# Hazelwood Inn

## Lunch

## Maryland Restaurant Week 2026

**Three-course 27.95 (Dine in Only)**

### First Course

**Choice of one**

**Garden Salad**

Lettuce, tomatoes, cucumbers, onions and croutons.

**Caesar Salad**

Romaine Lettuce, garlic, herb croutons, Parmesan cheese with our homemade Caesar dressing

**Cream of Crab or MD Crab Soup**

### Second Course

**Choice of one**

**Crab –Filled Ravioli**

Served with Shrimp in Alfredo Sauce and Old Bay

Served with choice of one side

**Chicken primavera**

Served with Penne Pasta and Mix Vegetables in Rose sauce

**Homemade Meat Loaf**

Served with mashed Potatoes and Gravy

Served with choice of one side

**BLT Salmon on Sub Roll**

Cajun Broil Salmon topped with Bacon, Lettuce, Tomato and Mayonnaise, served with French Fries and coleslaw

### Third Course

**Choice of one**

Homemade Bread Pudding topped with Butter Rum Sauce

Or Homemade Rice Pudding

# Hazelwood Inn

## Dinner

## Maryland Restaurant Week 2026

### Three-course 37.95 (Dine in Only)

## First Course

**Choice of one**

### Garden Salad

Lettuce, tomatoes, cucumbers, onions and croutons.

### Caesar Salad

Romaine Lettuce, garlic, herb croutons, Parmesan cheese with our homemade Caesar dressing

### Cream of Crab or MD Crab Soup

## Second Course

**Fried Catfish with (3) Fried Shrimp**

Served with Mash Potatoes and one side

**Grilled Pork Chop Topped with Sautéed Mushrooms and Onions**

Served with Mash Potatoes and choice of one side

**Hazelwood Duo**

*(1)*Salmon (2) Lamp Chops Served with Greek Roasted Potatoes

And choice of one side

**10oz New York St & 4oz Crab cake**

Served with Greek Roasted Potatoes and choice of one side

**Broiled Salmon Florentine**

Topped with Sautéed Shrimp and Fresh Spinach in Creamy Lemon Butter Garlic Sauce and choice of one

## Third Course

Homemade Bread Pudding topped with Butter Rum Sauce

Or Homemade Rice Pudding