

# DOOLITTLES WOODFIRE GRILL

*ignite*



## APPETIZERS

### Parmesan Artichoke Dip [V]

home style dip baked with spinach, rustic herb focaccia 15.95

### 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 17.50

### Buffalo Cauliflower [V]

crispy buffalo battered cauliflower florets, scallions, buttermilk ranch dressing 13.95

### Calamari

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

### Ginger Glazed Pork Belly [GF]

sesame ginger glazed pork belly, napa orange slaw, peanuts, scallions 15.50

### Chicken Caprese Flatbread

fresh mozzarella, sundried tomatoes, rotisserie chicken, boursin cheese, basil chiffonade, balsamic reduction 15.95

## STARTERS

a classic way to start 8.50 / 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

## 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 18.50

### Southwest BBQ Chicken

smoked gouda cheese, tomatoes, corn, cilantro, black beans, corn tortilla strips, lettuce, scallions, sweet lime dressing 17.95

### Strawberry & Cucumber [GF]

spinach, arugula, rotisserie chicken, red onion, feta cheese, salt & pepper almonds, balsamic vinaigrette 18.50

## BOWLS

### Mesa Bowl [GF] [V]

toasted quinoa, arugula, kale, avocado buttermilk dressing, roma 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, green beans with toasted almonds, mashed potatoes  
19.95 quarter / 25.95 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 25.95

## STEAK

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

### Filet of Beef Tenderloin \*

tender & lean 8 oz beef tenderloin, grilled asparagus, fingerling potatoes 43.95 blue cheese sauce 45.95

### Ribeye Steak \*

12 oz well marbled, our juiciest steak, served with broccolini, roasted fingerling potatoes 42.95

### Top Sirloin \* [GF]

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

## FROM THE FIELD

### Bacon Wrapped Pork Tenderloin \*

roasted medium, jewel yam hash with red bell pepper, onion, oregano, and spinach, roasted corn sauce, crispy yam shoestrings 29.95

### Hanger Steak with Chimichurri \*

grilled & shingled over sautéed spinach, parmesan fingerling potatoes, house chimichurri sauce 33.95

## FISH & SEAFOOD

### Salmon with Herb Cream \*

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

### Alaskan Halibut \*

oven roasted over hash of artichoke hearts, red bell pepper, fingerling potatoes, onion & arugula, lemon cream, basil pesto aioli 38.95

### Parmesan Crusted Walleye

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

### Scallops with Mango Cream \* [GF]

pan seared scallops, bacon scallion whipped potatoes, grilled asparagus, mango cream with pink peppercorns 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.

## HANDHELD

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  
16.50 two / 17.50 three

### Rotisserie Chicken Breast

fontina cheese, greens, chipotle aioli, grilled brioche bun 17.95

### Reuben

corned beef, sauerkraut, swiss cheese, thousand island, grilled pumpernickel 18.50

### 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 17.95

### Thai Meatball Bánh Mí

thai chicken meatballs, marinated cucumber, carrot & red onion, fresh cilantro, sriracha aioli, toasted olive oil panino 17.50

## 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 18.50

### Basil Pesto & Mozzarella \*

grilled balsamic red onion, vine ripened tomato, fresh mozzarella, basil pesto aioli 17.95

### Cheeseburger \*

choice of smoked cheddar, american, swiss, blue cheese, white american jalapeño or smoked gouda 16.95

### Apple Bacon Jam \*

apple bacon jam, smoked gouda cheese, romaine chiffonade 17.95

### Avocado & Green Chile \*

avocado, white american jalapeño cheese, roasted green chile aioli 18.50

## SAUTÉ

### Cajun Chicken Pasta

rotini, rotisserie chicken, creamy cajun sauce, diced tomatoes, bell peppers, onion 20.95

### Linguine & Vine Ripe Tomato [V]

caramelized garlic chips, vine ripened tomato, basil pesto 18.95  
rotisserie chicken 19.95 / sautéed shrimp 22.95  
chile dusted salmon 23.95

### Fettuccine Alfredo

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

### Flying Tiger Chicken & Peapods

stir fried carrots, bell peppers, jalapeño, scallions, napa cabbage, thai peanut sauce, crispy wontons, peanuts 21.95