

APPETIZERS

Woodfire Buffalo Wings

Our signature wings are rubbed with 14 herbs and roasted over an open flame for a true woodfire experience. Tossed with our honey buffalo sauce with herbs and served with a side of bleu cheese dressing. 9.75

Coconut Shrimp with Red Curry Sauce

Coconut breaded butterflied shrimp lightly fried and served with a red Thai curry sauce and our cucumber-apple slaw. 10.50

Thai Chicken Lollipops

Coconut breaded chicken skewers over fresh grilled pineapple. Served with sweet red chili and Thai dipping sauces. 9

Parmesan Artichoke Dip

Our homemade dip is baked with spinach, artichoke hearts, and lots of parmesan cheese. Served bubbling hot with grilled ciabatta bread. 9.50

Smoked Salmon Carpaccio

Thin slices of smoked salmon served with capers, chives, pickled red onions, fresh dill crème, and garlic crostini. 10

Walleye Fingers

Crispy walleye fingers rolled in parmesan bread crumbs and fried golden brown. Served with tartar sauce on the side. 11

Artichoke & Chicken Quesadillas

Grilled tortillas stuffed with homemade artichoke dip, rotisserie chicken, and green onions. Served with shredded lettuce, diced tomatoes, and drizzled with cilantro ranch sauce. 9.50

Grilled Tenderloin Skewers

Skewers of USDA Choice beef tenderloin brushed with rosemary & sage pesto, and grilled to perfection. Served atop crispy fried onions with creamy gorgonzola and peppercorn demi-glaze dipping sauces. 11.50

Crisp Chicken Spring Rolls

Rotisserie chicken, carrots, cucumber, Napa cabbage, and cilantro delicately rolled into crispy summer rolls. Served with cucumber-apple slaw and sweet red chili sauce. 8.75

GOURMET FLATBREAD

Roasted Peach & Jalapeño Shrimp Flatbread

Crisp flatbread brushed with sweet Thai chili sauce and topped with roasted peaches, grilled shrimp, jalapeño pepper, parmesan cheese, and fresh cilantro. 10

Chicken with Roasted Tomato & Mushroom Flatbread

Crisp flatbread topped with rotisserie chicken, basil pesto, roasted tomatoes, balsamic portobello mushrooms, provolone cheese, fresh basil, and cilantro. 9.50

STARTER SALADS

Spinach & Bacon

Spinach tossed with balsamic vinaigrette topped with Granny Smith apples, bacon, red cabbage, candied walnuts, and bleu cheese. 7

Raspberry & Fresh Pear

Field greens and romaine lettuce tossed in a raspberry vinaigrette with fresh pears, raspberries, feta cheese, and toasted pine nuts. 7

Caesar

A classic Caesar salad with house made dressing and croutons. Anchovies available upon request. 5

House

A fresh salad of field greens and iceberg lettuce served with tomato, carrots, red onion, and crisp wontons with your choice of dressing. 5

Mediterranean

Field greens and iceberg lettuce tossed in balsamic vinaigrette, and topped with kalamata olives, capers, tomatoes, red onions, cucumber, and feta cheese. 7

Orange & Sesame

Napa cabbage and carrots tossed in a sesame vinaigrette with fresh oranges, wasabi peas, and cucumbers. Topped with crisp wontons, peanuts, and toasted sesame seeds. 7

SALADS

Ahi Tuna Nicoise

Sushi-grade Ahi tuna seared rare and served over mixed greens tossed with balsamic vinaigrette. Topped with baby red potatoes, asparagus, hard boiled egg, kalamata olives, capers, red onion, and chopped tomatoes. 12

Cranberry Chicken

Rotisserie chicken served on romaine lettuce tossed in poppyseed dressing and topped with bleu cheese crumbles, toasted almonds, and dried cranberries. 10.50

No New Name

Fresh greens with rotisserie chicken, cheddar & jack cheese, bacon, sliced egg, green onions, and diced tomatoes with your choice of dressing. 10.50

Caesar Salad

Crisp romaine lettuce tossed with Caesar dressing and garnished with homemade garlic croutons and parmesan cheese. Anchovies available upon request. ...with rotisserie chicken 10 ...with sautéed shrimp 11 ...with Cajun salmon 12

Chopped Thai Chicken

Shredded Napa cabbage and spinach tossed with red pepper, red cabbage, fresh cilantro, and Thai peanut dressing. Topped with rotisserie chicken, green onions, peanuts, and fresh pineapple. 10

