



Add an appetizer to the prix fixe Dinner

Salon de Fromage 12

*Chef's selection of international cheeses and charcuterie
Ask your server about pairing with today's wine flight*

Add wine flight 8

(Selection of 3 samplings)

Hazie's Shrimp Cocktail 12

*Fresh jumbo prawns with Hazie's famous
zesty cocktail sauce*

Sushi & Sashimi 12

*Tuna Poke – Fresh ahi tuna in a spicy Asian marinade with wasabi foam
Vegas roll – Tempura roll with crab, cucumber, carrot, peppers and sweet chili Sauce
California roll – Avocado, sprouts, egg and cream cheese*

Hazie's crab stuffed poppers 12

*Fresh jalapenos stuffed with lump blue crab meat and cream cheese
served with a horseradish dipping sauce*

Oysters 11

Chef's nightly presentation

Wild Mushroom Spring Roll 11

*Wild mushrooms and julienne vegetables rolled in rice paper
served with plum wine dipping sauce*

Hazie's Three Course Dinner includes:

Soup du Jour

Or

House Salad

*Asparagus, candied walnuts, cherry tomatoes, cucumbers and cornbread croutons
drizzled in a lemon parsley vinaigrette*

Hazie's Caesar

Crisp romaine, Parmesan chips and cornbread croutons tossed in house made Caesar dressing

Entrée Selection

* General Manager, Doug Yochem's
wine pairing suggestions

Grilled Veal Chop

Caramelized red onion in a balsamic reduction,
savory grilled polenta, summer baby vegetables

*05 Stags' Leap Petite Syrah, 52
*05 Gundlach Bundschu "Mountain Cuvee", 48

Grilled Tenderloin

All natural Colorado beef resting in a port wine reduction and topped with
Maytag bleu cheese foam, accompanied by savory grilled polenta and summer baby vegetables

*06 Napa Cellars Stagecoach Cabernet, 75
*05 Luigi Bosca Malbec DOC, 45

Stuffed Rocky Mountain Trout

Potato encrusted and stuffed with crab, leeks and goat cheese on a
bed of baby greens with lemon caper vinaigrette

*06 Grgich Hills Chardonnay, 85
*07 Artesa Chardonnay, 35

Dueling Curried Prawns

Fresh jumbo prawns in dueling red and green coconut curry sauces
grilled in a banana leaf with Asian style vegetables,
served with aromatic Jasmine rice

*06 Jean Luc Colombo Viognier, 30
*07 Crossings Sauvignon Blanc, 24

Catch of the Day

Hazie's chefs prepare a fresh seafood selection nightly

Oven Roasted Quail

With apple, sage and sausage stuffing,
sauced with brandy cream demi-glace,
served with savory grilled polenta

*05 Château Loudenne, White Bordeaux, 47

Garden Pasta Roll

Hand made pasta sheets rolled with spinach,
julienne red & yellow tomatoes, forest mushrooms
served with a medley of red and yellow pepper coulis

*04 Vietti Castiglione, Barolo, 84

Dessert

"La dolce vita"

Chef's daily whimsical creations

*Belle de Brillet (a roasted pear cognac)
*Michele Chiarlo Nivole Moscato d'Asti