

## —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** Toasted garlic foccacia, fresh basil, parmesan and balsamic glaze 11

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

**Chicken Bruschetta Flatbread** Grilled chicken, fresh grated mozzarella 13

**Spinach Mushroom Flatbread** Basil garlic pesto flatbread, parmesan 12

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

**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 & Salad Combo** Cup of Soup paired with House, Caesar or Chicken Salad 12

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

**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

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

**Chicken Salad** House-made chicken salad, spring greens tossed in a house vinaigrette with a variety of fresh fruit 13

**Grilled Salmon** Wood-fired salmon over spinach, arugula with grapes, carrots and herb vinaigrette 15

## 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 Cakes  
Coconut Shrimp

### — Salad —

House  
Caesar  
Chicken

A X E L S

## —ENTRÉES—

Served with your choice of Soup or Salad  
Upgrade to Beet or Wedge Salad 4

**Sirloin** Char-grilled center cut USDA Choice Angus; finished with composition butter; with garlic smashed potatoes 21

**Surf N' Turf** Our signature walleye paired with char-grilled steak; served with garlic smashed potatoes Sirloin 30 Filet 42

**Filet Mignon** Char-grilled USDA Choice tenderloin; finished with our signature steak butter; with garlic smashed potatoes 8 oz 32 Oscar Style 8

**Norwegian Salmon** Buttery cold-water salmon grilled over mesquite coals; finished with our signature composition butter and paired with seasonal vegetable 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

**River Grille's Chicken** Char-grilled airline chicken, wild mushroom confit, champagne cream sauce, bacon-chive potato cake and asparagus 19

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

**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

## —SANDWICHES—

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

**A X E L S Burger** Half pound char-grilled Angus beef, applewood smoked bacon, brie and caramelized onions 14

**Steak House Burger** Cajun-seasoned with blue cheese, onion haystacks and bacon 13

**Chicken Salad Sandwich** All white meat chicken salad, tomato, arcadian greens on thick cut multi grain 12

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

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

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

**Crab Cake Sandwich** Jumbo lump crab cake with tomato, arcadian greens and lemon dill aioli; served on our bakery fresh bun 13

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

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

**Pressed Cuban** Pulled pork, ham, Swiss, pickles, mustard on pressed hoagie 13

**French Dip** Slow-roasted thinly shaved prime rib topped with jus and creamy horseradish 13 Philly Style 2

**Half Sandwich** Reuben · BLT · French Dip Smoked Club · Chicken Salad; served with soup or House or Caesar Salad 12

## —EVENINGS AT A X E L S—

{SUNDAYS}

**HALF PRICE BOTTLES  
OF WINE**

Hand-selected by our staff

{TUESDAYS}

**ALL YOU CAN EAT  
SNOW CRAB LEGS**

Includes popover, soup or salad and sides.

*A X E L S Community Favorite*

{THURSDAYS}

**SMOKIN' THURSDAY**  
Chef inspired mixed grill creation