

## —STARTERS—

**Bull Bites™** Our signature blackened tenderloin tips, served with béarnaise and horseradish sauce 15

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

**Bruschetta** Griddled thick-cut foccacia with sun-dried tomato pesto, fresh mozzarella and pickled red onion 10

**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 12

**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 7

**Chicken Dumpling** Made fresh daily Cup 4 Bowl 7

**Soup of the Day** Made fresh daily Cup 4 Bowl 7

**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 Risotto** Grilled garlic shrimp, wild mushrooms, roasted red peppers and asparagus over IPA risotto 17

## —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

# A X E L S

*"Where traditions and memories are made"*

We staff our A X E L S restaurants with a friendly and caring team that believes in exceeding your expectations. Our exceptional service and chef-driven menu, made with high quality, locally sourced ingredients, creates traditions and memories time and time again