



DOOLITTLES

WOODFIRE GRILL

event dining *eagan*



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!



voted best restaurant eagan

lower dining room

semi-private



Seats up to 50 guests

Popular due to the intimate nature of the space with carpet and sunken living room feel, while open to the restaurant on one side. Perfect for a personal event.

the atrium



Seats up to 20 guests

Smaller space overlooking the bar & patio with several tables in the center that may be pushed together for one long table. Ideal for happy hour or family gatherings.

the fireplace room

private



Seats up to 80 guests

Our most popular space for special events! Fully-enclosable for the most privacy.
Multiple configurations well suited for intimate gatherings
as well as large corporate functions, this space has it all!

**room minimums may apply*

**rehearsal dinner | reception | shower
presentation | boardroom | banquet**

DOOLITTLES

WOODFIRE GRILL

CHARDONNAY		
Chamisal Vineyards Stainless	Central Coast CA	9.95/39
Fleur du Cap, Stellenbosch	South Africa	9.95/39
Kendall-Jackson VR, CA		10.95/43
Sonoma-Cutrer Russian River	Ranches, Sonoma Coast CA	56
Rombauer, Carneros CA		75

SAUVIGNON BLANC		
Sterling Vintner’s Collection	Napa County CA	8.95/35
Overstone	Marlborough NZ	9.50/37
Kim Crawford, Marlborough NZ		46

RIESLING		
Starling Castle, Germany		9.50/37
Château Ste Michelle	Columbia Valley WA	8.95/35

PINOT GRIGIO		
ILauri Tavo, Veneto Italy		8.95/35
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	10.95/43
Pine Ridge Chenin Blanc +	Viognier, CA	9.95/39
Castello del Poggio Moscato	Italy	8.95/35

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	10.95/43
Irvine Spring Hill Shiraz	Barossa SAU	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	8.95/35
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	13.95/55
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		9.95/39
Mark West, CA		10.50/41
The Seeker, France		10.95/43
Meiomi, Coastal CA		11.95/47
Raptor Ridge Barrel Select	Willamette Valley OR	65

HOUSE WINE		
Sutter Home, CA	Chardonnay Merlot	8.50/33
Beringer, Napa Valley CA	White Zinfandel	8.50/33

SPARKLING & DESSERT		
Mionetto Prosecco Brut	Italy	10.95/43
Risata Sparkling Moscato	d’Asti, Italy	9.95/39
Quevedo Tawny Porto 10 year	Douro Valley, Portugal	10.95

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
- Thai Style Meatballs**
ginger & soy chicken meatballs, pickled fresno chiles & napa slaw with honey lime glaze, black sesame seeds, coconut lemongrass broth 14.95

Walleye Fingers
parmesan crusted, house tartar sauce 17.50

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

Ginger Glazed Pork Belly [GF]
sesame ginger glazed pork belly, napa orange slaw, peanuts, scallions 15.50

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 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 18.50

Southwest BBQ Chicken
smoked gouda cheese, tomatoes, corn, cilantro, black beans, corn tortilla strips, lettuce, scallions, sweet lime dressing 17.95

Strawberry & Cucumber [GF]
spinach, arugula, rotisserie chicken, red onion, feta cheese, salt & pepper almonds, balsamic vinaigrette 18.50

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 *	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

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

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

Bacon Wrapped Pork Tenderloin *
roasted medium, jewel yam hash with red bell pepper, onion, oregano, and spinach, roasted corn sauce, crispy yam shoestrings 29.95

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

Alaskan Halibut *
oven roasted over hash of artichoke hearts, red bell pepper, fingerling potatoes, onion & arugula, lemon cream, basil pesto aioli 38.95

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

Scallops with Mango Cream * [GF]
pan seared scallops, bacon scallion whipped potatoes, grilled asparagus, mango cream with pink peppercorns 39.95

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

Thai Meatball Bánh Mí
thai chicken meatballs, marinated cucumber, carrot & red onion, fresh cilantro, sriracha aioli, 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 18.50

Basil Pesto & Mozzarella *
grilled balsamic red onion, vine ripened tomato, fresh mozzarella, basil pesto aioli 17.95

Cheeseburger *
choice of smoked cheddar, american, swiss, blue cheese, white american jalapeño or smoked gouda 16.95

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

Avocado & Green Chile *
avocado, white american jalapeño cheese, roasted green chile aioli 18.50

SAUTÉ

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

Linguine & Vine Ripe Tomato [V]
caramelized garlic chips, vine ripened tomato, basil pesto 18.95
rotisserie chicken 19.95 / sautéed shrimp 22.95
chile dusted salmon 23.95

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



desserts

enjoy

Mudslide Pie

coffee ice cream, fudge, chocolate cookie crust, whipped cream, slivered almonds... the official dessert for our "citizen for life" campaign 8.50

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 8.50

Triple Chocolate Cheesecake

white & dark chocolate layers, chocolate cookie crust, cherry caramel sauce 7.95



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 from 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:

651-452-6627

eagan@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!

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