

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

torn basil, buttermilk black pepper aioli 12.50

Mussels with Fennel & Orange

steamed pei mussels in orange cream broth, shaved fennel, thyme, grilled crostini 12.95

Walleye Fingers

parmesan crusted, tartar sauce 13.95

Artichoke & Chicken Quesadilla

pico de gallo, cilantro lime cream 10.95

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 14.95

Pulled BBQ Pork Sandwich

chipotle bbq sauce, grilled pineapple slaw, pickled red onion, grilled potato bun 12.50

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.

Smoked Bacon Jam *

smoked gouda cheese, mayonnaise 12.95

Gaucha Burger *

guacamole, pepper jack cheese, chipotle aioli 12.95

Salmon Burger *

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

Bacon & Smoked Cheddar *

applewood bacon, smoked paprika aioli 13.50

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

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 20.95 half / 24.95 full

Rib & Chicken Combo

cole slaw, french fries 23.95

Duck with Fried Rice *

duck breast pan seared to medium, jasmine fried rice with duck confit, stir fry vegetables, orange ginger glaze 23.95

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

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 & 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 Herb Cream *

brussels sprouts, applewood bacon, fingerling potatoes, caramelized onion, smoky herb cream, maple bacon jam 21.95

Mahi Mahi with Butternut Squash

grilled mahi, roasted butternut squash hash with applewood bacon & roasted red bell pepper, squash cream, butternut chips 22.95

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 24.95

Seafood Stew

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

STARTERS

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

Doolittles Cobb

rotisserie chicken, cheddar & jack cheese, bacon, egg, green onion, iceberg, mixed greens, tomatoes, choice of dressing 13.50

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

Crisp Duck & Cherry *

duck breast seared to medium, mixed greens, dried cherries, toasted hazelnuts, green apple, chives, hazelnut vinaigrette 14.95

SAUTÉ

Cajun Chicken Pasta

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

Crab Ravioli

maryland blue crab ravioli, fennel, red bell pepper, celery, applewood smoked bacon, old bay cream, herbs 17.95

Fettuccine Alfredo

rotisserie chicken 14.95 / sautéed shrimp 15.95

Cavatappi with Butternut Squash

italian sausage, roasted butternut squash, red bell pepper, white wine, shallot, crushed red pepper, fresh sage 15.95

Flying Tiger Chicken & Peapods

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

