

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

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

Hummus Platter Roasted garlic hummus, marinated olive and tomato, fresh vegetables, herb crackers 11

Caprese Flatbread Fresh mozzarella, roma tomatoes, pesto, basil oil 11

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

—SOUP & SALADS—

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

French Onion Soup Topped with melted provolone Bowl 6

Chicken Dumpling Made fresh daily Cup 4 Bowl 6

Soup of the Day Made fresh daily Cup 4 Bowl 6

Soup & Salad Combo Cup of Soup paired with House, Caesar or Wedge 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 or Char-Grilled Chicken 15

Bull Bite™ Salad AXELS Bull Bites, fried onions, roma tomatoes, blue cheese crumbles, mixed greens with tarragon vinaigrette 15

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

Mediterranean Hummus, cous cous, mixed greens, marinated olives, pepperoncini, feta cheese, roasted garlic vinaigrette 12

Salmon Artichoke Wood-fired salmon over arcadian greens with marinated tomatoes, artichoke, asparagus and citrus-dill vinaigrette 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 Cakes
Coconut Shrimp

— Salad —

House
Caesar
Wedge

A X E L S

—ENTRÉES—

Start with Soup or House Salad 4

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

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; paired with seasonal vegetable 17

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

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

Garlic Chicken Char-grilled airline chicken, roasted vegetable medley 19

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

Shrimp Papardelle Tomato, sweet peppers, fresh mozzarella, pesto 20

—SANDWICHES—

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

Steak Burger Sliced sirloin, wild mushrooms, gruyere cheese, black pepper aioli 15

Bourbon Burger Sweet and spicy rub, brie cheese, bourbon onions, bacon, dijonaise 13

Bistro Chicken Char-grilled chicken breast, brie cheese, pickled red onion, lettuce and tomato 13

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

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

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

Walleye Sandwich Beer-battered, pan-fried or spicy avocado Pico on a toasted hoagie with lettuce, tomatoes 15

Grilled BLT Extra thick-cut grilled bacon, lettuce, tomato, pickled onion on ciabatta bread 14

Reuben Slow-braised hand-pulled corned beef, Gruyère cheese, pickled cabbage, 1000 Island, marble rye 13

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

—NIGHTS AT A X E L S—

{SUNDAYS}
**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