



Appetizers

Ahi Shooters

*Sashimi grade ahi tuna in a spicy Asian marinade
served with fried wontons*

14

Wild Mushroom Spring Roll

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

11

Crab & Artichoke Dip

Served with seasoned pita chips

13

D.G.'s Double Dipped Wings

*Tossed with a Burgundy wine hot sauce
with crudités*

9

Oysters

Chefs daily présentation

11

Shngai spare Ribs

Pork ribs slowly braised in an Asian tangerine plum sauce

8

Soup

du Jour

Cup 5, Bowl 8

French Onion

9

Seafood Bisque

Cup 6, Bowl 9

Salads

Jardin Salad 9

*Cherry tomatoes, cucumbers, asparagus and cornbread croutons
tossed with roasted garlic & rosemary vinaigrette*

Hazie's Caesar 13

*Crisp romaine, Parmesan chips and cornbread croutons tossed in house made Caesar dressing
Add grilled chicken, marinated flank steak or shrimp 5*

Mt. Werner Salad 15

*Diced chicken, julienne tomatoes, bacon, daikon sprouts, bleu cheese
and avocado on a bed of wild greens with a tarragon- red wine vinaigrette*

Soup and Salad Bar 15

*Help yourself to a delicious array of our Chef's daily selection of soup and salads
Add Hazie's soup & salad bar to any entrée or sandwich 8*



Entrées

Add Hazie's soup & salad bar to any entrée or sandwich 8

Grilled Center Cut Pork Chop

Caramelized red onion, red peppers, apple and bacon in a balsamic reduction, with savory grilled polenta and winter vegetables
22

Chicken Shepherd's Pie

Chunks of all natural chicken with a medley of winter vegetables in a Brandy cream sauce over whipped Yukon Gold potatoes
21

Forest Risotto

Sautéed shitake, crimini and oyster mushroom ragout with baby vegetables in a creamy Asiago risotto
19

Dawn's Quiche of the Day

Served with seasonal fresh fruit and greens
17

Sandwiches & Burgers

Grilled Kobe Burger

Half-pound of premium Kobe beef perfectly seasoned and grilled to medium rare served with Maytag bleu cheese and buttermilk fried onions accompanied by house fries
18

High Country Flank Steak

Marinated Colorado beef lightly grilled and topped with sautéed onions, smoked cheddar cheese and spicy fig compote on a crusty ciabatta roll with house fries
16

Waldorf Chicken Salad

Chicken salad on croissant with bacon lettuce and tomato accompanied by house made sweet potato chips
14

Everest Chicken

Garam Marsala spiced, grilled chicken breast served with a mango chutney on a Ciabatta roll with house fries
15

Greenhouse Wrap

Roasted red pepper hummus, oven dried tomatoes, cucumbers, red onion, spinach and toasted sunflower seeds served with sweet potato chips
14

Dessert

A delectable selection