

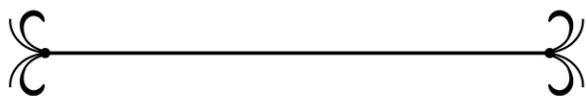
DOOLITTLES

WOODFIRE GRILL

GLUTEN FREE MENU

IGNITE YOUR SENSES

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



APPETIZERS

Woodfire Buffalo Wings

14 herbs & spices roasted over an open flame, bleu cheese dressing 11.50

STARTER SALADS

Raspberry & Fresh Pear

field greens, romaine lettuce, fresh pears, raspberries, toasted almonds, feta cheese, raspberry vinaigrette 6.95
add rotisserie chicken 3.50

Green Apple & Goat Cheese

arugula, spring mix, pomegranate vinaigrette 6.95
add rotisserie chicken 3.50

House

greens, iceberg, tomato, carrots, red onion, served with your choice of vinaigrette dressing 5.95 / add to entrée 3.95

ENTRÉE SALADS

Roasted Pear & Chicken

mixed greens, fresh raspberries, rotisserie chicken, spiced walnuts, bleu cheese, raspberry vinaigrette 12.95

Doolittles Cobb

rotisserie chicken, bacon, egg, green onion, tomatoes, choice of vinaigrette dressing 12.95

Toasted Quinoa & Pecan

rotisserie chicken, mixed greens, fresh basil, dried cranberries, honey-spiced pecans, sherry-dijon vinaigrette 12.95

Green Apple & Bacon

candied peppered bacon, goat cheese, green apple, pomegranate seeds, mixed greens, arugula, pomegranate vinaigrette 12.50

FISH & CHICKEN

Spit-Roasted Chicken

a half chicken dry rubbed with signature seasonings and slowly roasted on our wood fired rotisserie, mashed potatoes, seasonal vegetables sautéed in olive oil 17.95

Walleye Dinner

lightly seasoned and baked to perfection, mashed potatoes, seasonal vegetables sautéed in olive oil 21.95

Grilled Salmon

grilled, lemon wedges, mashed potatoes, seasonal vegetables sautéed in olive oil 19.95

Steelhead Trout with Spiced Cider Glaze

grilled steelhead, roasted butternut squash, frisée, green apple, pomegranate seeds 19.95

Grilled Mahi Mahi *

roma tomato, fingerling potato, grilled romaine with roasted garlic vinaigrette, avocado butter sauce, fresno chile oil 19.95

Pan-Seared Scallops with Brown Butter *

broccolini, applewood bacon, whipped jewel yams, herbs 21.95

STEAK & CHOPS

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

Maple-Bourbon Pork Chop *

10 oz center-cut, grilled medium, sweet potato hash with bacon, swiss chard & onion, cherry demi 18.95

Filet of Beef Tenderloin

tender and lean 8 oz beef tenderloin, grilled asparagus, fingerling potatoes 29.95

Rib-eye Steak *

12 oz well marbled—our juiciest steak, root vegetable puree, broccolini 25.95

Top Sirloin

10 oz center-cut, baby red potatoes, green beans with toasted almonds 21.95

Smoked Hanger Steak

usda choice 8 oz, horseradish-whipped potatoes, braised spinach, red wine demi 21.95

Braised Short Ribs *

slow cooked & fork tender, braised swiss chard, root vegetable puree, horseradish-beet gremolata 21.95

DESSERT

Peach Tea Crème Brûlée

Peach tea infused vanilla custard 5.50

This menu is intended to guide you in making well-informed decisions. Though we are not a gluten-free kitchen, we have created this menu with the utmost caution, eliminating as many hidden sources of gluten as possible, such as dairy products and preservatives. However, because it is impossible to guarantee that all ingredients used in the menu are completely free from gluten or to eliminate all sources of gluten within a customary restaurant kitchen setting, Doolittles Woodfire Grill cannot be held responsible for any unintentional exposure to gluten. If you have any questions, please ask to speak to our chef.