

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

APPETIZERS

Parmesan Artichoke Dip

home style dip baked with spinach, rustic herb focaccia 14.95

Woodfire Buffalo Wings

dry rubbed with signature herbs & spices, roasted over an open flame, brushed with our honey buffalo sauce, choice of blue cheese or ranch dressing 15.95

Sesame Seared Ahi Tuna *

seared rare, napa cabbage & peapod slaw with soy ginger vinaigrette, smoky mango puree 15.50

Almond Crusted Goat Cheese

balsamic & raspberry glazes, roasted garlic, basil chiffonade, toasted baguette 14.50

Walleye Fingers

parmesan crusted, house tartar sauce 15.95

Beef Tenderloin Crostini *

pan seared tenderloin tips, arugula, house cured sun-dried tomatoes, onion, blue cheese, piquillo peppers, raspberry honey 14.95

STARTERS

a classic way to start 7.50 / add to entrée 4.95

House Salad

choice of dressing: ranch, blue cheese, french, balsamic vinaigrette

Caesar Salad

classic caesar with house made dressing, focaccia croutons, parmesan cheese

Homemade Soup

Chicken Wild Rice or Soup of the Day

SALADS

Roasted Pear & Chicken

fresh raspberries, spiced walnuts, blue cheese, mixed greens, raspberry vinaigrette 16.95

Doolittles Cobb

rotisserie chicken, cheddar & jack cheese, bacon, egg, green onion, iceberg, mixed greens, tomatoes, choice of dressing 16.50

Chicken Cranberry

blue cheese, toasted almonds, dried cranberries, lettuce, poppyseed dressing 15.95

Southwest BBQ Chicken

smoked gouda, tomatoes, corn, cilantro, black beans, corn tortillas, lettuce, scallions, sweet lime dressing 15.95

SIGNATURE

WOODFIRE COOKING

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

Spit Roasted Chicken

half woodfired rotisserie chicken, green beans with toasted almonds, mashed potatoes 18.95 quarter / 23.95 half

Smokehouse Ribs

spare ribs brushed with smokehouse bbq, cole slaw, french fries 24.95 half / 33.95 full

Rib & Chicken Combo

1/4 rotisserie chicken, 1/2 rack smokehouse ribs, cole slaw, french fries 28.95

Pork Tenderloin with Sage Pan Gravy *

roasted to medium, brussels sprouts, fingerling potatoes, caramelized onion, apple cranberry compote, sweet potato shoestrings 24.95

Rotisserie BBQ Chicken

half rotisserie chicken brushed with smokehouse bbq, cole slaw, french fries 23.95

STEAK

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

Filet of Beef Tenderloin *

tender & lean 8 oz beef tenderloin, grilled asparagus, fingerling potatoes 38.95 blue cheese sauce 39.95

Rib-eye Steak *

12 oz well marbled, our juiciest steak, served with broccolini, roasted fingerling potatoes 35.95

Hanger Steak with Chimichurri *

usda choice 8 oz, sliced over sauteed spinach, parmesan fingerling potatoes, house made chimichurri sauce 31.95

Top Sirloin *

10 oz center cut, green beans with toasted almonds, mashed potatoes 27.95

FISH & SEAFOOD

Salmon with Herb Cream *

brussels sprouts, applewood bacon, roasted fingerling potatoes, caramelized onion, maple bacon jam 26.95

Arctic Char with Ginger Honey *

arborio rice with plump golden raisins, roasted butternut squash, tomato, shallot, sautéed spinach, parmesan cheese 28.95

Parmesan Crusted Walleye

golden fried fillet, green beans with toasted almonds, mashed potatoes, house tartar sauce 28.95

SANDWICHES

All sandwiches (excluding Fish Tacos) served with choice of fries, cole slaw, or mashed potatoes. Substitute Starter Salad for 1.50

Fish Tacos

flour tortillas, golden fried tilapia, cider slaw, chipotle aioli, salsa verde, lime 14.95 two / 15.95 three

Rotisserie Chicken Sandwich

fontina cheese, shredded lettuce, chipotle aioli, grilled brioche bun 15.95

Reuben

corned beef, sauerkraut, swiss cheese, thousand island, grilled pumpernickel 16.50

Prime Rib French Dip *

thin slices of prime rib cooked medium, au jus, baguette 16.95

Sierra Turkey Ciabatta

parmesan grilled ciabatta, smoked turkey, greens, red onion, tomato, chipotle aioli, swiss cheese 15.95

Beef Tenderloin Wrap *

seared blackened beef tenderloin, romaine, tomato, blue cheese, flour tortilla 16.95

BURGERS

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

Bacon & Smoked Cheddar *

applewood bacon, smoked chipotle aioli 16.50

Black & Blue Burger *

cajun spiced with arugula, blue crumbles, cajun crispy onions, blue cheese aioli 15.95

Cheese Burger *

choice of smoked cheddar, american, swiss, blue cheese, or smoked gouda 14.95

SAUTÉ

Cajun Chicken Pasta

rotini, creamy cajun sauce, diced tomatoes, bell peppers, onion 18.95

Butternut Squash Ravioli

roasted butternut squash ravioli, sage brown butter sauce, spiced walnuts, shaved parmesan cheese 18.95

Fettuccine Alfredo

rotisserie chicken 17.95 / sautéed shrimp 19.95

Flying Tiger Chicken & Peapods

stir fried carrots, bell peppers, jalapeño, scallions, napa cabbage, thai peanut sauce, crispy wontons, peanuts 19.95

DESSERT

Mudslide Pie coffee ice cream, fudge, chocolate cookie crust, almonds 7.50

Cinnamon Cake cinnamon syrup, apple cranberry compote, whipped cream 6.95

Molten Nirvana chocolate cake with vanilla bean ice cream & chocolate sauce 6.95

Carrot Cake cream cheese frosting, salted caramel sauce 6.95



Though we are not an allergen-free kitchen, we will do our best accommodate your dining needs and provide a comfortable dining experience for you. Please ask to speak to our chef if you have any questions or serious allergy.

 Gluten Friendly
 Vegetarian

Additional modifications available upon request.

Please alert your server to any special dietary needs you may have.

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