

DOOLITTLES WOODFIRE GRILL

ignite



APPETIZERS

Strawberry Cucumber Bruschetta [V]

grilled olive oil panino, whipped feta, cucumber, strawberry, mint, basil, balsamic reduction 15.95

Mediterranean Calamari

tomato crusted calamari with fresh basil, arugula, lemon aioli 16.95

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 18.95

Parmesan Artichoke Dip [V]

home style dip baked with spinach, rustic herb focaccia 16.95

Italian Meatballs

italian beef, pork & bacon meatballs, tomato basil marinara, arugula, red onion, shaved parmesan, grilled olive oil panino points 16.50

Walleye Fingers

parmesan crusted, house tartar sauce 17.95

Buffalo Cauliflower [V]

crispy buffalo battered cauliflower florets, scallions, buttermilk ranch dressing 15.95

Italian Sausage Flatbread

crumbled italian sausage, roasted red pepper boursin, mozzarella & provolone, caramelized onion, sun dried tomatoes, fresh herbs 15.95

STARTERS

a classic way to start 8.50 / add to entrée 5.95

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

SALADS

Roasted Pear & Chicken

grilled honey & maple glazed pears, fresh raspberries, spiced walnuts, blue cheese, mixed greens, raspberry vinaigrette 19.95

Doolittles Cobb [GF]

rotisserie chicken, cheddar & jack cheese, bacon, egg, green onion, iceberg, mixed greens, tomatoes, choice of dressing 18.95

Southwest BBQ Chicken

smoked gouda cheese, tomatoes, corn, cilantro, black beans, corn tortilla strips, lettuce, scallions, sweet lime dressing 18.95

Caprese [V]

vine ripened tomato, fresh mozzarella, arugula, balsamic reduction, basil oil, toasted parmesan tomato crumble, tomato vinaigrette 16.95
rotisserie chicken 17.95 / shrimp 20.95 / salmon 21.95

BOWLS

Mesa Bowl [GF] [V]

toasted quinoa, arugula, kale, avocado, buttermilk dressing, tomatoes, roasted sweet corn, black beans, grilled red onion, chile jicama, avocado, toasted pepitas, lime 17.95

chile dusted
salmon*
22.95

sautéed
shrimp
21.95

rotisserie
chicken
18.95

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, baby french green beans with toasted almonds, mashed potatoes 25.95

Smokehouse Ribs

spare ribs brushed with smokehouse bbq, coleslaw, french fries 25.95 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 25.95

STEAK

Filet of Beef Tenderloin* [GF]

tender & lean 8 oz beef tenderloin, grilled asparagus, parsley buttered red potatoes 44.95 / blue cheese sauce 46.95

Ribeye Steak* [GF]

12 oz well marbled, our juiciest steak, served with broccolini, bacon scallion mashed potatoes 42.95

Hanger Steak with Chimichurri*

grilled & shingled over sautéed spinach, parmesan fingerling potatoes, house chimichurri 34.95

Top Sirloin* [GF]

10 oz center cut, roasted green top baby carrots, mashed potatoes 31.95

FROM THE FIELD

Pork Chop with Roasted Peach Sauce* [GF]

frenched center cut grilled to medium, bacon scallion mashed potatoes, baby french green beans, tomato marmalade 31.95

Burgundy Braised Short Rib

roasted green top baby carrots, horseradish whipped potato, arugula, crispy buttermilk red onions 34.95

FISH & SEAFOOD

Salmon with Herb Cream*

brussels sprouts, applewood bacon, roasted fingerling potatoes, caramelized onion, maple bacon jam 31.95

Alaskan Halibut*

pan roasted, fingerling potato, sun dried tomato, asparagus, vine ripened tomato, arugula, basil pesto aioli, tomato vinaigrette, microgreens 39.95

Parmesan Crusted Walleye

golden fried fillet, french green beans with toasted almonds, mashed potatoes, house tartar sauce 31.95

Sea Scallops* [GF]

pan seared, lemon risotto, sugar snap peas, roasted red bell pepper, pear medley tomato, capers, basil oil 39.95

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

Additional modifications available upon request.

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

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

HANDHELDS

All sandwiches (excluding Fish Tacos) served with choice of coleslaw, fries, or mashed potatoes.

Substitute Starter Salad or Soup for \$3

[GF] Sub Gluten Free Bun \$2

Fish Tacos

flour tortillas, golden fried tilapia, cider slaw, chipotle aioli, salsa verde, lime
17.50 two / 18.50 three

Rotisserie Chicken Breast

fontina cheese, greens, chipotle aioli, grilled brioche bun 18.50

Reuben

corned beef, sauerkraut, swiss cheese, thousand island, grilled pumpernickel 19.50

Prime Rib French Dip*

thin slices of prime rib cooked medium, au jus, baguette 19.95 / make it philly style with peppers, onions & smoked gouda 21.95

Sierra Turkey Ciabatta

parmesan grilled ciabatta, smoked turkey, swiss cheese, greens, red onion, tomato, chipotle aioli 18.50

Pulled Pork with Cherry BBQ

slow braised pulled pork, cherry barbecue sauce, buttermilk herbed slaw, crispy red onion, toasted brioche bun 17.95

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 \$3

[GF] Sub Gluten Free Bun \$2

Bacon & Smoked Cheddar*

applewood bacon, smoked chipotle aioli 19.50

Patty Melt*

caramelized onions, swiss & smoked cheddar cheese, dijon horseradish aioli, grilled caraway rye 18.95

Apple Bacon Jam*

apple bacon jam, smoked gouda cheese, romaine chiffonade 18.50

Tajín & Poblano*

sautéed onion & poblano peppers, american jalapeño cheese, tajín chili lime aioli 18.50

SAUTÉ

Cajun Chicken Pasta

rotini, rotisserie chicken, creamy cajun sauce, diced tomatoes, bell peppers, onion 21.95

Linguine with Pesto Cream [V]

basil pesto cream, vine ripened tomatoes, parmesan cheese 18.95 / rotisserie chicken 19.95 / shrimp 22.95 / salmon 23.95

Fettuccine Alfredo

parmesan cream sauce with choice of rotisserie chicken 19.95 / sautéed shrimp 22.95
chile dusted salmon 23.95

Rotini alla Toscana

sun dried tomato, artichoke hearts, applewood smoked bacon, white wine cream, fresh basil & oregano, parmesan cheese 20.95 / rotisserie chicken 21.95 / shrimp 24.95 / salmon 25.95