

# 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

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## — 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

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

**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