

# DOOLITTLES WOODFIRE GRILL



## ignite

### APPETIZERS

#### Parmesan Artichoke Dip (V)

home style dip baked with spinach, rustic herb focaccia 14.95

#### Woodfire Buffalo Wings (GF)

dry rubbed with signature herbs & spices, roasted over an open flame, brushed with our honey buffalo sauce, choice of blue cheese or ranch dressing 17.95

#### Thai Style Meatballs

ginger & soy chicken meatballs, pickled fresno chiles & napa slaw with honey lime glaze, black sesame seeds, coconut lemongrass broth 14.95

#### Walleye Fingers

parmesan crusted, house tartar sauce 16.95

#### Avocado Toast with Shrimp

avocado puree, grilled pumpernickel, shrimp & jicama relish with tomato, red onion & jalapeño, lime honey, microgreens 12.95

#### Calamari

cornmeal crusted calamari & crispy banana peppers, arugula, smoked paprika aioli 15.95

#### Spiced Cider Brussels Sprouts (GF)

caramelized brussels, spiced cider glaze, applewood bacon, toasted hazelnuts 13.95

#### Shrimp & Peach Flatbread

sweet thai chile sauce, mozzarella & provolone cheese, smoked peaches, shrimp, parmesan, fire roasted jalapeños, cilantro 14.95

### STARTERS

a classic way to start 7.95 / add to entrée 4.95

#### House Salad (V)

ranch, blue, french, balsamic vinaigrette

#### Caesar Salad

romaine, focaccia croutons, parmesan cheese

#### Soup from Scratch

Chicken Wild Rice or Soup of the Day

### BOWLS

#### Mesa Bowl (GF) (V)

toasted quinoa, arugula, kale, avocado buttermilk dressing, vine ripened tomatoes, roasted sweet corn, black beans, grilled red onion, chile jicama, avocado, toasted pepitas, lime 16.95

chile dusted  
salmon\*  
21.95

sautéed  
shrimp  
19.95

rotisserie  
chicken  
17.95

### SALADS

#### Roasted Pear & Chicken

grilled honey & maple glazed pears, fresh raspberries, spiced walnuts, blue cheese, mixed greens, raspberry vinaigrette 18.95

#### Doolittles Cobb (GF)

rotisserie chicken, cheddar & jack cheese, bacon, egg, green onion, iceberg, mixed greens, tomatoes, choice of dressing 17.50

#### Southwest BBQ Chicken

smoked gouda cheese, tomatoes, corn, cilantro, black beans, corn tortillas, lettuce, scallions, sweet lime dressing 17.50

#### Smoked Peach & Kale (GF)

rotisserie chicken, smoked peaches, kale, mixed greens, roasted corn, blue cheese crumbles, balsamic vinaigrette 17.95

### SIGNATURE

## WOODFIRE COOKING

Ignite your senses! Please note that smoked rotisserie cooking may impart a slight pink color.

#### Spit Roasted Chicken (GF)

half woodfired rotisserie chicken, green beans with toasted almonds, mashed potatoes 18.95 quarter / 24.95 half

#### Smokehouse Ribs

spare ribs brushed with smokehouse bbq, coleslaw, french fries 24.95 half / 34.95 full

#### Rib & Chicken Combo

quarter rotisserie chicken, half rack smokehouse bbq ribs, coleslaw, french fries 29.95

#### Rotisserie BBQ Chicken

half rotisserie chicken brushed with smokehouse bbq, coleslaw, french fries 24.95

### STEAK

Our steaks are USDA Choice, aged 21-28 days.

