

—STARTERS—

Hummus Platter Roasted garlic hummus, marinated olives and tomato, fresh vegetables, herb crackers 12

Bruschetta Grilled ciabatta bread, lemon cream cheese, marinated olives and sun-dried tomatoes, basil oil 11

Coco Bull The best of both worlds: Bull Bites™ and Coconut Shrimp 18

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 15

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

Spinach Mushroom Flatbread Basil garlic pesto flatbread, parmesan 11

Caprese Flatbread Fresh mozzarella, roma tomatoes, pesto, basil oil 10

—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 Cup 4 Bowl 7

Soup of the Day Made fresh daily Cup 4 Bowl 7

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, Apple-wood smoked bacon, grape tomatoes, Gorgonzola cheese and bleu cheese dressing; drizzled with balsamic glaze 11

Bull Bite™ Salad A X E L S Bull Bites, fried onions, roma tomatoes, blue cheese crumbles, mixed greens with tarragon vinaigrette 15

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 House Salad
Upgrade to Wedge 4

Shrimp Papardelle Tomato, sweet peppers, fresh mozzarella, pesto 27

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

—CHARHOUSE BURGERS—

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

Bourbon Burger Sweet and spicy rub, brie cheese, bourbon onions, bacon, dijonnaise 15

Bistro Chicken Char-grilled chicken topped with ham, brie cheese, pickled red onion, lettuce and tomato 15

A X E L S

—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 potato

—STEAKHOUSE SURF N TURF—

— Choose one —

Sirloin 10oz 25

Filet Mignon 8oz 38

Prime Rib 14oz 30

Ribeye 16oz 36

KC Strip 14oz 32

— Choose one —

Cold Water Lobster Tail 15

Signature Walleye 12

Coconut Shrimp 12

Snow Crab Legs 12

—CHAR-GRILLED MEATS—

Served with your choice of Soup or House Salad

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

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

Ribeye USDA Choice marbled ribeye; finished with composition butter 16oz 36

Herb-Crusted Prime Rib Slow-roasted and accompanied by jus and horseradish cream 14oz 30

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

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

—CHARHOUSE FAVS—

Served with your choice of Soup or House Salad

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

Garlic Chicken Char-grilled airline chicken, roasted vegetable medley 22

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

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

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

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

—WEEKLY FEATURES—

{SUNDAY}
**ALL YOU CAN EAT
SLOW-ROASTED
PRIME RIB**

{TUESDAYS}
**ALL YOU CAN EAT
SNOW CRAB LEGS**
A X E L S Community
Favorite

{THURSDAYS}
SMOKIN' THURSDAY
Chef inspired mixed grill
creation