



DOOLITTLES

WOODFIRE GRILL

event dining

*golden
valley*



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!



south dining room

semi-private



The South Dining is a semi-private area and perfect for family get-togethers, reunions and informal company gatherings. This area seats up to 30 guests.

the bar area



The Bar Area is ideal for casual Happy Hour parties during the afternoon or late night hours.

the fireplace room *private*



The Fireplace Room is ideal for Private Events such as business meetings, company parties, grooms dinners, baby & bridal showers, family gatherings, and more!
Curtains close for privacy. Accommodates up to 35-40 guests.



DOOLITTLES

WOODFIRE GRILL

CHARDONNAY		
Chamisal Vineyards Stainless	Central Coast CA	9.95/39
Fleur du Cap, Stellenbosch	South Africa	8.95/35
Kendall-Jackson VR, CA		10.50/41
Sonoma-Cutrer Russian River	Ranches, Sonoma Coast CA	52
Rombauer, Carneros CA		75

SAUVIGNON BLANC		
Sterling Vintner’s Collection	Napa County CA	8.95/35
Overstone	Marlborough NZ	8.50/33
Kim Crawford, Marlborough NZ		46

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

PINOT GRIGIO		
ILauri Tavo, Veneto Italy		8.50/33
SeaGlass, Central Coast CA		8.95/35
Joel Gott Pinot Gris	Willamette Valley OR	11.95/47

INTRIGUING WHITES		
Aimé Roquesante Rosé	Côtes de Provence FR	9.95/39
Pine Ridge Chenin Blanc +	Viognier, CA	9.50/37
Castello del Poggio Moscato	Italy	8.50/33

CHEERS TO MONDAY



Every Bottle Half Price



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	10.95/43

CAPTIVATING REDS		
Flor de Morca Garnacha	Campo de Borja, Spain	8.95/35
The Lackey Shiraz	South Australia AU	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

Donati Family Vineyards Claret	Cabernet, Merlot, Malbec, Petite Verdot, Paso Robles CA	64
Marietta Christo Estate	Syrah, Grenache, Petite Sirah Viogner, North Coast CA	65
“The Prisoner” Napa Valley CA	Zinfandel, Cabernet Blend	85

CABERNET SAUVIGNON		
Beaulieu Vineyards “BV”	Coastal, CA	8.50/33
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	12.95/51
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		9.50/37
Mark West, CA		10.50/41
The Seeker, France		9.95/39
Meiomi, Coastal CA		11.95/47
Raptor Ridge Barrel Select	Willamette Valley OR	65

HOUSE WINE		
Sutter Home, CA	Chardonnay Merlot	7.95/31
Beringer, Napa Valley CA	White Zinfandel	7.95/31

SPARKLING & DESSERT		
Mionetto Prosecco Brut	Italy	9.95/39
Risata Sparkling Moscato	d’Asti, Italy	9.95/39
Quevedo Tawny Porto 10 year	Douro Valley, Portugal	10.95

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APPETIZERS

Parmesan Artichoke Dip

home style dip baked with spinach, rustic herb focaccia 15.50

Woodfire Buffalo Wings

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

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

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

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

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

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

ignite

SIGNATURE

WOODFIRE COOKING

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

Spit Roasted Chicken

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 ^{*}

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 sauteed 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.

 Gluten Friendly
 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

 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.

 Substitute Impossible Burger on any burger \$2

 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.



desserts

enjoy

Mudslide Pie

coffee ice cream, fudge, chocolate cookie crust, whipped cream, slivered almonds... the official dessert for our "citizen for life" campaign 7.50

Carrot Cake

cream cheese frosting, salted caramel sauce, confetti of candied carrots 6.95

Molten Nirvana

warm homemade chocolate cake with a molten center, vanilla-bean ice cream, chocolate sauce, whipped cream 7.50

Crème Brûlée

a classic vanilla custard... so simple, so good 6.95



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 by 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 and is refundable up to 72 hours prior to the event. 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:

763-542-1931

goldenvally@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

golden valley



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Private Dining



Event Dining