

# 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

### Avocado Crostini

arugula, lemon oil, roma tomato, radish, pickled red onion 9.95

### 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, peach reduction 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

### Grilled Mahi Mahi

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

### 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

### Roasted Corn with Avocado

mixed greens, rotisserie chicken, roma tomato, piquillo peppers, toasted pimenton hazelnuts, roasted tomato vinaigrette 13.95

### 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

### Orzo with Arugula

mixed greens, orzo pasta, rotisserie chicken, red bell pepper, asparagus, house cured tomato, green peas, avocado-herb dressing 12.95

## SAUTÉ

### Cajun Chicken Pasta

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

### Spinach Tortelloni

spinach & cheese stuffed pasta, house cured tomato, artichoke, green peas, asparagus, lemon-basil butter sauce 16.95

### Fettuccine Alfredo

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

### Seafood Linguine

shrimp, mussels, calamari, applewood smoked bacon, roma tomatoes, lemon herbed white wine butter sauce 16.95

### 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.