

Lunch

— STARTERS —

Bull Bites™ Our signature blackened tenderloin tips, served with béarnaise and horseradish sauce 16

Coco-Bull The best of both worlds: Bull Bites™ and Coconut Shrimp 19

Bruschetta Fresh tomato bruschetta over toasted garlic foccacia slices; topped with parmesan and fresh basil and drizzled with balsamic glaze 11

Walleye Fingers Hand-breaded in Shore Lunch; served with house-made tartar sauce 14

Spinach Artichoke Dip Served with toasted baguette crostini 12

Jumbo Lump Crab Cakes Hand-crafted, pan-seared blue crab cakes with lemon dill aioli 15

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

A X E L S LUNCH TRIO

Build your own lunch with smaller portions of our most popular items
Choose one item from each category to create your masterpiece 15

— **Soup** —

French Onion
Chicken Dumpling
Soup of the Day

— **Starter** —

Bull Bites™
Walleye Fingers
Lump Crab Cake
Coconut Shrimp

— **Salad** —

House
Caesar
Greek

— SOUP & SALAD —

Add Grilled Chicken or Sautéed Shrimp 4 · Salmon or Sirloin 6

French Onion Soup Topped with melted provolone Bowl 7

Chicken Dumpling Soup Cup 5 Bowl 7

Soup of the Day Made fresh daily Cup 5 Bowl 7

Soup & Salad Combo Cup of Soup paired with Greek or Caesar Salad 11

Caesar Fresh cut romaine, Caesar dressing, parmesan and house-made croutons 10

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

Classic Wedge Iceberg wedge, applewood smoked bacon, grape tomatoes, Gorgonzola cheese and bleu cheese dressing; drizzled with balsamic glaze 11

Balsamic Steak Sliced sirloin, arcadian greens, peppers, onion, wild mushroom and blue cheese crumbles; with basil balsamic 16

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

Salmon Artichoke Wood-fired salmon over arcadian greens with marinated tomatoes, artichoke, asparagus and citrus-dill vinaigrette 16

“Where traditions and memories are made”

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.

Lunch

— ENTRÉES —

Served with choice of Soup or Salad
Upgrade to Greek or Wedge Salad 4

Sirloin Char-grilled center cut USDA Choice Angus served with garlic smashed potatoes 21

Land & Lake Our signature walleye paired with char-grilled steak; served with garlic smashed potatoes Sirloin 30 Filet 42

Norwegian Salmon Buttery cold water salmon grilled over mesquite coals; finished with our signature composition butter and paired with quinoa wild rice 17

Wild Mushroom Stuffed Chicken Char-grilled airline chicken stuffed with wild mushrooms, applewood bacon and mozzarella; topped with champagne cream sauce and paired with char-grilled asparagus 18

Filet Mignon 8oz char-grilled USDA Choice tenderloin; served with garlic smashed potatoes 32

BBQ Ribs Half rack of ribs glazed with tangy BBQ and slow roasted on our mesquite grill; served with garlic smashed potatoes 17

A X E L S Famous Walleye Lightly breaded with compound butter and toasted almonds or parmesan-crusted with honey cream; with quinoa wild rice 19
We sell more Walleye than any other restaurant in Minnesota!

Spicy Chicken Penne Blackened chicken, roasted red peppers and penne pasta tossed in our basil pesto cream sauce 14

— STEAKHOUSE BURGERS —

Served with choice of French Fries, Crunchy Kale Slaw, Kettle Chips or Fresh Fruit
Sweet Potato Fries 2

Make any Burger a Char-Grilled Chicken Sandwich

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

BBQ Bacon Glazed with BBQ and topped with applewood bacon and smoked cheddar 14

Mushroom Swiss Char-grilled Angus beef topped with wild mushrooms and melted Swiss 14

Classic American With melted American, lettuce, tomato, onion, pickle and mayonnaise
Quarter pound 8 Half pound 12

— SANDWICHES —

Served with choice of French Fries, Crunchy Kale Slaw, Kettle Chips or Fresh Fruit
Sweet Potato Fries 2

Walleye Sandwich Beer-battered or pan-fried walleye fillet on a toasted hoagie with lettuce, tomatoes and house-made tartar sauce 15

Classic BLT Half pound of applewood bacon, lettuce, tomato, Swiss and mayonnaise 11

Short Rib Melt Braised beef short ribs with smoked cheddar, provolone, pickled red onion and arugula 14

Smoked Club Sandwich Smoked turkey, ham, applewood bacon, cheddar and mayonnaise 13

Bruschetta Chicken Char-grilled chicken breast topped with provolone and tomato basil bruschetta on parmesan foccacia 13

French Dip Slow-roasted thinly shaved prime rib topped with sautéed peppers, onions and mozzarella; served with au jus and creamy horseradish 15

Crab Cake Sandwich Jumbo lump crab cake with tomato, arcadian greens and lemon dill aioli; served on our bakery fresh bun 15

Reuben or Rachel Deli-sliced corned beef or smoked turkey, sauerkraut, Swiss and 1000 island on griddled marble rye 13

Half Sandwich Reuben · BLT · French Dip · Smoked Club · Quarter Pound Classic American Burger
Served with Soup or House or Caesar Salad 12