



DOOLITTLES  
WOODFIRE GRILL

event dining

*eagan*





*Gather together*

# welcome to *doolittles woodfire grill*

Thank you for considering Doolittles Woodfire Grill for your special event!

We would be honored to host your group and will provide personalized service to make your event memorable!

Featuring woodfired rotisserie cooking, Doolittles Woodfire Grill is an experience that ignites all of your senses! The woodfired rotisserie grills meat over an open flame for a savory wood roasted flavor. The rotation of the rotisserie creates self basting and slow roasting skewers resulting in juicy and succulent meats such as Spit-Roasted Chicken and Hanger Steak with Chimichurri. Doolittles boasts over 40 wines by the glass, hand crafted cocktails, and serves local craft brew. Gluten Free guests are welcomed—we have extensive Gluten Free options to choose from! Doolittles is a dining experience for all occasions.

We would be honored to host your group in one of our restaurant spaces.

Our professional staff will provide personalized service to ensure a memorable experience for you and all of your special guests!



voted best restaurant eagan

# lower dining room

## *semi-private*



### ***Seats up to 50 guests***

Popular due to the intimate nature of the space with carpet and sunken living room feel, while open to the restaurant on one side. Perfect for a personal event.

## the atrium



### ***Seats up to 20 guests***

Smaller space overlooking the bar & patio with several tables in the center that may be pushed together for one long table. Ideal for happy hour or family gatherings.

# the fireplace room

*private*



## ***Seats up to 80 guests***

Our most popular space for special events! Fully-enclosable for the most privacy. Multiple configurations well suited for intimate gatherings as well as large corporate functions, this space has it all!

*\*room minimums may apply*

**rehearsal dinner | reception | shower  
presentation | boardroom | banquet**

# DOOLITTLES

## WOODFIRE GRILL

### CHEERS TO MONDAY



Every Bottle Half Price



### CHARDONNAY

Cave De Lugny 'La Côte Blanche' Mâcon-Villages, Burgundy	10.95/43
Fleur du Cap, Stellenbosch South Africa	9.95/39
Kendall-Jackson VR, CA	10.95/43
Sonoma-Cutrer Russian River Ranches, Sonoma Coast CA	56
Rombauer, Carneros CA	75

### SAUVIGNON BLANC

Sterling Vintner's Collection Napa County CA	8.95/35
Overstone Marlborough NZ	9.95/39
J de Villebois 'Val de Loire' Loire, France	12.95/51
Kim Crawford, Marlborough NZ	46

### RIESLING

Starling Castle, Germany	9.50/37
Château Ste Michelle Columbia Valley WA	8.95/35

### PINOT GRIGIO

ILauri Tavo, Veneto Italy	8.95/35
SeaGlass, Central Coast CA	8.95/35
Joel Gott Pinot Gris Willamette Valley OR	11.95/47

### INTRIGUING WHITES

Les Janelles, 'Les Petites Janelles' Rosé, Terres du Midi Languedoc, France	9.95/39
Pine Ridge Chenin Blanc + Viognier, CA	9.95/39
Castello del Poggio Moscato Italy	8.95/35

### NON-ALCOHOLIC

SeaGlass Pinot Grigio, Alcohol Removed Central Coast CA	8.95/35
Mionetto Prosecco, Alcohol Removed Veneto Italy	10.95/43

### MALBEC

Piattelli Reserve Mendoza AR	10.95/43
Almarada, Uco Valley Mendoza AR	10.50/41

### MERLOT

Chateau Souverain CA	9.95/39
Château Ste Michelle "Indian Wells" Columbia Valley WA	11.95/47
Markham, Napa Valley	65

### CAPTIVATING REDS

Flor de Morca Garnacha Campo de Borja, Spain	10.95/43
Irvine Spring Hill Shiraz Barossa SAU	9.95/39
Contrada Maestra Barbera d'Asti Piedmont Italy	8.95/35
Two Mountain Hidden Horse Cabernet, Merlot, Malbec, Cab Franc, Yakima WA	11.95/47
1000 Stories Zinfandel Bourbon Barrel-Aged Small Batch, CA	12.95/51
Matchbook Pillars of Hercules Petite Sirah, Petite Verdot, Teroldego Dunnigan Hills CA	10.95/43
Donati Family Vineyards Claret Cabernet, Merlot, Malbec, Petite Verdot, Paso Robles CA	64

Marietta Christo Estate Syrah, Grenache, Petite Sirah Viognier, North Coast CA	65
"The Prisoner" Napa Valley CA Zinfandel, Cabernet Blend	85

### CABERNET SAUVIGNON

Beaulieu Vineyards "BV" Coastal, CA	8.95/35
Craftwork, Monterey County CA	9.95/39
J Lohr Estates Seven Oaks Paso Robles CA	10.95/43
Hess Select, CA	11.95/47
Piattelli Grand Reserve Mendoza AR	13.95/55
Justin, Paso Robles CA	63
Louis M Martini Napa Valley CA	98
Stag's Leap Wine Cellars "Artemis" Cabernet Sauvignon Napa Valley CA	148

### PINOT NOIR

Underwood Cellars, OR	9.95/39
Mark West, CA	10.50/41
The Seeker, France	10.95/43
Meiomi, Coastal CA	11.95/47
Joel Gott Willamette Valley OR	67

### HOUSE WINE

Sutter Home, CA Chardonnay Merlot	8.95/35
Beringer, Napa Valley CA White Zinfandel	8.95/35

### SPARKLING & DESSERT

Mionetto Prosecco Brut Veneto Italy	10.95/43
Risata Sparkling Moscato d'Asti, Italy	9.95/39
Quevedo Tawny Porto 10 year Douro Valley, Portugal	10.95

