

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 breaded, tartar sauce 10.95

Artichoke & Chicken Quesadillas

Artichoke dip, lettuce, tomato, green onion, cilantro ranch sauce 9.50

Thai Chicken Lollipops

Coconut breaded, sweet red chili and spicy Thai peanut dipping sauce 8.95

Parmesan Artichoke Dip

Home-style dip baked with spinach, grilled ciabatta 9.50

Woodfire Buffalo Wings

14 Herbs & spices roasted over an open flame, honey buffalo sauce, bleu cheese dressing 9.25

Crisp Chicken Spring Rolls

Napa cabbage, carrots, cucumber, cilantro, sweet red chili sauce 8.75

Grilled Tenderloin Skewers

USDA Choice, crispy fried onions, gorgonzola and peppercorn demi-glaze dipping sauces 11.50

GOURMET FLATBREAD

Chicken with Roasted Tomato & Mushroom Flatbread

Basil pesto, balsamic portobello mushrooms, provolone cheese, basil, cilantro 9.50

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 11.95

Cranberry Chicken

Romaine, bleu cheese, toasted almonds, dried cranberries, poppyseed dressing 9.95

No New Name

Greens, rotisserie chicken, cheddar & jack cheese, bacon, egg, green onion, tomatoes 9.95

Caesar

Anchovies available upon request. ...with rotisserie chicken 9.95 ...with sautéed shrimp 10.95
...with Cajun salmon 11.95

Chopped Thai Chicken

Napa & red cabbage, spinach, red pepper, cilantro, green onion, peanuts, pineapple, spicy Thai peanut dressing 9.95

Roasted Pear & Chicken

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

PASTA

Cajun Chicken Pasta

Rotini, creamy Cajun sauce, diced tomatoes, bell peppers, onion 10.95 L / 13.95 D

Parmesan Crusted Chicken Pomodoro

Breaded, pan-seared chicken breast, Fontina cheese, vermicelli, roasted tomato sauce, crushed red pepper, garlic, basil, toasted pine nuts, white wine, olive oil 10.95 L / 13.95 D

Stuffed Ravioli

Portobello mushrooms & spinach stuffed, cream, mozzarella & parmesan cheese, roasted tomatoes, garlic 13.50

Five Cheese Tortellini

Baked cheese tortellini, herb cream sauce, mozzarella, parmesan, gorgonzola, and fontina cheese 13.50

Mama's Farfalle & Chicken

Roasted tomatoes, garlic, fresh herbs, white wine, sweet peas, parmesan cream sauce 10.95 L / 14.50 D

Fettuccine Alfredo

...with rotisserie chicken 10.95 L / 12.95 D ...with sautéed shrimp 11.95 L / 13.95 D

BURGERS

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

Hickory Burger

Chipotle barbeque sauce, smoked gouda cheese, crispy fried onions 9.50

Bleu Burger

Bleu cheese, cheddar cheese, bacon 9.95

Lind Burger

Cheddar cheese, bacon 9.75

Cheese Burger

Cheddar, smoked gouda, American, or Swiss cheese 8.75 Add sautéed mushrooms 1.50

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 9.95

BBQ Pork Stacker

Pulled rotisserie pork, chipotle barbeque sauce, apple-cucumber slaw, grilled ciabatta roll 9.25

Sierra Turkey Ciabatta

Parmesan grilled ciabatta, smoked turkey, field greens, red onion, tomato, chipotle mayo, Swiss cheese 9.50

Rotisserie Chicken Sandwich

Fontina cheese, shredded lettuce, chipotle mayo, grilled ciabatta roll 9.25

Walleye Sandwich

Golden-fried, shredded lettuce, tartar sauce, grilled ciabatta roll 10.50

Reuben

Corned beef, sauerkraut, Swiss cheese, thousand island dressing, grilled pumpernickel bread 9.50

Roasted Pork Ciabatta

Lemongrass marinated, woodfired, cucumber-apple slaw, cilantro 9.95

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. 2.50

Spit-Roasted Chicken

Half chicken, seasonal vegetables, mashed potatoes 10.95/Quarter 13.95/Half

Rib & Chicken Combo

Combo of Big Boss Ribs & Spit-Roasted Chicken, cole slaw, French fries 16.95

Woodfired Pork Chop with Apple Chutney

10 oz Frenched center-cut, grilled medium, mashed potatoes, apple chutney, teriyaki sauce 15.95

Big Boss Ribs

Memphis-style pork ribs, barbeque sauce, cole slaw, French fries 15.95/Half 20.95/Full

Rotisserie BBQ Chicken

Spit-Roasted Chicken, barbeque sauce, cole slaw, French fries 13.95

Wood Smoked Sirloin

USDA Choice, portobello-spinach ravioli, Marsala wine sauce 15.95

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 19.95

New York Strip Steak

14 oz USDA Choice Black Angus, bone-in strip 20.95

Top Sirloin

10 oz center-cut USDA Choice Black Angus, charbroiled 16.95

Fillet of Beef Tenderloin

A tender and lean 8 oz beef tenderloin 21.95

...with Gorgonzola Cream Sauce

Our fillet with gorgonzola cream sauce 23.95

...with Savory Peppercorn Sauce

Our fillet with peppercorn demi-glaze 23.95

WORLD FARE

Chicken & Buttermilk Biscuits

Mashed potatoes, chicken gravy, sweet peas, carrots 12.50

Fajitas

Charbroiled strips of chicken or steak, red onions, bell peppers, flour tortillas, tomatoes, cheddar & jack cheese, guacamole, salsa, sour cream 13.95

Chicken Lo Mein

Lo mein noodles, teriyaki sauce, stir-fried peapods, carrots, red bell peppers, broccoli, green onion 10.95 L / 12.95 D

Flying Tiger Chicken & Peapods

Stir-fried peapods, carrots, bell peppers, jalapeños, green onion, Napa cabbage, spicy Thai peanut sauce, crispy wontons, peanuts 10.95 L / 13.50 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

Crab & Shrimp Stuffed Halibut

Crab, shrimp & fontina stuffing, lemon beurre blanc, seasonal vegetables, wild rice 17.95

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 / 13.95 D

Parmesan Crusted Walleye

Baked Canadian, seasonal vegetables, mashed potatoes 10.95 L / 16.95 D

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. 5.95

Key Lime Pie

This traditional pie is made with authentic Key lime juice, a graham cracker crust, and topped with fresh whipped cream. 5.95

Turtle Cheesecake

Creamy, New York style vanilla cheesecake topped with caramel sauce, fudge, and bourbon-glazed pecans. 6.95

Chocolate Nirvana

A warm homemade chocolate brownie served with a scoop of vanilla-bean ice cream, chocolate sauce, and topped with fresh whipped cream. 5.95

Crème Brûlée

A rich vanilla custard creation that is so simple, so good! 4.95

*Ask about our Seasonal Specials!
Or check them out online at
doolittlesrestaurants.com*

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.