#### Filet of Beef Tenderloin \*

tender & lean 8 oz beef tenderloin, grilled asparagus, fingerling potatoes 41.95 blue cheese sauce 43.95

#### Ribeye Steak \*

12 oz well marbled, our juiciest steak, served with broccolini, roasted fingerling potatoes 39.95

#### Top Sirloin \* (GF)

10 oz center cut, green beans with toasted almonds, mashed potatoes 29.95

### FROM THE FIELD

#### Grilled Pork Steak \*

marinated pork steak grilled medium over jewel yam hash with red bell pepper, spinach & roasted corn, mango bbq, crispy yam shoestrings 28.95

#### Hanger Steak with Chimichurri \*

grilled 8 oz over sautéed spinach, parmesan fingerling potatoes, house made chimichurri sauce 32.95

### FISH & SEAFOOD

#### Salmon with Herb Cream \*

brussels sprouts, applewood bacon, roasted fingerling potatoes, caramelized onion, maple bacon jam 29.95

#### Alaskan Halibut \*

oven roasted halibut, almond lemon crust, quinoa hash of applewood smoked bacon, artichoke hearts, roasted red bell pepper & arugula, saffron cream 35.95

#### Parmesan Crusted Walleye

golden fried fillet, green beans with toasted almonds, mashed potatoes, house tartar sauce 29.95

#### Seared Scallops \*

pan seared scallops with medley of fingerling potato, broccoli florets, red bell pepper, red onion, pickled fresno chiles, crispy onion, piquillo cream 34.95

Though we are not an allergen-free kitchen, we will do our best to accommodate your dining needs and provide a comfortable dining experience for you. Please ask to speak to our chef if you have any questions or serious allergy.

(GF) Gluten Friendly  
(V) Vegetarian

Gluten Free Bun or vegan Impossible Burger \$2  
Additional modifications available upon request.

Please alert your server to any allergies or dietary needs you may have.

### HANDHELDS

All sandwiches (excluding Fish Tacos) served with choice of coleslaw, fries, or mashed potatoes. Substitute Starter Salad or Soup for \$2

(GF) Sub Gluten Free Bun \$2

#### Fish Tacos

flour tortillas, golden fried tilapia, cider slaw, chipotle aioli, salsa verde, lime 15.50 two / 16.50 three

#### Rotisserie Chicken Breast

fontina cheese, greens, chipotle aioli, grilled brioche bun 16.95

#### Reuben

corned beef, sauerkraut, swiss cheese, thousand island, grilled pumpernickel 17.95

#### Prime Rib French Dip \*

thin slices of prime rib cooked medium, au jus, baguette 18.50

#### Sierra Turkey Ciabatta

parmesan grilled ciabatta, smoked turkey, swiss cheese, greens, red onion, tomato, chipotle aioli 17.50

#### BLT on Sourdough

vine ripened tomato, applewood smoked bacon, iceberg lettuce, mayo, toasted sourdough 16.95

### BURGERS

Burgers are hand pattied fresh ground chuck, cooked to order on a grilled brioche bun.

Served with coleslaw, fries, or mashed potatoes.

(V) Substitute Impossible Burger on any burger \$2

(GF) Sub Gluten Free Bun \$2

#### Bacon & Smoked Cheddar \*

applewood bacon, smoked chipotle aioli 17.50

#### BBQ Braised Pork \*

braised pulled duroc pork with chipotle bbq sauce, romaine chiffonade, red onion, smoked gouda cheese, bbq aioli 17.50

#### Cheeseburger \*

choice of smoked cheddar, american, swiss, blue cheese, or smoked gouda 15.95

#### California Burger \*

american cheese, vine ripened tomato, red onion, iceberg lettuce, thousand island 16.95

### SAUTÉ

#### Cajun Chicken Pasta

rotini, rotisserie chicken, creamy cajun sauce, diced tomatoes, bell peppers, onion 18.95

#### Linguine with Pesto Cream (V)

linguine, basil pesto cream, zucchini batons, vine ripened tomatoes, parmesan cheese 17.95 rotisserie chicken 18.95 / sautéed shrimp 20.95 chile dusted salmon 22.95

#### Fettuccine Alfredo

parmesan cream sauce with choice of rotisserie chicken 18.95 / sautéed shrimp 20.95 chile dusted salmon 22.95

#### Flying Tiger Chicken & Peapods

stir fried carrots, bell peppers, jalapeño, scallions, napa cabbage, thai peanut sauce, crispy wontons, peanuts 19.95

\* Consuming raw or undercooked pork, beef, ground beef or seafood may increase your risk for foodborne illness.