

HAZEL PARK RACEWAY

Experience dining in the unique atmosphere of the Hazel Park Raceway Clubhouse. With a stunning panoramic view and table service second to none, we hope you enjoy dining, wagering, and winning...

Good Luck!



Clubhouse Dining

1650 East Ten Mile Road • Hazel Park, MI 48030

P: 248.398.1000 • F: 248.398.5236

hazelparkraceway.com

Starters

Nacho Supreme

Our fresh made tortilla chips topped with seasoned ground beef and nacho cheese. Topped with diced tomatoes, onions, green peppers, sliced olives and jalapeno slices on top. Served with sour cream and house made salsa. 7.99

Mozzarella Sticks

Six melty mozzarella cheese sticks in a crispy shell and served with a zesty ranch dipping sauce. 5.99

Homemade Artichoke Dip

Chef's specialty! Rough cut, savory artichoke hearts blended with spinach in a mixture of four rich cheeses. Served hot with crispy crustinis for dipping. 7.99

Chicken Strips

Four breast of chicken strips are deep fried and served with fries and ranch dipping sauce. 7.49

Shrimp Plate

Our classic starter of golden brown shrimp and crispy fries. Served with lemon and cocktail sauce. 6.99

Onion Rings

Large cut onions dipped into our special beer batter served hot and crispy. 5.99

Hummus

Chickpeas and sesame seed oil mixed with our special spices whipped smooth and served with toasted whole wheat pita triangles. 4.99

Salads

We offer the following dressing options with all of our salads: Ranch, French, Italian, Oil & Vinegar, Caesar or Bleu Cheese.

Hazel Park House Salad

Crisp lettuce with ripened tomatoes, sliced cucumbers and red onions, lightly garnished with shredded Jack and Cheddar cheeses. Side / Entrée - 2.99 / 5.99

Caesar

Fresh Romaine lettuce mixed parmesan cheese, marinated grilled chicken, Caesar dressing, and our fresh made parsley garlic croutons. 8.49

Chef

A crisp lettuce bed with hard cooked eggs, sliced smoked ham, oven roasted turkey, Cheddar & Jack cheese and topped with tomatoes and cucumbers. 7.49

Grilled Chicken

A bed of mixed baby greens with tomato wedges, cucumber slices, honey mustard glazed grilled chicken, toasted almonds and garnished with shredded cheeses and peppers. 8.49

Greek

Fresh spinach and romaine topped with sliced beets, tomato wedges, red onion rings, black olives, cucumber slices, crumbled feta cheese and toasted pita croutons. 7.99

Soups

Soup of the Day

Ask your server for today's selection. 2.99

French Onion Soup

Our version of a classic! Sweet stewed onions and a rich broth combine with lightly seasoned croutons under melted Gruyere cheese. 3.49

Entrees

Chicken Marsala

Lightly floured and seasoned chicken breast paired with our Marsala wine sauce. This Italian classic is served with our seasoned noodles and the vegetable of the day. 12.99

Grilled Chicken

Our honey mustard sauce glazes the grilled chicken breast topped with melted Swiss cheese and caramelized onions. Served with almond rice and the vegetable of the day. 10.99

Delmonico Shish Kabob*

Tender marinated Delmonico steak grilled with seasoned pepper and onion wedges and served with almond rice and hummus. 12.49

Fish and Chips

An English Classic. Tender Icelandic cod loins battered in our one of a kind beer batter and served with crispy French fries, lemon and tartar sauce. Malt vinegar upon request. 8.99

Spinach Feta Stuffed Chicken

Fresh chicken breast stuffed with our secret mixture of fresh spinach and Feta cheese. Lightly breaded and finished with our garlic mashed potatoes and the vegetable of the day. 12.99

Chopped Steak*

A Hazel Park favorite! Our half pound ground beef patty cooked to temperature and covered with Swiss cheese, caramelized onions, crispy bacon and sautéed mushrooms. Served with our garlic mashed potatoes and the vegetable of the day. 7.99

Smothered NY Strip*

A 10 oz. Chicago Stockyard steak, flame grilled to your liking and topped with sautéed onions, peppers, mushrooms and smoked tomatoes. Served with our garlic mashed potatoes and the vegetable of the day. 14.99

Steaks & Meats Temperature Guide

All Steaks & Meats are chargrilled as follows:

Rare – Cold, red center.

