

A X E L S

STARTERS

COCONUT SHRIMP

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

BRUSCHETTA

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

JUMBO LUMP CRAB CAKES

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

BULL BITES™

A X E L S Signature blackened tenderloin tips served with béarnaise and horseradish sauce / 16

WALLEYE FINGERS

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

ONION RINGS

Thick-cut and beer battered half / 5 or full / 9

SANDWICHES

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

HALF SANDWICH Reuben • BLT • French Dip • Smoked Club Chef's Choice. Served with Soup or House or Caesar Salad

SMOKED CLUB SANDWICH

Smoked turkey, ham, house-cut bacon, cheddar and mayonnaise; choice of white or wheat / 13

CLASSIC BLT

Half pound of applewood smoked bacon lettuce, tomato and mayonnaise; with choice of white or wheat / 11

BRUSCHETTA CHICKEN

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

WALLEYE SANDWICH

Beer-battered or broiled walleye fillet on a toasted hoagie with lettuce, tomatoes and house-made tartar / 15

REUBEN OR RACHEL

Deli-sliced corned beef or smoked turkey, sauerkraut, Swiss and 1000 island on griddled marble rye / 13

FRENCH DIP

Slow-roasted thinly shaved prime rib; served with au jus / 13 Philly Style / 2

FAVORITES

Served with soup or salad and popover

SIRLOIN

Center cut USDA Choice Angus; finished with composition butter; served with garlic smashed potatoes / 21

NORWEGIAN SALMON

Mesquite-grilled fillet of cold water salmon finished with composition butter; seasonal vegetable / 17

BBQ RIBS

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

A X E L S WALLEYE

Lightly breaded with compound butter and toasted almonds or parmesan-crusted with honey cream; with seasonal vegetable / 19

SPICY CHICKEN PENNE

Blackened chicken, roasted red peppers and penne tossed in our basil pesto cream sauce / 14

BURGERS

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

CLASSIC AMERICAN

Choice of cheese, lettuce, tomato and onion / 11
Add bacon / 2

A X E L S BURGER

Half pound char-grilled Angus beef, applewood smoked bacon, brie and caramelized onions / 14

STEAKHOUSE

Cajun-seasoned with blue cheese, onion haystacks and bacon / 13

BREAKFAST BURGER

Half pound burger, griddled ham, cheddar, onion haystacks and fried egg / 13

LUNCH TRIO

Build your own lunch with small portions of our most popular items / 15

- Soup -

French Onion
Chicken Dumpling
Soup of the Day

- Entrée -

Bull Bites™
Coco Shrimp
Walleye Fingers
Crab Cake

- Salad -

House
Caesar
Beet Salad

PANTRY

FRENCH ONION / 7

CHICKEN DUMPLING / 6

SOUP OF THE DAY / 6

HOUSE OR CAESAR / 7

Add chicken or shrimp / 6 • steak or salmon / 8

SOUP & SALAD COMBO

Choice of soup paired with house, Caesar or Beet salad / 12

CLASSIC WEDGE

Iceberg wedge, applewood smoked bacon, grape tomatoes, Gorgonzola cheese, blue cheese dressing and balsamic glaze / 11

STACKED COBB

Our twist on a classic cobb
Jumbo Lump Crab / 18 or Char-Grilled Chicken / 15

BALSAMIC STEAK SALAD

Sliced sirloin, arcadian greens, peppers, onions, wild mushrooms, blue cheese crumble and basil balsamic / 15

ROASTED BEET SALAD

Spring greens, watermelon radish, golden beets, red onion, blue cheese, almonds and pomegranate vinaigrette / 12

BREAKFAST

Served Sat & Sun until 3pm

FARMERS OMELET

The Chef's favorite...Fresh plum tomatoes, baby spinach, cream cheese with a hint of garlic / 12

GRAND MARNIER FRENCH TOAST

With maple brown sugar butter and syrup / 9
Add breakfast meat / 3

EGGS OSCAR

A X E L S Signature jumbo lump crab, poached eggs, garlic spinach and asparagus; finished with Hollandaise sauce / 13

ALL-AMERICAN

Two eggs any style with choice of breakfast meat, home fries and toast / 11

A X E L S OMELET

Applewood smoked bacon, caramelized onions and brie cheese; finished with Hollandaise sauce / 13

EGGS BENEDICT

A classic with poached eggs served atop English muffins and house-cut bacon; topped with Hollandaise sauce / 11

STEAK HOUSE EGGS

Char-grilled sirloin and sautéed spinach, two eggs any style and home fries / 16

CAJUN PRIME HASH

Diced slow-roasted prime rib mixed with sweet yellow onions, peppers and potatoes; topped with two eggs of your choice and Cajun Hollandaise sauce / 13