

# Brunch

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## — BREAKFAST CLASSICS —

Served with Cheesy Hash Browns and choice of Caramel Pecan Roll or our Famous Popover

*\* denotes no cheesy hashbrowns*

### **Cajun Prime Rib Hash\***

Diced slow-roasted prime rib mixed with sweet yellow onions, peppers and potatoes; topped with two eggs of your choice and cajun Hollandaise sauce 13

### **Eggs Oscar**

Our signature Chesapeake Bay style crab cakes crowned with poached eggs and fresh steamed asparagus; finished with Hollandaise sauce 13

### **Bull Bites™ & Eggs**

Two eggs of your choice with our signature blackened tenderloin tips; served with Béarnaise and horseradish cream sauces and thick-sliced toast 16

### **French Toast\***

Thick-sliced cinnamon swirl bread griddled to perfection; served with our sweet butter, maple syrup and powdered sugar 11

### **Sonoma Omelet**

The Chef's favorite... fresh plum tomatoes, baby spinach and softened cream cheese with a hint of garlic 11

### **All-American Breakfast**

Two eggs made just the way you love them; served with choice of breakfast meat and thick-sliced toast 10

### **A X E L S Omelet**

Fluffy eggs stuffed with chopped applewood smoked bacon, caramelized onions and brie cheese; finished with Hollandaise sauce 12

### **Steakhouse Eggs**

Char-grilled sirloin and sautéed spinach topped with poached eggs; finished with béarnaise sauce 16

### **Eggs Benedict**

A classic with poached eggs served atop toasted English muffins and thick-sliced Canadian bacon; topped with Hollandaise sauce 12

## — A X E L S SIGNATURES —

Served with choice of Cheesy Hash Browns, French Fries, Fresh Fruit or Crunchy Kale Slaw

*\* denotes no choice of side*

### **Coconut Shrimp**

Jumbo hand-breaded shrimp; served with orange marmalade-horseradish sauce 16

### **A X E L S Famous Walleye**

Pan-fried and finished with our signature composition butter and toasted almonds 19

### **French Dip**

Slow-roasted thinly shaved prime rib topped with sautéed sweet peppers, onions and melted mozzarella; served with au jus and creamy horseradish cream sauce 15

### **Bistro Burger**

Char-grilled Angus beef topped with open-pit ham, red onion jam and melted brie; served on toasted foccacia 14

*Make it a Char-grilled Chicken Sandwich*

### **Classic BLT**

Half pound of applewood smoked bacon with Swiss cheese, lettuce, tomato and mayonnaise 11

### **Stacked Cobb Salad\***

Our twist on a classic cobb  
Jumbo Lump Crab 18 Char-Grilled Chicken 15

### **Greek Salad\***

Fresh cut romaine, iceberg and arcadian greens mixed with red onions, kalamata olives, marinated tomatoes and feta; tossed in our Greek vinaigrette 11

### **Sunrise Burger**

Half pound burger topped with applewood smoked bacon, cheddar cheese and a fried egg; finished with hollandaise 13

## — SIDE DISHES —

**House-Made Caramel Roll** 3

**Applewood Smoked Bacon** (four strips) 4

**Sausage Links** (three pieces) 3

**French Toast** (one piece) 3

**Fresh Fruit** 4

**Cheesy Hash Browns** 4

**Toast or English Muffin** 2

**Famous Popover** 3

*We staff our A X E L S restaurants with a friendly and caring team that believes in exceeding your expectations. Our exceptional service and chef-driven menu, made with high quality, locally sourced ingredients, creates traditions and memories time and time again*