

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 10.95

Woodfire Buffalo Wings

signature herbs & spices roasted over an open flame, blue cheese dressing 12.95

Crispy Calamari

crisp piquillo peppers, basil chiffonade, smoked paprika aioli 11.95

Walleye Fingers

parmesan crusted, tartar sauce 13.50

Coconut Curried Mussels

steamed pei mussels in a coconut curry broth, red bell pepper, ginger, onion, cilantro, grilled crostini 11.95

Almond Crusted Goat Cheese

raspberry honey, balsamic glaze, roasted garlic, basil chiffonade, rosemary crostini 11.95

Chicken with Tomato Flatbread

pesto, house cured tomato, balsamic portobello mushrooms, provolone, basil, cilantro 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, cider slaw, chipotle aioli, salsa verde, lime* 11.95/two 12.95/three

Rotisserie Chicken Sandwich

fontina, shredded lettuce, chipotle aioli, grilled potato bun 12.95

Prime Rib French Dip*

thin slices of prime rib cooked medium, au jus, grilled baguette 14.50

Pulled BBQ Pork Sandwich

chipotle-bbq sauce, grilled pineapple slaw, pickled red onion, grilled potato bun 11.95

BURGERS

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

Burger with Smoked Bacon Jam*

smoked gouda cheese, mayonnaise 12.95

Gauche Burger*

guacamole, pepper jack cheese, chipotle aioli 12.95

Salmon Burger*

house-made salmon burger, cucumber, roasted red pepper remoulade 13.95

Applewood Bacon & Smoked Cheddar*

smoked paprika aioli 13.50

SIGNATURE WOODFIRE COOKING

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

Spit-Roasted Chicken

half rotisserie chicken, sautéed carrots, mashed potatoes, chicken gravy 18.95

Smokehouse Spare Ribs

bbq, cole slaw, french fries 19.95/half 24.95/full

Rib & Chicken Combo

cole slaw, french fries 22.95

Duck with Orzo*

pan seared duck breast, orzo pasta with parmesan cheese, shallot, asparagus, house cured tomato & spinach, orange-ginger glaze 21.95

Smoked Hanger Steak*

usda choice 8 oz, horseradish-whipped potatoes, braised spinach, red wine demi 23.95

Jamaican Jerk Pork Tenderloin*

grilled to medium, sweet potato hash with black beans, red bell pepper, corn, spinach & fresh herbs with grilled pineapple sauce 19.95

Pork Chop with Sage Gravy*

center-cut, grilled medium, roasted spaghetti squash, broccolini, spiced fruit compote 21.95

Rotisserie BBQ Chicken

half chicken, cole slaw, french fries 18.95

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 blue cheese sauce 31.95

Rib-eye Steak*

12 oz well marbled, our juiciest steak, served with broccolini, bacon-scallion whipped potatoes 27.95

Top Sirloin*

10 oz center-cut, green beans with toasted almonds, parsley-buttered baby red potatoes 22.95

FISH & SEAFOOD

Grilled Salmon with Wild Rice*

wild rice hash with spinach & roasted corn, tomato butter sauce, smoked bacon jam 21.95

Ginger-Glazed Australian Sea Bass

grilled barramundi served over kale, carrots, crispy red potatoes tossed in sriracha glaze 21.95

Parmesan Crusted Walleye

golden fried fillet, green beans with toasted almonds, mashed potatoes, tartar sauce 22.95

Pan-Seared Scallops*

fingerling potato & bacon hash with sautéed spinach, house cured sun-dried tomato, mustard butter sauce 23.95

Seafood Stew

chef selected fish, shrimp, curry-cilantro rice, coconut-lemongrass broth 21.95

STARTER SALADS

Raspberry & Fresh Pear Starter

feta, toasted almonds, raspberry 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, blue cheese, mixed greens, raspberry vinaigrette 13.95

Green Apple Harvest

granny smith apple, celery, mixed greens, romaine, dried cranberries, spiced walnuts, blue cheese dressing 11.95
...with rotisserie chicken 12.95

Doolittles Cobb

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

Chicken Cranberry

blue cheese, toasted almonds, dried cranberries, romaine, poppyseed dressing 12.95

Southwest BBQ Chicken

smoked gouda, tomatoes, corn, cilantro, black beans, corn tortillas, romaine, scallions, sweet lime dressing 12.95

Roasted Red Beet

rotisserie chicken, arugula, mixed greens, dried cranberries, green apple, spiced walnuts, blue cheese, shallot vinaigrette 13.50

Toasted Quinoa & Jewel Yam

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

SAUTÉ

Cajun Chicken Pasta

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

Squash Tortellacci

roasted butternut squash tortellacci, sage brown butter, spiced walnuts, shaved parmesan 16.95

Fettuccine Alfredo

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

Cavatappi with Italian Sausage

italian sausage, broccolini, roasted red bell pepper, shallot, crushed red pepper, oregano, parmesan cheese 15.95

Flying Tiger Chicken & Peapods

stir-fried carrots, bell peppers, jalapeño, scallions, napa cabbage, thai peanut sauce, crispy wontons, peanuts 15.95

Consuming raw or undercooked pork, beef, ground beef or seafood may increase your risk for foodborne illness.