

## —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

**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

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

## —SOUP & SALADS—

Add Grilled Chicken or Sautéed Shrimp 6 · Salmon or Sirloin 8

**French Onion Soup** Topped with melted provolone Bowl 7

**Chicken Dumpling** Made fresh daily Bowl 7

**Soup of the Day** Made fresh daily Bowl 7

**Stacked Cobb** Our twist on a classic cobb Jumbo Lump Crab 18 or 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

**Roasted Beet Salad** Spring greens, watermelon radish, golden beets, red onion, blue cheese, almonds and pomegranate vinaigrette 12

## —CHAR-HOUSE FAVS—

Served with your choice of soup or side salad

**Twin Lobster Tails** Canadian cold water lobster tails served with clarified butter; char-grilled asparagus and loaded baked potato 45

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

**Bacon Wrapped Scallops** Pan-seared, jalapeño glaze with quinoa wild rice and seasonal vegetable 24

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

**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

**Riviera Chicken** Char-grilled airline chicken, wild mushroom confit, champagne sauce, bacon-chive potato cake and seasonal vegetable 22

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

**Chef's Catch** Chef inspired seasonal catch served with seasonal vegetables

## —SANDWICHES—

Served with French Fries

**A X E L S Burger** Half pound char-grilled Angus beef, applewood smoked bacon, brie and caramelized onions 15

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

# —THE CHAR-HOUSE EXPERIENCE—

*A X E L S 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 entrées are complete with soup or salad, our jumbo house-made popover along with choice of seasonal vegetable and starch

## —STEAKHOUSE SURF N TURF—

— Choose one —

**Sirloin** 10oz 25

**Filet Mignon** 8oz 38

**KC Strip** 14oz 32

**Ribeye** 16 oz 34

**Herb-Crusted Prime Rib** 14 oz 32

— Choose one —

**Cold Water Lobster Tail** 15

**Bacon Wrapped Scallops** 12

**Signature Walleye** 12

**Wood Fire Shrimp** 12

## —CHAR-GRILLED MEATS—

Served with your choice of soup or side salad

**Filet Mignon** Char-grilled USDA Choice tenderloin; finished with our signature steak butter 8 oz 38

**KC Strip** Bone-in Choice NY Strip; finished with composition butter 14oz 32

**Sirloin** Char-grilled center cut USDA Choice Angus; finished with composition butter 10oz 25

**Herb-Crusted Prime Rib** Slow-roasted and accompanied by jus and horseradish cream 14oz 32

**Ribeye** USDA Choice marbled ribeye; finished with composition butter 16oz 34

**BBQ Ribs** St. Louis ribs glazed with tangy BBQ and lightly charred over wood fire; French fries and kale slaw  
6 Bones 20 9 Bone 30

### {PAIRINGS}

**Garlic Mashed Potato**

**Signature Green Beans**

**Loaded Baked Potato**

**Seasonal Vegetable**

**Bacon-Chive Potato Cake**

**Asparagus**

**Alfredo Potato**

**Quinoa Wild Rice**

### {ENHANCEMENTS}

**Caramelized Onions** 3

**Steakhouse Wild Mushrooms** 4

**Oscar Style** 8

**Blue Cheese Crust** 4

**Horseradish Crust** 4

## —WEEKLY FEATURES—

{TUESDAYS}

**ALL YOU CAN EAT  
SNOW CRAB LEGS**

*A X E L S Community Favorite*

{WEDNESDAY}

**WALLEYE**

Our famous walleye served pan-fried or parmesan crusted

{THURSDAYS}

**SMOKIN' THURSDAY**

Chef inspired mixed grill creation