

DOOLITTLES WOODFIRE GRILL

VEGETARIAN MENU

In order to serve you better, please let your server know
you are ordering from the Vegetarian Menu.

APPETIZERS

Parmesan Artichoke Dip

home-style dip baked with spinach, grilled ciabatta bread (*contains egg*) 10.50

Artichoke Quesadillas

fresh tomatoes, shredded lettuce, parmesan cheese, spinach, artichokes, green onions, cilantro ranch sauce (*contains egg*) 8.95

Fresh Fruit

a seasonal selection of fresh fruits 3.50

SALADS

Roasted Pear

fire-grilled pears, fresh raspberries, spiced walnuts, bleu cheese, mixed greens, raspberry vinaigrette 11.95

Doolittles Cobb

cheddar & jack cheese, egg, green onion, iceberg lettuce, tomatoes, choice of dressing (*contains egg*) 11.95

Chopped Thai

red pepper, cilantro, scallions, peanuts, pineapple, napa cabbage, spinach, spicy thai dressing 11.50

Southwest

smoked gouda cheese, tomatoes, corn, cilantro, black beans, corn tortillas, romaine, sweet lime dressing 11.50

Cranberry & Poppyseed

bleu cheese, toasted almonds, dried cranberries, romaine, poppyseed dressing 11.50

Strawberry-Citrus Arugula

fresh strawberries, gingered almonds, arugula & mixed greens, lemon-cilantro vinaigrette, parmesan cheese 11.50

STARTER SALADS & SOUP

Raspberry & Fresh Pear

spring mix, romaine, feta cheese, toasted almonds, raspberry vinaigrette 6.95

Citrus Arugula

strawberries, gingered almonds, lemon-cilantro vinaigrette 6.95

House

mixed greens, iceberg lettuce, carrots, tomato, red onions, crispy wontons, choice of dressing 5.95 / add to entrée 3.95

Caesar

classic caesar with romaine, parmesan cheese and house made croutons 5.95 / add to entrée 3.95

Bowl of Soup

ask if we are serving vegetarian soup selections today! 5.95 / add to entrée 3.95

SAUTÉ

Flying Tigress & Peapods

stir-fried carrots, bell peppers, jalapeños, scallions, napa cabbage, thai peanut sauce, crispy wontons, peanuts 13.95

Five Cheese Tortellini

baked, herb cream sauce, mozzarella, parmesan, gorgonzola, fontina cheese 14.95

SIDES

Have fun mixing & matching, we will be happy to arrange your selections on a plate for you. \$3.50 each

Wilted Spinach

a quick sauté with shallots and olive oil

Mashed Potatoes

house made and whipped

Fresh Broccoli

quickly poached

Whipped Jewel Yams

a beta-carotene powerhouse, whipped and delicious

Sautéed Kale

superfood with olive oil, shallots and a quick sauté

Seasonal Vegetable

ask your server what we are serving today

Grilled Asparagus

fresh spears lightly grilled

Baby Red Potatoes

parsley buttered baby red potatoes

Sweet Potato Hash

a mélange of sweet potato, black beans, red bell pepper, sweet corn, spinach & fresh herbs over grilled pineapple sauce