

# DOOLITTLES WOODFIRE GRILL



## ignite

### APPETIZERS

#### Parmesan Artichoke Dip (V)

home style dip baked with spinach, rustic herb focaccia 15.50

#### 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

#### Meatballs with Fennel

italian beef & pork meatballs seasoned with herbs, parmesan cheese & fennel seed, tomato basil sauce, topped with slaw of shaved fennel, arugula, red onion & lemon oil, crostini 14.95

#### Walleye Fingers

parmesan crusted, house tartar sauce 16.95

#### 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

#### Spiced Cider Brussels Sprouts (GF)

caramelized brussels, spiced cider glaze, applewood bacon, toasted hazelnuts 14.50

#### Shrimp & Peach Flatbread

sweet thai chile sauce, mozzarella & provolone cheese, smoked peaches, shrimp, parmesan, fire roasted jalapeños, cilantro 15.95

### 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

### 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 17.95

#### Southwest BBQ Chicken

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

### 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  
20.95

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 42.95 blue cheese sauce 44.95

#### Ribeye Steak \*

12 oz well marbled, our juiciest steak, served with broccolini, roasted fingerling potatoes 41.95

#### Top Sirloin \* (GF)

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

### FROM THE FIELD

#### Pork Tenderloin with Sage Pan Gravy \*

roasted medium, brussels sprouts, fingerling potatoes, apple bacon jam, shallots, sage pan gravy 28.95

#### 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

#### Arctic Char with Ginger Honey \*

grilled char, spiced couscous, plumped raisins, roasted butternut squash, shallot, red bell pepper, sautéed spinach, parmesan cheese, ginger honey cream 31.95

#### Parmesan Crusted Walleye

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

#### Seared Scallops & Mushroom Risotto \*

pan seared scallops over roasted crimini risotto with fresh fennel, broccolini & parmesan cheese, lemon oil, crispy yam shoestrings 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.

### 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 17.95

#### Prime Rib French Dip \*

thin slices of prime rib cooked medium, au jus, baguette 18.95

#### Sierra Turkey Ciabatta

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

#### Cubano

black forest ham, braised duroc pork, swiss cheese, dill pickle, three mustard sauce, 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 17.95

#### The Italiano \*

house made pickled giardiniera with carrot, cauliflower, bell pepper, fennel & jalapeño, fresh mozzarella cheese, sundried tomato aioli 17.50

#### Cheeseburger \*

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

#### Apple Bacon Jam \*

apple bacon jam, smoked gouda cheese, romaine chiffonade 17.50

### SAUTÉ

#### Cajun Chicken Pasta

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

#### Parma Rosa Cavatappi

cavatappi tossed with italian sausage, house cured sundried tomatoes, green bell pepper, onion, tomato cream, parmesan, basil chiffonade 19.95

#### Fettuccine Alfredo

parmesan cream sauce with choice of rotisserie chicken 19.95 / sautéed shrimp 21.95  
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

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