

# Dinner

---

## — 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

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

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

**Meat & Cheese Plate** Aged smoked cheddar, blue cheese, sliced brie, pit-smoked ham and soppressata; with grapes, garlic foccacia and toasted baguette crostini 13

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

**Spinach Artichoke Dip** Served with toasted baguette crostini 12

**Shrimp Cocktail** Jumbo shrimp accompanied by house-made cocktail sauce and micro greens 16

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

**Hand-Crafted Onion Rings** Beer-battered and golden fried 9

**Mussels** Steamed with garlic, white wine and lemon 13

## — 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

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

**Greek Shrimp Scampi** With fresh cut romaine, iceberg and arcadian greens mixed with red onions, kalamata olives, marinated tomatoes and feta; tossed in our Greek vinaigrette 17

**Chicken Caesar** Char-grilled chicken, fresh cut romaine, Caesar dressing, parmesan and house-made croutons 14

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

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

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

## — PASTAS —

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

**Spicy Chicken Penne** Blackened chicken, roasted red peppers and penne pasta tossed in our basil pesto cream sauce 20

**Crab Cavatappi** Jumbo lump crab and roasted red peppers in our cheesy lobster cream sauce; served with a snow crab leg and finished with parmesan bread crumbs 22

## — SANDWICHES —

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

**Bistro Burger** Char-grilled Angus beef topped with fried open-pit ham, red onion jam and melted brie; served on toasted foccacia 15

**Santa Fe Chicken** Golden-fried marinated chicken breast topped with flame-roasted green hatch chili sauce and a cool cucumber jicama slaw 15

# Dinner

---

## — CHAR GRILLED MEATS —

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

**Sirloin** Center cut USDA Choice Angus; finished with composition butter 8oz 23 12oz 28

**Filet Mignon** USDA Choice tenderloin; finished with our signature steak butter 8oz 38 12oz 53

**Bone-In Ribeye** 22oz USDA Choice marbled ribeye; finished with composition butter 53

**Beef Short Ribs** Slow braised beef with garlic smashed potatoes, grilled asparagus and house-made demi sauce 29

**Herb-Crusted Prime Rib** Slow roasted to perfection and accompanied by au jus and horseradish cream sauce Queen 30 King 40

**BBQ Ribs** Glazed with tangy BBQ and slow roasted on our mesquite grill Half Rack 20 Full Rack 30

**Twin Pork Chops** Paired with apple chutney and served over fried sweet potatoes with grilled asparagus 28

### — STEAKHOUSE —

## SURF & TURF

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

— Choose one —

**Filet Mignon** 55

**Sirloin** 40

**Bone-In Ribeye** 70

— Choose one —

**Cold Water Lobster Tail**

**Alaskan King Crab Leg**

**Coconut Shrimp**

**Signature Walleye**

## — ROSEVILLE FAVORITES —

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

**A X E L S Famous Walleye** Lightly breaded with compound butter and toasted almonds or parmesan-crusted with honey cream; with green beans and quinoa wild rice 30

*We sell more Walleye than any other restaurant in Minnesota!*

**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 21

**Alaskan King Crab** Two and a half pounds of king crab legs served with clarified butter, char-grilled asparagus and herb-roasted potatoes 65

**Twin Lobster Tails** Canadian cold water lobster tails served with clarified butter, char-grilled asparagus and herb-roasted potatoes 45

**Coconut Shrimp** Jumbo hand-breaded shrimp served with orange marmalade-horseradish sauce, green beans and quinoa wild rice 28

**Norwegian Salmon** Mesquite-grilled fillet of buttery cold water salmon finished with composition butter; with green beans and quinoa wild rice 28

**Pan Seared Scallops** Over spinach risotto with crispy quinoa and basil oil 30

**Fresh Catch** Seasonal Chef's selection; served with green beans and quinoa wild rice Market

*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.*