

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

Maple Glazed Pork Belly

green apple & mustard slaw, scallions, crispy buttermilk onions 14.95

Walleye Fingers

parmesan crusted, house tartar sauce 16.95

Calamari

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

Spiced Cider Brussels Sprouts

caramelized brussels sprouts, spiced cider glaze, applewood smoked bacon, toasted hazelnuts 13.95

Steamed Mussels *

PEI mussels with tarragon & white wine butter, house cured tomato, shallot, fennel pollen, toasted crostini 16.95

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

grilled honey & maple glazed pears, 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

Southwest BBQ Chicken

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

Quinoa & Butternut Squash

toasted quinoa, roasted butternut squash, arugula, rotisserie chicken, mixed greens, pomegranate vinaigrette, squash chips 17.50

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 / 24.95 half

Smokehouse Ribs

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

Rib & Chicken Combo

quarter rotisserie chicken, half rack smokehouse ribs, coleslaw, french fries 28.95

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 41.95 blue cheese sauce 43.95

Ribeye Steak *

12 oz well marbled, our juiciest steak, served with broccolini, roasted fingerling potatoes 39.95

Top Sirloin *

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

FROM THE FIELD

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

Hanger Steak with Chimichurri *

grilled 8 oz over sauteed spinach, parmesan fingerling potatoes, house made chimichurri sauce 32.95

Braised Lamb Shank

braised lamb shank with fresh herbs, sauteed rapini, mashed potatoes, pomegranate pepper mint jelly 27.95

FISH & SEAFOOD

Salmon with Herb Cream *

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

Grilled Striped Bass *

gingered jewel yams, grilled rapini, tomato cream, fennel & red onion slaw with arugula, lemon oil, fennel pollen 31.95

Parmesan Crusted Walleye

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

HANDHELDS

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

Cubano

black forest ham, braised duroc pork, swiss cheese, dill pickle, three mustard sauce, toasted olive oil panino 16.95

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

Smoked Hickory *

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

Cheeseburger *

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

Pimento Cheeseburger *

house made pimento cheese, baby greens, mayo 15.95

SAUTÉ

Cajun Chicken Pasta

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

Butternut Squash Ravioli

roasted butternut squash ravioli, sage brown butter, spiced walnuts, shaved parmesan 19.95

Pappardelle with Tenderloin *

beef tenderloin tips, crimini mushroom cream, house cured tomatoes, spinach, shaved parmesan cheese 21.95

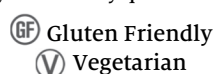
Fettuccine Alfredo

parmesan cream sauce with choice of 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 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 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.