Medium Rare – Warm, red center.

Medium – Hot, pink center.

Medium Well – Hot, brown center.

*Well – Hot, dry center. Steaks or meats ordered "Well Done" are the sole responsibility of our guest.

If you are unsure, please order medium well. Thank you.

Pasta

Chicken Penne with Peppers

Penne noodles and sliced chicken tossed with colored peppers and onions in a flavorful chicken stock. 9.99

Chicken Fettucini Alfredo

Creamy and rich alfredo sauce drowns our fettucini noodles and marinated chicken. 11.99

Seafood Veloute

A fresh sautéed seafood medley meets with our clam veloute and is served over linguini. 12.99

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In today's busy world, the task of planning a party for a large group can be cumbersome - from trying to decide how much food to prepare to ensuring that your guests are entertained for the evening. Let our expert staff assist you with those details, so that you can relax and enjoy the evening too!

All it takes is a phone call to get things started, call Dan M^cNamara, Director of Food & Beverage at (248) 398-1000 ext. 236 today!

Dining Room & Beverage Service

Kitchen Closes: 10:00 pm

Bar Closes: 10:30 pm

Dining Room Closes: 11:15 pm or after last race

\$10 Food & Beverage minimum per person in Dining Room.

* These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Beverages

Soft Drinks

We proudly serve Pepsi products:
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Vernors

Regular \$1.75 Pitcher \$5.00



Lemonade

\$1.75

Tea—Iced or Hot

\$1.75

Juice

Choose from Orange, Tomato, Cranberry or Grapefruit.

\$2.25

Coffee

Cup \$1.50 Carafe \$6.50

Sorry, no refills on all above beverages.

Wines

	Glass	Bottle
Bel Arbor White Zinfandel This wine is filled with lively cranberry, strawberry and raspberry fruit flavor. Mildly sweet, with a crisp and refreshing finish.	\$4.00	\$14
Fetzer Pinot Grigio The flavor is bright with the suggestion of citrus/lime sorbet, and subtle hints of apple, passion fruit and pink grapefruit. Has a fruit taste with a finish that is crisp and clean.	\$5.25	\$18
Bell Arbor Chardonnay Rich and round, with tropical flavors of pineapple and melon continuing through to the full, moderately rich finish.	\$4.00	\$14
Virgin Vines Chardonnay Round and smooth with a light toasty flavor complimented by fruity flavors of lemon, vanilla and honeydew melon.	\$6.75	\$23
Virgin Vines Shiraz Full and supple oak flavors complimented by robust, aromas of cherry, black currant and caramel.	\$6.75	\$23
Bel Arbor Merlot Smooth and rich, highlighted by plum and cherry flavors with hints of coffee and light herbal-mint characteristics.	\$4.00	\$14
Fetzer Cabernet Sauvignon The wine offers ripe blackberry, chocolate, cinnamon, enhanced with gentle vanilla flavors.	\$5.25	\$18
Great Western Champagne	\$4.00	

Beer

Bottled Beer

Choose from Budweiser, Bud Light, Labatt, Michelob Light, or O'Doul's.

\$3.75

Pitcher of Beer

Choose from Budweiser, Bud Light or Labatt.

\$9.75

Cocktails

House Brands

Choose from our House Whiskey, Rum, Scotch, Gin, Vodka or Tequila

\$4.00

Call Brands

Bacardi, Captain Morgan, Canadian Club, Dewar's, Early Times, J & B Rare, Jim Beam, Smirnoff, Southern Comfort and Seagram's V.O.