Roasted Pear & Chicken

Rotisserie chicken on a bed of mixed greens tossed in raspberry vinaigrette, topped with pears grilled with maple-honey glaze, fresh raspberries, spicy walnuts, and bleu cheese crumbles. 11.50

PASTA

Cajun Chicken Pasta

Rotini pasta tossed in a creamy, spicy Cajun sauce with rotisserie chicken, diced tomatoes, bell peppers, and onion. 14

Seafood Pasta

Capellini tossed in a lemon wine sauce with chef selected seafood, garlic, crushed red pepper, and fresh basil. Garnished with grilled crostini. 15.50

Parmesan Crusted Chicken Pomodoro

Parmesan crusted chicken breast with melted fontina cheese atop vermicelli tossed with roasted tomato sauce, garlic, basil, toasted pine nuts, white wine, and olive oil. 15

Mama's Farfalle & Chicken

Rotisserie chicken, roasted tomatoes, garlic, fresh herbs, and white wine, tossed with bowtie pasta and sweet peas in our parmesan cream sauce. 14.50

Stuffed Ravioli

Melt-in-your-mouth ravioli stuffed with portobello mushrooms, fresh spinach, mozzarella & parmesan cheese, and served with roasted tomatoes in a garlic cream sauce. 13.50

Five Cheese Tortellini

Cheese-stuffed tortellini baked in a smooth cream sauce blended with fresh herbs, mozzarella, parmesan, gorgonzola, and fontina cheese. 13.50

Fettuccine Alfredo

Fettuccine tossed with basil in our parmesan cream sauce, and topped with parmesan cheese. ...with rotisserie chicken 13 ...with sautéed shrimp 14

WOODFIRE COOKING

Smoked rotisserie cooking may impart a slight pink color.

Spit-Roasted Chicken

A half chicken dry rubbed with our famous seasonings and slowly roasted on our wood fired rotisserie. Served with seasonal vegetables and our mashed potatoes with homemade gravy. 14

Rotisserie BBQ Chicken

Our Spit-Roasted Chicken finished with our barbeque sauce and served with creamy cole slaw and French fries. 14

Big Boss Ribs

Tender smoked Memphis-style pork ribs brushed with our barbeque sauce. Served with creamy cole slaw and French fries. 16.00/Half 21/Full

Rib & Chicken Combo

The best of both worlds! A great combo of our Big Boss Ribs and Spit-Roasted Chicken served with creamy cole slaw and French fries. 17

Rotisserie Smoked Sirloin

USDA Choice sirloin smoked on our wood fired rotisserie, then finished on the grill. Served atop portobello-spinach stuffed ravioli with Marsala wine sauce. 16

STEAK

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.

New York Strip Steak

14 oz USDA Choice bone-in Black Angus strip. 21

Rib-eye Steak

12 oz USDA Choice Black Angus rib-eye. 20

Top Sirloin

10 oz center-cut USDA Choice Black Angus top sirloin. 17

Fillet of Beef Tenderloin

A tender and lean 8 oz beef tenderloin. 22

...with Gorgonzola Cream Sauce

Our fillet with gorgonzola cream sauce and fresh herbs. 24

...with Savory Peppercorn Sauce

Our fillet with peppercorn demi-glaze and a hint of chilies & garlic. 24

Marsala Mushrooms

Fresh mushrooms sautéed in a savory Marsala wine sauce with fresh rosemary and garlic. Perfect over one of our signature steaks or for sharing at the table! 3.50

FISH & SEAFOOD

Mediterranean Salmon

Fresh salmon, artichokes, roasted tomatoes, capers, and kalamata olives in a delicate lemon wine sauce. Served with seasonal vegetables and savory wild rice. 17

Crab & Shrimp Stuffed Halibut

Tender halibut stuffed with lump crabmeat, shrimp, and fontina cheese, and topped with lemon beurre blanc. Served with seasonal vegetables and savory wild rice. 18

Parmesan Crusted Walleye

Canadian walleye baked to a golden brown with a crunchy parmesan crust. Served with seasonal vegetables and mashed potatoes. 17

Pan-Fried Tilapia with Lemon Caper Sauce

Tilapia fillets sautéed and topped with a lemon caper sauce. Served with seasonal vegetables and savory wild rice. 14

Honey-Maple Grilled Salmon

Atlantic salmon fillet grilled and drizzled with our honey-maple sauce. Served with seasonal vegetables and mashed potatoes. 17

