

## 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

### Walleye Fingers

Parmesan crusted, tartar sauce 10.95

### Artichoke & Chicken Quesadillas

Artichoke dip, lettuce, tomato, green onion, cilantro ranch sauce 9.75

### Thai Chicken Lollipops

Coconut breaded, sweet red chili and spicy Thai peanut dipping sauce 9.25

### Parmesan Artichoke Dip

Home-style dip baked with spinach, grilled ciabatta 9.75

### Woodfire Buffalo Wings

14 Herbs & spices roasted over an open flame, honey buffalo sauce, bleu cheese dressing 9.95

### Crisp Chicken Spring Rolls

Napa cabbage, carrots, cucumber, cilantro, sweet red chili sauce 8.95

### Grilled Tenderloin Skewers

USDA Choice, crispy fried onions, gorgonzola and peppercorn demi-glaze dipping sauces 11.95

## GOURMET FLATBREAD

### Artichoke & Chicken Flatbread

Creamy artichoke, spinach, roasted tomatoes, mozzarella and provolone cheese 8.95

### Chicken with Roasted Tomato & Mushroom Flatbread

Basil pesto, balsamic portobello mushrooms, provolone cheese, basil, cilantro 9.75

## STARTER SALADS

### House

Greens, iceberg, tomato, carrots, red onion, crisp wontons, choice of dressing 4.95

### Caesar

Romaine, garlic caesar dressing, anchovies upon request 4.95

### Raspberry & Fresh Pear

Field greens, romaine, feta cheese, toasted pine nuts, raspberry vinaigrette 6.95

## SALADS

### Ahi Tuna Nicoise

Sushi-grade seared rare, mixed greens, baby red potatoes, asparagus, hard boiled egg, kalamata olives, capers, red onion, tomatoes, balsamic vinaigrette 12.50

### Cranberry Chicken

Romaine, bleu cheese, toasted almonds, dried cranberries, poppyseed dressing 10.50

### No New Name

Greens, rotisserie chicken, cheddar & jack cheese, bacon, egg, green onion, tomatoes 10.50

### Caesar

Anchovies available upon request. ...with rotisserie chicken 9.95 ...with sautéed shrimp 10.95  
...with Cajun salmon 12.95

### Chopped Thai Chicken

Napa & red cabbage, spinach, red pepper, cilantro, green onion, peanuts, pineapple, spicy Thai peanut dressing 10.50

### Roasted Pear & Chicken

Mixed greens, fresh raspberries, spicy walnuts, bleu cheese crumbles, raspberry vinaigrette 11.50

## PASTA

### **Penne with Italian Sausage & Spinach**

Roasted tomatoes, shallot, white wine, fresh herbs, toasted almonds 13.95

### **Fettuccine with Fire Roasted Garden Vegetables**

Farm fresh zucchini, yellow squash, roma tomatoes, red & green bell peppers, crimini mushrooms, red onion, basil 13.95

### **Parmesan Crusted Chicken Pomodoro**

Pan-seared chicken breast, Fontina cheese, vermicelli, roasted tomato sauce, crushed red pepper, garlic, basil, toasted pine nuts, white wine, olive oil 11.95 L / 13.95 D

### **Fettuccine Alfredo**

...with rotisserie chicken 11.50 L / 13.50 D ...with sautéed shrimp 12.95 L / 14.50 D

### **Mama's Farfalle & Chicken**

Roasted tomatoes, garlic, fresh herbs, white wine, sweet peas, parmesan cream sauce 11.95 L / 14.95 D

### **Five Cheese Tortellini**

Baked cheese tortellini, herb cream sauce, mozzarella, parmesan, gorgonzola, and fontina cheese 13.75

### **Cajun Chicken Pasta**

Rotini, creamy Cajun sauce, diced tomatoes, bell peppers, onion 11.95 L / 13.95 D

## BURGERS

All burgers are hand pattied fresh ground chuck served on a grilled potato bun with your choice of French fries, cole slaw, or mashed potatoes.

### **Applewood Bacon & Smoked Cheddar**

Smoked paprika aioli 10.50

### **Gauche Burger**

Guacamole, pepper-jack cheese, chipotle aioli 9.75

### **Cheese Burger**

Smoked cheddar, pepperjack, cheddar, smoked gouda, fontina, or swiss cheese 9.50

### **Swiss & Crimini Mushroom**

Caramelized onion, dijon-tarragon aioli 9.95

## SANDWICHES

All sandwiches served with your choice of French fries, cole slaw, or mashed potatoes.