# 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



# desserts

*enjoy*

## Mudslide Pie

coffee ice cream, fudge, chocolate cookie crust, whipped cream, slivered almonds... the official dessert for our "citizen for life" campaign 8.95

## Carrot Cake

cream cheese frosting, salted caramel sauce, confetti of candied carrots 7.50

## Molten Nirvana

warm homemade chocolate cake with a molten center, vanilla-bean ice cream, chocolate sauce, whipped cream 8.95

## Vanilla Bean Pot de Crème [GF]

velvety vanilla bean custard, pecan & brown sugar crumble, cherry compote 7.95



# general information

## *the fine print*

**Thank you for considering Doolittles Woodfire Grill for your special event!  
We would be honored to host your event and will provide personalized  
service to make your event memorable for all of your special guests!**

### **MENU SELECTIONS**

Our staff will be happy to plan a personalized menu with you for any party size 15 or greater. For parties of 20 or more, we require a custom menu for your event. Menu Selections must be submitted 21 days prior and a final guest count 72 hours prior to your event. Health Department regulations require that all food and beverage consumed on the premises be prepared by Doolittles. Celebration cakes may be provided from a licensed bakery.

### **MENU PERSONALIZATION**

There are many ways we can personalize your event menus including a title for the menu, name(s) of the guest(s) of honor, and your company's logo or a special image. Please let us know if you would like any of these options.

### **ROOM RESERVATIONS**

We have space available for private or semi-private reservations, depending upon availability at the time of your reservation. When a room is booked for a Semi-Private Party, it means that other guests not associated with your party may be seated and served in the same room. There is no minimum for a Semi-Private reservation.

A Private Room reservation means that the room is set aside for your party only. For a Private Room there is a room minimum that must be met. The room minimum includes food and alcohol, including discounts. The room minimum is based on the net subtotal, excluding tax and gratuity. A 25% deposit is required with the reservation of a Private Room. Room minimums will be discussed if they apply.

### **DECORATIONS & SIGNAGE**

Our staff will be happy to assist you with the placement of your decorations and signage prior to your event. To avoid damage, please do not use nails, staples, tacks or any type of adhesive. Please do not use confetti or glitter.

**For more information or to reserve your party today, call:**

**651-452-6627**

**eagan@doolittles.com**

**www.doolittles.com**

# menu selections

*& menu samples*

## PERSONAL EVENT SAMPLE MENU:



### APPETIZERS

Parmesan Artichoke Dip  
Woodfire Buffalo Wings

### STARTER

House Salad  
choice of ranch or balsamic vinaigrette

Classic Caesar Salad  
parmesan cheese, focaccia croutons

### ENTREE

Spit Roasted Chicken  
half woodfired rotisserie chicken, green beans with  
toasted almonds, mashed potatoes

Filet of Beef Tenderloin  
tender & lean 8 oz beef tenderloin cooked medium,  
grilled asparagus, fingerling potatoes

Parmesan Crusted Walleye  
golden fried fillet, green beans with toasted almonds,  
mashed potatoes, house tartar sauce

*your host invites you to enjoy coffee, tea, or soda  
cash bar is available*

we are happy to accommodate special dietary needs upon request

## CORPORATE EVENT MENU SAMPLE:



WELCOME TO OUR ANNUAL  
*Employee Appreciation Dinner*  
— JANUARY 28, 2025 —

### STARTER

House Salad  
choice of ranch or french dressing

### ENTREE

Spit Roasted Chicken  
half woodfired rotisserie chicken, green beans  
with toasted almonds, mashed potatoes

Top Sirloin  
10 oz center cut cooked medium, green beans  
with toasted almonds, mashed potatoes

Salmon with Herb Cream  
golden fried fillet, green beans with toasted almonds,  
mashed potatoes, house tartar sauce

Spinach Stuffed Ravioli  
asparagus, spinach, tarragon, roasted baby portobello  
mushrooms, shallot, marsala cream VEGETARIAN

### DESSERT

Molten Chocolate Nirvana  
vanilla bean ice cream, chocolate sauce, whipped cream

thank you for joining us!

## BEVERAGE OPTIONS

We offer a full bar and wine selection with a variety of serving options:

**Full Host:** Any and all beverages are hosted. (All charges applied to your invoice).

**Partial Host:** A variety of options may be chosen specific to your needs including notating limited hosted beverages on event menu, pre-ordering wine by the bottle, or drink tickets. (Selected charges applied to your invoice).

**Cash Bar:** All beverages available at the expense of the guest ordering. (You incur no bar charges).

## APPETIZERS

Appetizer selections are chosen from our menu a la carte. Typically appetizers are pre-ordered and ready for service upon the guests' arrival. You may select up to 5 appetizer selections.

## STARTERS

Salad or soup options may be offered at an additional price to the entree. Please limit starters to 2 selections (up to 2 salad dressings if applicable).

## ENTREES

Entrees are selected from our full menu and plated per menu description. Parties of 30 or fewer may choose up to 4 choices, parties of 30-50 up to 3 choices, 50 or more please limit to 2 entrée choices.

## DESSERTS

Choose up to 2 selections from our dessert menu. You may bring in a cake as long as it is provided from a **licensed bakery**.

## OTHER NOTES

Menu prices will be omitted from your event menu unless you indicate that you would like them listed.

If any of your guests have special dietary needs, please make us aware and we will assist you in accommodating their needs.

If you have additional questions that we may assist with during the planning process, we are here to help!

# event dining

*eagan*



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## DOOLITTLES

### WOODFIRE GRILL

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