

Ready, Set, Go!

BRIE CHEESE CURDS / 11.95
light crispy batter, lingonberry ketchup

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

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

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

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

CHILDREN'S LOVE

yeah, my soup. made one day, read, ask grandma why.

DAILY: chicken wild rice / 6.50 / bowl 8.50

SAT/SUN: lobster bisque / 7.50 / bowl 9.50

Wood Fired Pizza

our sharable pizzas are finished with pecorino cheese and garlic oil. 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, jalapeno, chili flakes, house cheese

MARGHERITA / 13.50
red sauce, 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

Salad & Stuff

HAZELWOOD CHOPPED / 16.95
pulled chicken, amablu cheese crumbles, house dressing, granny smith apples, grape tomatoes, chopped walnuts, herb vinaigrette

SHRIMP SPINACH AND FRUIT SALAD / 14.95
pineapple, melon, strawberries, fresh spinach, toasted pepitas, tajin-lime vinaigrette, evoo, queso fresco, cilantro

CRANBERRY WALNUT get started 7.95 / 13.95
baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

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

HEALTHY BOWLS

steamed green beans, lemon vinaigrette, pinto 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

FISH VEGGIE / 15.95
broccoli & asparagus

Hazelwood Classics

sandwiches & burgers served with choice of fries, cole slaw or fruit. sub tater tots / 2.50

gluten free bun / 1.95

ROTISSERIE CHICKEN SANDWICH / 17.95
monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus, toasted french roll (available after 11am)

GRILLED FILET MIGNON* / 49.95
8 oz cut, garlic butter, au jus, smoked gouda hash browns

SALMON BLT* / 20.95
cajun seasoned, arugula, candied bacon, tomatoes, basil mayo, toasted french roll

CHICKEN POT PIE / 18.95
rotisserie pulled chicken, carrots, sweet onion, celery, peas, cream, savory flaky crust, chives

RODEO BURGER* / 16.95
american cheese stuffed, short rib, bbq sauce, cheddar cheese, fried jalapeño, brioche bun

BLACKBERRY BRIE BURGER* / 17.95
brie cheese curds, blackberry jam, roasted jalapeños, candied bacon, brioche bun

FISH & CHIPS / 19.95
canadian walleye, craft beer batter, fries, coleslaw, tartar sauce

GRILLED TOP SIRLOIN* / 35.95
12 oz cut, garlic butter, au jus, smoked gouda hash browns

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 (available after 11am)

(rotisserie cooking may impart a slight pink color due to the spices and smoke. rest assured we check each bird for safe temperature)

if you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you

*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

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

gluten free option available