\$4.50

Premium Brands

Absolut, Bailey's, Beefeaters, Christian Brothers, Crown Royal, Cuervo Gold Tequila, Di Saronno Amaretto, Finlandia, Hennessy, Jack Daniels, Johnny Walker Red, Johnny Walker Black, Kahlua, Martell V.S., Tanqueray and Woodford Reserve

\$5.00

Frozen Drinks

Featuring: Margaritas with your choice of Sugar, Plain or Salted Rim, Daiquiris or Pina Coladas served with Whipped Cream and a Cherry.

\$7.00

Desserts

Ice Cream

Two scoops of your choice; vanilla, chocolate or strawberry. Add hot fudge for 50¢. 2.99

Fresh Fruit

Season fresh fruit. 8.99

Brownie Sundae

A chocolaty brownie with a scoop of vanilla ice cream and topped with Sander's hot fudge and whipped cream. 5.99

Apple Pie a la Mode

A warm slice of apple pie with a scoop of vanilla ice cream and finished with hot caramel and whipped cream. 3.99

Tiramisu

Espresso soaked ladyfingers layered with sweetened mascarpone cheese. 6.99

Strawberry Shortcake

Strawberry topping piled atop moist shortcake slices and vanilla ice cream. 4.99

Sandwiches

Grilled Chicken

Roasted artichoke and spinach sit atop a grilled chicken breast with melted Swiss cheese. Served with French fries, lettuce, tomato and a pickle. 6.99

Horseman Club

Thinly sliced oven roasted turkey and our crispy bacon mayo sauce stacked with fresh lettuce and tomato slices on your choice of toasted white or whole wheat bread. Served with French fries. 6.99

High Roller Burger*

Grilled half pound burger served with lettuce, tomato, onion and a pickle. Add Swiss or American cheese for 25¢. Served with French Fries. 5.99

* These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Weekly Specials

Monday

New York Strip Steak*

\$3.99

Enjoy our delicious 10oz Chicago stockyard strip seasoned and grilled to your liking. Choice of sides each 99¢:

- Dinner House Salad
- Cup of Soup
- Garlic Mashed Potatoes
- Vegetable of the Day
- Garlic Bread
- Sautéed Mushrooms
- Sautéed Onions
- French Fries

Tuesday

Spaghetti Dinner

\$3.99

Our homemade tomato and meat sauce with spaghetti noodles and meatballs.

Choice of sides each 99¢:

- Dinner House Salad
- Cup of Soup
- Garlic Bread
- Sautéed Mushrooms
- Three Meatballs

Friday

Fish and Chips

\$7.99

Three fried beer battered cod loins. Served with French Fries. Malt vinegar upon request.

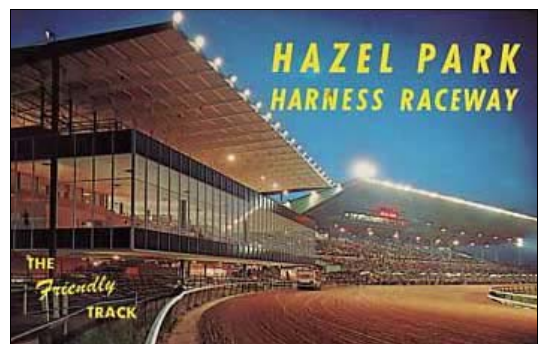
Saturday

Prime Rib*

\$10.99

A steal of a deal! Our slow roasted rosemary and garlic prime rib served with mashed potatoes and the vegetable of the day.

* You must purchase a beverage for all specials *



The first harness meet was held in the Spring of 1953, making 2009 it's 57th Season. Known as the pioneer track for being the first 5/8th mile track in the country, Hazel Park Raceway has attracted some of the nation's top drivers, trainers and equines since its inception. The track was a dual-breed facility from 1949 through 1984; and has hosted harness racing exclusively since 1985.

Several recent improvements have been added for customer and horsemen convenience including: a passing lane, a casual park-setting picnic area, several banks of 42" plasma TVs, the very popular Top of the Park Grill, the Bridge Lounge, & the Homestretch Bar. Action on the Apron on Friday nights and other special discounts continue to attract new fans to our recently constructed, state of the art Grandstand area.

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