

# DOOLITTLES WOODFIRE GRILL



## IGNITE YOUR SENSES

Featuring woodfire cooking, our rotisserie ignites all of your senses! Dry rubbed with choice seasonings, these selections are slowly roasted on our woodfired rotisserie creating self-basting, succulent woodroasted meat. Our signature pulled rotisserie chicken is served in all entrées with chicken, unless otherwise noted. Enjoy!

### APPETIZERS

#### Parmesan Artichoke Dip

home style dip baked with spinach, rustic herb focaccia 14.95

#### 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 16.95

#### Burrata

basil pesto crostini with fresh cream burrata, vine ripened tomato, lemon arugula, cracked black pepper, balsamic reduction 15.95

#### Sesame Seared Ahi Tuna \*

seared rare, napa cabbage & peapod slaw with soy ginger vinaigrette, smoky mango purée 16.95

#### Walleye Fingers

parmesan crusted, house tartar sauce 16.95

#### Calamari

cornmeal crusted calamari & crispy banana peppers, arugula, smoked paprika aioli 14.95

### STARTERS

a classic way to start 7.95 / add to entrée 4.95

#### House Salad

choice of dressing: ranch, blue cheese, french, balsamic vinaigrette

#### Caesar Salad

classic caesar with house made dressing, focaccia croutons, parmesan cheese

#### Homemade Soup

Chicken Wild Rice or Soup of the Day

### SALADS

#### Roasted Pear & Chicken

fresh raspberries, spiced walnuts, blue cheese, mixed greens, raspberry vinaigrette 18.50

#### Doolittles Cobb

rotisserie chicken, cheddar & jack cheese, bacon, egg, green onion, iceberg, mixed greens, tomatoes, choice of dressing 16.95

#### Strawberry & Arugula

arugula & mixed greens, fresh strawberries, rotisserie chicken, gingered almonds, parmesan cheese, lemon basil vinaigrette 17.95

#### Southwest BBQ Chicken

smoked gouda cheese, tomatoes, corn, cilantro, black beans, corn tortillas, lettuce, scallions, sweet lime dressing 16.95

#### Ahi Tuna Niçoise \*

seared rare, red potatoes, egg, asparagus, kalamata olives, capers, vine ripened tomatoes, red onion, mixed greens, balsamic vinaigrette 18.50

### 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 18.95 quarter / 23.95 half

#### Smokehouse Ribs

spare ribs brushed with smokehouse bbq, coleslaw, french fries 24.95 half / 33.95 full

#### Rib & Chicken Combo

1/4 rotisserie chicken, 1/2 rack smokehouse ribs, coleslaw, french fries 28.95

#### Pork Chop with Roasted Corn Sauce \*

bone in pork chop grilled to medium, crisp fingerling potatoes, fresh herbs, spinach, bell peppers & onions, inlay of chipotle barbecue 27.95

#### Rotisserie BBQ Chicken

half rotisserie chicken brushed with smokehouse bbq, coleslaw, french fries 24.95

### STEAK

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

#### Filet of Beef Tenderloin \*

tender & lean 8 oz beef tenderloin, grilled asparagus, fingerling potatoes 39.95 blue cheese sauce 41.95

#### Rib-eye Steak \*

12 oz well marbled, our juiciest steak, served with broccolini, roasted fingerling potatoes 35.95

#### Hanger Steak with Chimichurri \*

8 oz, sliced over sauteed spinach, parmesan fingerling potatoes, house made chimichurri sauce 31.95

#### Top Sirloin \*

10 oz center cut, green beans with toasted almonds, mashed potatoes 27.95

### FISH & SEAFOOD

#### Salmon with Herb Cream \*

brussels sprouts, applewood bacon, roasted fingerling potatoes, caramelized onion, maple bacon jam 27.95

#### Mahi Mahi with Saffron Cream \*

coriander crusted & pan roasted, crisp polenta, asparagus, vine ripened tomato, pickled red onion, spinach, shallot, basil, saffron cream 28.95

#### Parmesan Crusted Walleye

golden fried fillet, green beans with toasted almonds, mashed potatoes, house tartar sauce 28.95

### SANDWICHES

All sandwiches (excluding Fish Tacos) served with choice of coleslaw, fries, or mashed potatoes. Substitute Starter Salad or Soup for 1.50

 Sub Gluten Free Bun \$2

#### Fish Tacos

flour tortillas, golden fried tilapia, cider slaw, chipotle aioli, salsa verde, lime 15.50 two / 16.50 three

#### Rotisserie Chicken Breast

fontina cheese, greens, chipotle aioli, grilled brioche bun 16.95

#### Reuben

corned beef, sauerkraut, swiss cheese, thousand island, grilled pumpernickel 17.50

#### Prime Rib French Dip \*

thin slices of prime rib cooked medium, au jus, baguette 17.95

#### Sierra Turkey Ciabatta

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

#### BLT on Sourdough

vine ripened tomato, applewood smoked bacon, iceberg lettuce, mayo, toasted sourdough 15.95

### BURGERS

Burgers are hand pattied fresh ground chuck, cooked to order on a grilled brioche bun. Served with coleslaw, fries, or mashed potatoes.

 Sub Gluten Free Bun \$2

#### Bacon & Smoked Cheddar \*

applewood bacon, smoked chipotle aioli 17.50

#### California Burger \*

american cheese, vine ripened tomato, red onion, iceberg lettuce, thousand island 16.95

#### Smoked Hickory \*

chipotle bbq sauce, smoked gouda cheese, crispy buttermilk onions 16.95

#### Cheese Burger \*

choice of smoked cheddar, american, swiss, blue cheese, or smoked gouda 15.95

### SAUTÉ

#### Cajun Chicken Pasta

rotini, rotisserie chicken, creamy cajun sauce, diced tomatoes, bell peppers, onion 18.95

#### Spinach Stuffed Ravioli

asparagus, spinach, tarragon, roasted baby portobello mushrooms, shallot, marsala cream 21.95

#### Linguine with Lemon & Shrimp

sautéed shrimp, applewood bacon, vine ripened tomatoes, basil pesto cream, lemon zest 19.95

#### Fettuccine Alfredo

rotisserie chicken 18.95 / sautéed shrimp 19.95

#### Flying Tiger Chicken & Peapods

stir fried carrots, bell peppers, jalapeño, scallions, napa cabbage, thai peanut sauce, crispy wontons, peanuts 19.95

Though we are not an allergen-free kitchen, we will do our best 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 \$2. 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.