

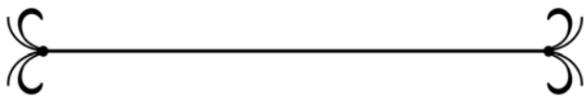
DOOLITTLES

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

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

Toasted Quinoa Starter

roasted yams, baby greens, romaine, candied pecans, maple 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, 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 13.95

Toasted Quinoa & Jewel Yam

rotisserie chicken, roasted yams, baby greens, romaine, candied pecans, maple vinaigrette 12.95

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 18.95

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

Pan-Seared Scallops *

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

Grilled Salmon with Wild Rice

wild rice hash with butternut squash & spinach, tomato butter sauce, smoked bacon-jam 19.95

Alaskan Cod *

spiced cider glaze, bacon-scallion whipped potatoes, braised red chard 18.95

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 Lamb Shank *

slow cooked & fork tender, risotto, jewel yams, house cured tomatoes, wilted spinach, marjoram aioli 23.95

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