Ready, Set, Go!

BRIE CHEESE CURDS / 11.95

light crispy batter, lingonberry ketchup

⊚ BOURSIN ARTICHOKE DIP / 13.95

creamy, golden brown parmesan crust, garlic spinach, tortilla chips

CALAMARI* / 14.95

light breading, jalapeño, scratch cocktail sauce

CHICKEN LETTUCE WRAP / 13.50

wild mushrooms, water chestnuts, green onion, cilantro, peanut sauce, tamarind-cilantro dipping sauce, bibb lettuce, cabbage

© 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

CRISPY SHRIMP DEVILED EGGS* / 11.50

exactly how it sounds, five deviled eggs

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

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.

- PEPPERONI, BACON & GOAT CHEESE / 14.50 red sauce, jalapeno, house cheese
- MARGHERITA / 13.50 red sauce, tomatoes, fresh mozzarella, basil
- CHICKEN BIANCO / 13.50 garlic olive oil, sun-dried tomatoes, broccoli, kalamata olives, feta cheese, house cheese

ITALIAN SAUSAGE & WILD MUSHROOM / 14.50 garlic butter, house cheese, chives

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

"SKINNY" (OPTION FOR ALL PIZZAS) hole in the center (less dough = less carbs) salad mounded up in the center / 2.95

go gluten free cauliflower crust available /3.95

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

- CRANBERRY WALNUT get started 7.95 / entrée 13.95 baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette
- ICEBERG WEDGE / 9.95 candied bacon, grape tomatoes, scallions, amablu dressing

add some love: chicken breast / 5.95 pulled chicken / 5.95 salmon* / 12.95 shrimp* / 7.95 steak* / 12.95

- MAZELWOOD 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 row)
- SHRIMP SPINACH & FRUIT SALAD / 19.95
 pineapple, melon, strawberries, fresh spinach, roasted pepitas, tajin-lime viniagrette, evoo, queso fresco, cilantro
- SANTA FE / 16.95 house greens, tomatoes, charred corn salsa, avocado, tortillas, toasted pepitas, pulled chicken, queso fresco, chipotle ranch

HEALTHY BOWLS

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, brown rice (60)

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

Two Hands

premium black angus burgers served with choice of fries, coleslaw or fruit, sub tater tots / 2.50

go gluten free bun available / 1.95

BLACKBERRY BRIE BURGER* / 16.50

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

CHIPOTLE & SMOKED GOUDA BURGER* / 16.95

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

american cheese stuffed, short rib, bbq sauce, habañero cheese, fried jalapeño, brioche bun

⊚ SALMON BLT* / 20.95

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

Hazelwood Classics

© GRILLED FILET MIGNON* / 49.95

8 oz cut, garlic butter, au jus, smoked gouda hash browns

® NEW YORK STRIP* / 48.95

14 oz cut, garlic butter, au jus, smoked gouda hash browns

⊚ GRILLED RIBEYE* / 54.95

14 oz bone in, garlic butter, au jus, smoked gouda hash browns

CHICKEN POT PIE / 18.95

no aluminum bowl, carrots, sweet onion, celery, peas, 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

FISH & CHIPS / 19.95

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

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)

Something Sweet?

big enough to share, but only if you want to

BANANA CREAM PIE / 10.95

made to order, fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce

KEY LIME PIE / 9.95

nellie & joe's real key lime juice, walnut-almond crust, house whipped cream

BREAD PUDDING / 9.95

praline sauce, house whipped cream

CHOCOLATE CAKE / 10.95

grandma betty's recipe, cocoa cream frosting

DESSERT FLIGHT / 17.95

half portion sizes of our banana cream pie, chocolate cake, and bread pudding, vanilla bean ice cream (no substitutions please)

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