

# 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, blue cheese dressing 11.50

##### Steamed Mussels

pan-steamed pei mussels with fennel, orange, red chile flake, herbed wine-cream broth 10.95

#### STARTER SALADS

##### Raspberry & Fresh Pear

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

##### Summer Starter

spring mix, watermelon, cucumber, red onion, lemon-basil vinaigrette 6.95

##### 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, raspberries, rotisserie chicken, spiced walnuts, blue cheese, raspberry vinaigrette 13.95

##### Doolittles Cobb

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

##### Grilled Corn with Avocado

mixed greens, rotisserie chicken, vine ripened tomato, piquillo peppers, toasted pimenton hazelnuts, roasted tomato vinaigrette 13.50

##### Toasted Quinoa Tabbouleh

rotisserie chicken, cucumber, green apple, arugula, tomato, lemon, feta cheese, toasted salt & pepper almonds 12.95

##### Lemon-Basil Watermelon

mixed greens, fresh cucumber, red onion, lemon basil vinaigrette 11.95

#### 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 18.50

##### 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

##### Pan-Seared Scallops \*

fingerling potato & bacon hash with sautéed spinach, house cured sun-dried tomato, mustard butter sauce 21.95

##### Steelhead Trout with Lemon & Herbs

grilled steelhead, lemon quinoa tabbouleh, cucumber, green apple, arugula, roasted tomato vinaigrette, bacon-jalapeño jam 21.95

##### Grilled Mahi Mahi \*

roma tomato, fingerling potato, grilled romaine with roasted garlic vinaigrette, avocado butter sauce, fresno chile oil 20.95

#### 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 19.95

##### 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, broccolini, bacon-scallion whipped potatoes 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, whipped jewel yams, horseradish-beet gremolata 21.95

#### DESSERT

##### Vanilla Bean Crème Brûlée

classic vanilla bean 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.*

\* dinner only, available after 4pm