

—STARTERS—

Spinach Mushroom

Flatbread Basil garlic pesto flatbread, parmesan 11

Brie Bites

Panko Breaded Lingonberry Preserves 12

Bruschetta

Toasted garlic foccacia, fresh basil, parmesan and balsamic glaze 11

Chicken Bruschetta

Flatbread Grilled chicken, fresh grated mozzarella 12

Mussels

Steamed with garlic, white wine and lemon 13

Hand-Crafted

Onion Rings Beer-battered and golden fried Full 9 | Half 5

Bull Bites™

Our signature blackened tenderloin tips; served with béarnaise and horseradish sauce 16

Coconut Shrimp

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

Walleye Fingers

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

Coco - Fish - Bull

A shareable platter with our favorites coconut shrimp, walleye fingers, and Bull Bites™ 37

Jumbo Lump Crab Cakes

Hand-crafted, pan-seared blue crab cakes with lemon dill aioli 15

—SOUP & SALADS—

French Onion Soup Topped with melted provolone Bowl 7

Soup of the Day Made fresh daily Bowl 7

Chicken Dumpling Soup Bowl 7

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

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

Roasted Beet Salad Spring greens, watermelon radish, golden beets, red onion, blue cheese, almonds and pomegranate vinaigrette 13

A X E L S

—A LA CARTE—

Create your own taste pairings and enhancements. Add soup or side salad 3

A X E L S Famous Walleye Lightly breaded with compound butter and toasted almonds or parmesan crusted with honey cream 25

Chilean Sea Bass Mesquite grilled lemon 28

Pesto Seared Scallops Pan seared, basil roasted garlic oil glaze 24

Norwegian Salmon Mesquite-grilled fillet with composition butter 21

Twin Lobster Tails Canadian cold water lobster tails with clarified butter 38

Filet Mignon Char-grilled USDA Choice tenderloin 8 oz 31

Sirloin Char-grilled center cut USDA Choice Angus 10oz 18

Ribeye USDA Choice marbled ribeye 16oz 27

KC Strip Bone-in Choice NY Strip; finished with butter 14oz 25

Herb-Crusted Prime Rib Slow-roasted, au jus and horseradish cream sauce 14oz 25

{ PAIRINGS }

{ ENHANCEMENTS }

Garlic Mashed Potato 3

Asparagus 4

Oscar Style 8

Loaded Baked Potato 3

Signature Green Beans 3

Blue Cheese Crust 4

Bacon-Chive Potato Cake 3

Seasonal Vegetable 3

Horseradish Crust 4

Alfredo Potato 4

Quinoa Wild Rice 3

Caramelized Onions 3

Parmesan Rissotto 3

Popover 3

Wild Mushrooms 4

A X E L S

"Where traditions and memories are made"

—THE SUPPER CLUB EXPERIENCE—

Our River Grill celebrates two decades of blending timeless classics with contemporary flavors. We are known to provide the "entire supper club experience" instead of just a sharp knife.

All these entrées are complete with a soup or salad, our jumbo house-made popover along with vegetable and starch.

—STEAKHOUSE SURF N TURF—

— Choose one —

Sirloin 10oz 25

Filet Mignon 8oz 38

KC Strip 14oz 32

Ribeye 16oz 34

Herb-Crusted Prime Rib 14oz 32

— Choose one —

Cold Water Lobster Tail 15

Signature Walleye 12

Pesto Seared Scallops 12

Wood Fired Shrimp 12

—MENDOTA FAVS—

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

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 32

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

Coconut Shrimp Hand breaded Shrimp, orange horseradish sauce, green beans & quinoa wild rice 26

Sea Bass Milanese Crusted sea bass warm tomato basil broth, Mashed potatoes 35

Cioppino Our version of a classic: shrimp, scallops, walleye, clams, mussels and crab stewed in a spicy tomato broth 28

River Grill's Chicken Char-grilled airline chicken, wild mushroom confit, champagne cream sauce, bacon-chive potato cake and asparagus 22

BBQ Ribs St. Louis ribs glazed with tangy BBQ and lightly charred over wood fire, french fries and kale slaw
6 Bone 20 9 Bone 30

Shrimp & Scallop Risotto Basil-roasted garlic oil, spinach, fresh red pepper, asparagus, crab risottos 27

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

—SANDWICHES—

Served with French Fries

A X E L S Burger Half pound Char-grilled fresh Angus beef, Applewood bacon, brie and caramelized onions 15

Bruschetta Chicken Char-grilled chicken breast topped with provolone and tomato basil bruschetta on parmesan foccacia 15