

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

Italian Meatballs
italian beef, pork & bacon meatballs, tomato basil marinara, arugula, red onion, shaved parmesan, grilled olive oil panino points 15.95

Walleye Fingers
parmesan crusted, house tartar sauce 17.95

Buffalo Cauliflower [V]
crispy buffalo battered cauliflower florets, scallions, buttermilk ranch dressing 14.95

Calamari
cornmeal crusted calamari & crispy banana peppers, arugula, smoked paprika aioli 16.95

Pork Belly with Cider Glaze [GF]
cider glazed pork belly, granny smith apple slaw, apple yam puree, pink peppercorns 15.95

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 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 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

BOWLS

Butternut & Wild Rice Bowl [V]
wild rice, butternut squash, roasted brussels sprouts, baby arugula tossed in maple dijon dressing, topped with striped beets, green apple, golden raisins, pepitas, butternut squash chips 17.95

Buffalo & Cauliflower Bowl [GF] [V]
cauliflower rice, julienned carrots, red onion, torn romaine tossed with honey buffalo ranch dressing, topped with cucumber, medley of pear tomatoes 17.95

chile dusted salmon *	sautéed shrimp	rotisserie chicken
22.95	21.95	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

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

Frenched Pork Chop * [GF]
maple brined center cut chop grilled to medium, butternut squash hash with green apple, roasted beets, chard, raisins & smoked bacon, spiced cider demi 31.95

Hanger Steak with Chimichurri *
grilled & shingled over sautéed spinach, parmesan fingerling potatoes, house chimichurri 33.95

Duck Risotto *
roasted duck breast with butternut squash risotto, duck leg confit, house cured tomato, poblano peppers, squash chips, sage oil 33.95

FISH & SEAFOOD

Salmon with Herb Cream *
brussels sprouts, applewood bacon, roasted fingerling potatoes, caramelized onion, maple bacon jam 29.95

Petrale Sole *
pan roasted, apple yam mash, sautéed spinach, brown butter, capers, golden raisins, crispy shallots 29.95

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

Grilled Shrimp & Polenta * [GF]
grilled shrimp, parmesan polenta, bacon braised rainbow chard with onion & poblano peppers, micro herbs, roasted red pepper gastrique 26.95

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 \$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

Pork Belly Bánh Mí
caramelized pork belly, marinated cucumber, carrot & red onion, fresh cilantro, orange sesame aioli, toasted olive oil panino 18.50

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 18.95

Patty Melt *
caramelized onions, swiss & smoked cheddar cheese, dijon horseradish aioli, grilled caraway rye 18.50

Cheeseburger *
choice of smoked cheddar, american, swiss, blue cheese, white american jalapeño or smoked gouda 17.50

Apple Bacon Jam *
apple bacon jam, smoked gouda cheese, romaine chiffonade 17.95

Tajín & Poblano *
sautéed onion & poblano peppers, american jalapeño cheese, tajín chili lime aioli 17.95

SAUTÉ

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

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