

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 rotisserie chicken is served in all entrées with chicken, unless otherwise noted. Enjoy!

APPETIZERS

Parmesan Artichoke Dip

home-style dip baked with spinach, grilled crostini 10.50

Woodfire Buffalo Wings

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

Baked Goat Cheese

apricot-roasted red pepper glaze, grilled crostini 10.50

Walleye Fingers

parmesan crusted, tartar sauce 12.50

Smoked Salmon with Pineapple

grilled quesadilla with cold-smoked salmon, goat cheese blend, chive sour cream, pineapple relish 10.95

Sesame Seared Ahi Tuna

seared rare, kale-peapod slaw with soy-ginger vinaigrette, smoky mango puree 10.95

Tenderloin Crostini

choice cut pan seared medium rare, sun-dried tomatoes, gorgonzola, arugula, pomegranate-balsamic reduction 11.95

SANDWICHES

All sandwiches (excluding Fish Tacos*) served with your choice of french fries, cole slaw, or mashed potatoes.

Fish Tacos

flour tortillas, golden fried tilapia, chipotle aioli, salsa verde, lime* 10.95/two 12.95/three

Rotisserie Chicken Sandwich

fontina, shredded lettuce, chipotle aioli, grilled potato bun 11.95

Prime Rib French Dip

thin slices of prime rib cooked medium, au jus, grilled baguette 13.50

Hot Pastrami

lager caramelized onions, pepper jack cheese, horseradish-dijon aioli, grilled caraway rye 12.50

BURGERS

Burgers are hand pattied fresh ground chuck, cooked to order on a grilled potato bun unless noted, served with choice of french fries, cole slaw, or mashed potatoes.

Applewood Bacon & Smoked Cheddar

smoked paprika aioli 12.50

Gaucho Burger

guacamole, pepper jack cheese, chipotle aioli 11.75

Smoked Swiss & Mushroom

caramelized onion, balsamic-portobello mushrooms, dijon-tarragon aioli 11.95

Salmon Burger

house-made salmon burger, cucumber, roasted red pepper remoulade, brioche bun 12.95

SIGNATURE

WOODFIRE COOKING

Ignite your senses! Please note that smoked rotisserie cooking may impart a slight pink color.

Spit-Roasted Chicken

half rotisserie chicken, baby carrots, mashed potatoes, chicken gravy 17.95

Smokehouse Spare Ribs

bbq, cole slaw, french fries 18.95/half 23.95/full

Rib & Chicken Combo

cole slaw, french fries 19.95

Braised Short Ribs

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

Smoked Hanger Steak

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

Jamaican Jerk Pork Tenderloin

grilled to medium, served over sweet potato hash with black beans, red bell pepper, corn, spinach & fresh herbs with grilled pineapple sauce 17.95

Maple-Bourbon Pork Chop

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

Rotisserie BBQ Chicken

half chicken, cole slaw, french fries 17.95

STEAK

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

Filet of Beef Tenderloin

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

with peppercorn or gorgonzola cream sauce 31.95

Rib-eye Steak

12 oz well marbled, this is our juiciest steak, served with root vegetable puree, broccolini 25.95

Top Sirloin

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

FISH & SEAFOOD

Lemon Scented Salmon

fingerling potatoes, sautéed spinach, bacon, asparagus, fresh herbs, chives, lemon zest 19.95

Grilled Mahi Mahi

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

Parmesan Crusted Walleye

golden fried fillet, green beans with toasted almonds, mashed potatoes, tartar sauce 21.95

Pan-Seared Scallops with Brown Butter

broccolini, applewood bacon, whipped jewel yams, herbs 21.95

Steelhead Trout with Spiced Cider Glaze

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

FLATBREAD

Italian Sausage

boursin cream, sun-dried tomatoes, roasted peppers, pomegranate-balsamic glaze 11.50

Chicken with Roasted Tomato

pesto, balsamic portobello mushrooms, provolone, basil, cilantro 11.50

STARTER SALADS

Raspberry & Fresh Pear

feta, toasted almonds, raspberry vinaigrette 6.95

Green Apple & Goat Cheese

arugula, spring mix, pomegranate vinaigrette 6.95

House Salad, Caesar, Bowl of Soup

a classic way to start 5.95 / add to entrée 3.95

SALADS

Roasted Pear & Chicken

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

Doolittles Cobb

rotisserie chicken, cheddar & jack cheese, bacon, egg, green onion, iceberg, mixed greens, tomatoes, choice of dressing 12.95

Smoked Salmon

cold-smoked, roasted golden beets, crispy fingerling potatoes, red onion, mixed greens, frisée, dill, mustard vinaigrette 13.95

Southwest BBQ Chicken

smoked gouda, tomatoes, corn, cilantro, black beans, corn tortillas, romaine, sweet lime dressing 12.75

Chicken Cranberry

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

PASTA

Rigatoni Bolognese

three meat bolognese with basil, oregano, parmesan cheese 15.95

Cajun Chicken Pasta

rotini, creamy cajun sauce, diced tomatoes, bell peppers, onion 15.95

Fettuccine Alfredo

...rotisserie chicken 14.95 ...sautéed shrimp 15.95

Bucatini with Peppered Bacon

rich tomato sauce with basil, oregano, parmesan cheese 14.95 ...with rotisserie chicken 15.95 ...with sautéed shrimp 16.95

Mushroom Sacchetti

portobello mushroom, artichoke, broccolini, sun-dried tomato, sherry-butter sauce, basil chiffonade 15.95