WORLD FARE

Fish Tacos

Three soft flour tortillas stuffed with crisp golden tilapia, marinated cabbage, and chipotle mayo. Served with fresh salsa verde, grilled green onion, and fresh lime. 12

Chicken & Buttermilk Biscuits

Rotisserie chicken served with our mashed potatoes, fresh buttermilk biscuits, and homemade chicken gravy with sweet peas and carrots. 12.50

Fajitas

Served on a sizzling platter, build your own by wrapping tortillas around charbroiled strips of chicken or steak, sautéed sweet red onions, and bell peppers. Served with diced tomatoes, cheddar & jack cheese, fresh guacamole, salsa, and sour cream. 14

Chimichangas

Two hand-rolled flour tortillas filled with seasoned chicken, covered with green chili pork salsa, cheddar & jack cheese, and sprinkled with red bell peppers and green onion. Served with refried beans, sour cream, lettuce, and tomatoes. 13.50

Chicken Lo Mein

Rotisserie chicken, peapods, carrots, red bell peppers, and broccoli tossed with lo mein noodles in our teriyaki sauce. Topped with toasted sesame seeds and green onions. 13

Flying Tiger Chicken & Peapods

Stir-fried peapods, carrots, bell peppers, jalapeños, green onions, and Napa cabbage tossed with rotisserie chicken in our spicy Thai peanut sauce, and topped with peanuts and crispy wontons. 13.50

SANDWICHES

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

Rotisserie Chicken Sandwich

A rotisserie chicken breast topped with melted fontina cheese, served on a grilled ciabatta roll with shredded lettuce and chipotle mayo. 9.75

Roasted Salmon Focaccia

Atlantic salmon fillet roasted and served over arugula, tomato, and fresh cucumber atop grilled focaccia. Topped with smoked salmon remoulade and fresh dill. 11.25

Prime Rib French Dip

Thin slices of prime rib cooked medium, served on a grilled baguette with a side of au jus. 10

Rotisserie Lamb Focaccia

New Zealand leg of lamb slow roasted on our wood fired rotisserie, sliced thin and served on grilled focaccia brushed with warm goat cheese. Topped with arugula and finished with our own ratatouille. 12

Roasted Pork Ciabatta

Lemongrass marinated pork, slowly roasted on our rotisserie and sliced thin. Served atop grilled ciabatta and topped with cucumber-apple slaw and fresh cilantro. 10

BURGERS

All burgers are 1/2 lb fresh ground chuck served with your choice of French fries, cole slaw, or mashed potatoes.

Lind Burger

Cheddar cheese and bacon served on a grilled ciabatta roll. 9.75

Cheese Burger

Choice of cheddar, smoked gouda, American, or Swiss cheese served on a grilled ciabatta roll. 8.75
Add sautéed mushrooms 1.50

Hickory Burger

Chipotle barbeque sauce, smoked gouda cheese, and crispy fried onions on a grilled ciabatta roll. 9.50

Bleu Burger

Bleu cheese dressing, melted cheddar cheese, and bacon on a grilled ciabatta roll. 10

DESSERTS

All desserts are made-from-scratch in our kitchen.

Mudslide Pie

Mounds of mocha ice cream topped with a layer of fudge, whipped cream, and slivered almonds in an Oreo cookie crust. The official dessert of our Citizen for Life campaign. 6

Banana Caramel Cobbler

Bananas and a vanilla cookie crust baked with a caramel rum sauce and topped with vanilla ice cream. Please note, our Cobbler takes 10 minutes to bake. Desserts may be pre-ordered for your convenience. 7

Turtle Cheesecake

Creamy, New York style vanilla cheesecake topped with caramel sauce, fudge, and bourbon-glazed pecans. 7

Chocolate Nirvana

A warm homemade chocolate brownie served with a scoop of vanilla-bean ice cream, chocolate sauce, and topped with fresh whipped cream. 6

Crème Brûlée

A rich vanilla custard creation that is so simple, so good! 5



It's about Quality

"There is no greater honor than to serve others."

At Doolittles, it is our mission to provide you with the best quality dining experience possible. Featuring our wood fired rotisserie, we pride ourselves in offering only the finest ingredients, prepared to order in our scratch kitchens, and served by our attentive, knowledgeable staff.

"It's about Quality" means that we make this personal commitment to you each and every visit. With this promise, we are proud to offer you a dining experience for all occasions. It is our goal that you become a Guest for Life.