

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, brioche 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 tomatoes, toasted garlic, crushed red chili, 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 chicken / 5.95*

*add grilled shrimp\* / 7.95*

*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

## **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

**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

# By Sea

## **PARMESAN CRUSTED WALLEYE** / 29.95

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

## **SCALLOP RISOTTO\*** / 35.95

lobster cream, asparagus, 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

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

*gluten free option available*

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