

# 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 ciabatta 9.75

### Mango Ceviche

shrimp & bay scallops in a spicy mango-curry sauce, cilantro, lime, corn tortilla chips 8.95

### Scallops with Pineapple

pan-seared, fire-roasted pineapple relish with red bell pepper, smoked paprika oil 9.50

### Walleye Fingers

parmesan crusted, tartar sauce 9.95

### Woodfire Buffalo Wings

14 herbs & spices roasted over an open flame, bleu cheese dressing 9.95

### Ahi Tuna with Fennel

seared rare with arugula, fennel, pickled ginger, wasabi vinaigrette 9.95

### Artichoke & Chicken Quesadillas

cilantro ranch sauce 8.95

### Crispy Calamari

lemon-herb gremolata, dijon-tarragon aioli 8.95

### Grilled Tenderloin Skewers

usda choice, gorgonzola & peppercorn demi-glaze sauces 10.95

## SANDWICHES

All sandwiches (excluding Fish Tacos) served with your choice of french fries, cole slaw, or mashed potatoes.

### Fish Tacos

flour tortillas, golden tilapia, chipotle aioli, salsa verde, lime 9.95/two 11.95/three

### Rotisserie Chicken Sandwich

fontina, shredded lettuce, chipotle aioli, grilled potato bun 10.50

### Seared Ahi Tuna Brioche

seared rare, sliced thin, wasabi aioli, tomato, sesame slaw 10.95

### Parmesan Crusted Pork Tenderloin

caramelized onion, roma tomato, dijon-tarragon aioli, grilled ciabatta 9.95

### Prime Rib French Dip

thin slices of prime rib cooked medium, au jus, grilled baguette 10.95

## BURGERS

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

### Applewood Bacon & Smoked Cheddar

smoked paprika aioli 10.95

### Gauche Burger

guacamole, pepper jack cheese, chipotle aioli 9.95

### Smoked Swiss & Mushroom

caramelized onion, balsamic-portobello mushrooms, dijon-tarragon aioli 10.50

### Salmon Burger

house-made salmon burger, cucumber, roasted red pepper remoulade, brioche bun 10.95

## STEAK

Our steaks are aged 21-28 days, then brushed with olive oil, garlic, and herbs. Served with seasonal vegetables and parsley-buttered baby red potatoes.

### Filet of Beef Tenderloin

tender and lean 8 oz beef tenderloin 25.95  
with savory peppercorn or gorgonzola cream sauce 27.95

### Rib-eye Steak

12 oz usda choice black angus, our juiciest steak 22.95

### Top Sirloin

10 oz center-cut usda choice black angus 18.95

## SIGNATURE WOODFIRE COOKING

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

### Spit-Roasted Chicken

half chicken, seasonal vegetables, mashed potatoes, chicken gravy 11.95/quarter 16.95/half

### Smokehouse Spare Ribs

bbq, cole slaw, french fries 16.95/half 21.95/full

### Rib & Chicken Combo

cole slaw, french fries 18.95

### Rotisserie Smoked Sirloin

usda choice, portobello-spinach stuffed ravioli, marsala wine sauce 17.95

### Smoked Hanger Steak

usda choice, horseradish-whipped potatoes, braised spinach, red wine demi 17.50

### Woodfired Pork Chop

10 oz center-cut, grilled medium, mashed potatoes, apple chutney, teriyaki jus 16.95

### Pork Loin with Chile-Chocolate Sauce

coriander-crust pork tenderloin with pineapple black bean salsa, fingerling potatoes, lime-arugula, red chile-chocolate sauce 15.95

### Rotisserie BBQ Chicken

cole slaw, french fries 16.95

## FISH & SEAFOOD

### Salmon with Gazpacho Vinaigrette

red chile whipped potatoes topped with grilled salmon and crunchy jicama & tortillas, finished with cool gazpacho and cucumber 17.95

### Scallops with Red Curry Sauce

pan-seared, coconut-red curry sauce, grilled baby bok choy, lime, scallion, over green pea potato cakes 18.95

### Sesame Tuna with Peanut-Soba

ahi seared rare with a chilled peanut-soba noodle salad with red bell pepper, carrot, scallion, cilantro, candied ginger, sriracha peanuts 16.95

### Parmesan Crusted Walleye

seasonal vegetables, mashed potatoes 13.95 L / 17.95 D

### Australian Sea Bass

hoisin-glazed, stir-fry vegetables, wasabi butter sauce 16.95

### Honey-Maple Grilled Salmon

seasonal vegetables, mashed potatoes 17.95

## FLATBREAD

### Mediterranean

artichoke, kalamata olives, feta, roasted tomatoes 8.95

### Chicken with Roasted Tomato & Mushroom

pesto, balsamic portobello mushrooms, provolone, basil, cilantro 9.95

## STARTER SALAD & SOUP

### Raspberry & Fresh Pear

feta, pine nuts, raspberry vinaigrette 6.95

### Mediterranean

kalamata olives, capers, tomatoes, red onion, cucumber, feta, balsamic vinaigrette 6.95

### House Salad, Caesar or Bowl of Soup

a classic way to start 4.95 / add to entrée 3.50

## SALADS

### Roasted Pear & Chicken

fresh raspberries, spicy walnuts, bleu cheese, raspberry vinaigrette 11.95

### Doolittles Cobb

rotisserie chicken, cheddar & jack cheese, bacon, egg, green onion, tomatoes 10.75

### Chopped Thai

rotisserie chicken, red pepper, cilantro, scallions, peanuts, pineapple, spicy thai dressing 10.75

### Southwest BBQ Chicken

smoked gouda, tomatoes, corn, cilantro, black beans, corn tortillas, sweet lime dressing 10.50

### Chicken Cranberry

bleu cheese, toasted almonds, dried cranberries, poppyseed dressing 10.75

## SAUTÉ

### Cajun Chicken Pasta

rotini, creamy cajun sauce, diced tomatoes, bell peppers, onion 11.95 L / 14.50 D

### Flying Tiger Chicken & Peapods

stir-fried carrots, bell peppers, jalapeños, scallions, napa cabbage, thai peanut sauce, crispy wontons, peanuts 11.95 L / 13.95 D

### Mama's Farfalle & Chicken

roasted tomatoes, white wine, sweet peas, parmesan cream sauce 12.25 L / 14.95 D

### Fettuccine Alfredo

...chicken 11.95 L / 13.50 D ...shrimp 12.95 L / 14.50 D

### Sicilian Spaghetti

shrimp, roma tomatoes, bacon, shallots, spinach, grilled portobello mushrooms, capers, feta cheese, fresh herbs, spicy balsamic sauce 14.50

### Shrimp Pad Thai

traditional pad thai with red bell pepper, carrot, scallion, baby bok choy, cilantro, bean sprouts, peanuts, lime 15.50

### Parmesan Crusted Pomodoro

chicken breast, fontina, vermicelli, roasted tomato sauce, pine nuts 11.95 L / 14.95 D

### Five Cheese Tortellini

baked, herb cream sauce, mozzarella, parmesan, gorgonzola, fontina 13.95