### **Prime Rib French Dip**

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

### **Walleye Sandwich**

Parmesan crusted, shredded lettuce, tartar sauce, grilled ciabatta roll 10.95

### **Parmesan Crusted Pork Tenderloin**

Caramelized onion, roma tomato, dijon-tarragon aioli, grilled ciabatta roll 9.95

### **Reuben**

Corned beef, sauerkraut, Swiss cheese, thousand island dressing, grilled pumpernickel bread 9.75

### **Sierra Turkey Ciabatta**

Parmesan grilled ciabatta, smoked turkey, field greens, red onion, tomato, chipotle aioli, Swiss cheese 9.95

### **Tuscan Chicken**

Rotisserie chicken breast, herbed goat cheese, fire roasted red bell pepper, baby greens, grilled potato bun 9.95

### **Rotisserie Chicken Sandwich**

Fontina cheese, shredded lettuce, chipotle aioli, grilled potato bun 9.95

### **Seared Ahi Tuna Brioche**

Seared rare, sliced thin, wasabi aioli, sesame slaw 10.50

## SIGNATURE WOODFIRE COOKING

Please note that smoked rotisserie cooking may impart a slight pink color.  
Start with your choice of a House Salad, small Caesar Salad, or Cup of Soup. 2.95

### Spit-Roasted Chicken

Half chicken, seasonal vegetables, mashed potatoes 10.95/Quarter 14.95/Half

### Rib & Chicken Combo

Combo of Big Boss Ribs & Spit-Roasted Chicken, cole slaw, French fries 17.95

### Woodfired Pork Chop with Apple Chutney

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

### Big Boss Ribs

Memphis-style pork ribs, barbeque sauce, cole slaw, French fries 16.95/Half 21.95/Full

### Rotisserie BBQ Chicken

Spit-Roasted Chicken, barbeque sauce, cole slaw, French fries 14.95

### Wood Smoked Sirloin

USDA Choice, portobello-spinach ravioli, Marsala wine sauce 17.95

## STEAKS

Doolittles' steaks are aged 21-28 days, then brushed with olive oil, garlic, and herbs. Served with seasonal vegetables and your choice of parsley-buttered baby red potatoes, savory wild rice, or mashed potatoes.

### Rib-eye Steak

12 oz USDA Choice Black Angus, our juiciest steak 21.95

### New York Strip Steak

14 oz USDA Choice Black Angus, bone-in strip 21.95

### Top Sirloin

10 oz center-cut USDA Choice Black Angus, charbroiled 17.95

### Fillet of Beef Tenderloin

A tender and lean 8 oz beef tenderloin 25.95

#### ...with Gorgonzola Cream Sauce

Our fillet with gorgonzola cream sauce 26.95

#### ...with Savory Peppercorn Sauce

Our fillet with peppercorn demi-glaze 26.95

## WORLD FARE

### Chicken & Buttermilk Biscuits

Mashed potatoes, chicken gravy, sweet peas, carrots 13.50

### Fajitas

Charbroiled strips of chicken or steak, red onions, bell peppers, flour tortillas, tomatoes, cheddar & jack cheese, guacamole, salsa, sour cream 14.95

### Chicken Lo Mein

Lo mein noodles, teriyaki sauce, stir-fried peapods, carrots, red bell peppers, broccoli, green onion 11.50 L / 13.95 D

### Flying Tiger Chicken & Peapods

Stir-fried peapods, carrots, bell peppers, jalapeños, green onion, Napa cabbage, spicy Thai peanut sauce, crispy wontons, peanuts 11.50 L / 13.95 D

### Fish Tacos

Three flour tortillas, golden tilapia, marinated cabbage, chipotle mayo, salsa verde, green onion, lime 9.95/Two 11.95/Three

## FISH & SEAFOOD

### Blue Crab Stuffed Steelhead Trout

Pearl pasta, fresh asparagus, diced tomatoes, lobster-sherry cream sauce 16.95

### Honey-Maple Grilled Salmon

Seasonal vegetables, mashed potatoes 16.95

### Tilapia with Lemon Caper Sauce

Pan-seared, beurre blanc, seasonal vegetables, wild rice 10.95 L / 14.95 D

### Parmesan Crusted Walleye

Baked Canadian, seasonal vegetables, mashed potatoes 12.95 L / 17.95 D