

# Features Card

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**GRILLED APRICOT CROSTINI / 13.95**  
ricotta, honey, crispy prosciutto, white balsamic glaze, basil

**STEAMED MUSSELS / 16.95**  
clam broth, garlic butter, fresh basil, ciabatta bread

## *Chef Entrees*

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**FRESH ALASKAN HALIBUT /LN 32.95 DN 36.95**  
vera cruz sauce, zucchini, squash, green olives, green beans, extra virgin olive oil

**PEPPERCORN CRUSTED SALMON / 29.95**  
gochujang pepper crust, pan roasted, green cabbage, carrot, red peppers, scallion, sesame soy glaze, lemon butter sauce, herb rice

## *Sweet Finish*

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**PISTACHIO RASPBERRY CHEESECAKE / 11.95**  
raspberry sauce, whipped cream, walnut-almond crust

## *From the Bar*

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**PRICKLY PEAR MARGARITA / 13**  
reposado tequila, triple sec, liqueur, lime juice, prickly pear puree

**BOURBON PEACH / 13**  
bulleit bourbon, lemon juice, agave, peach puree, black walnut bitters

**ROSERITA/ 13**  
sliver tequila, triple sec, lime juice, strawberry puree, rose float, sugar rim

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# HAZELWOOD

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ESTD : *food + drink* : 2004