

—STARTERS—

Spinach Artichoke Dip Served with toasted baguette crostini 12

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

Chicken Bruschetta Flatbread Grilled chicken, bruschetta mix and mozzarella 12

Mussels Steamed with garlic, white wine and lemon 13

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 16

Calamari Lightly breaded and deep fried with chipotle remoulade, tomato pomodoro and pepperoncinis 13

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

Coco - Fish - Bull A shareable platter with our favorites: Coconut Shrimp, Walleye Fingers, and Bull Bites™ 37

—SOUPS AND SALADS—

Add Grilled Chicken or Sautéed Shrimp 6 · Salmon or Bull Bites 8

French Onion Soup Cup 5 Bowl 7

Soup of the Day Cup 5 Bowl 7

Chicken Dumpling Soup Cup 5 Bowl 7

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

Stacked Cobb Our twist on a classic cobb Jumbo Lump Crab 18 Char-Grilled Chicken 16

Nicoise Salad Pan-seared tuna, fingerling potatoes, tomato, green beans, egg, kalamata olives, carrots with mustard vinaigrette 16

Beet Salad Mixed greens, julienned apples, roasted red and gold beets, goat cheese, candied pecans with pomegranate vinaigrette 13

—AXEL'S FAVORITES—

Includes our famous popover and choice of soup or salad

Cioppino Our version of a classic: shrimp, scallops, walleye, clams, mussels and crab stewed in a spicy tomato broth 29

Seafood Risotto Crab, shrimp and scallops with Parmesan risotto, red bell pepper, spinach, asparagus and finished with roasted garlic-basil oil 28

Pepper Crusted Tuna Pan-seared and served with crispy carrots, cabbage slaw, wasabi mashed potatoes and citrus soy sauce 32

Coconut Shrimp Hand-breaded shrimp, orange horseradish sauce, green beans and wild rice 26

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

Roasted Chicken Half oven-roasted chicken with sautéed bacon, spinach, mushrooms, wild rice and mustard sauce 20

Pork Porterhouse Heritage Duroc chop topped with apple chutney and served with roasted fingerling potatoes, bacon blue brussel sprouts 26

AXELS

—THE AXEL'S EXPERIENCE—

Create your own experience by selecting items A La Carte or complete the Supper Club Experience which includes soup or salad and two sides

—STEAK—

Sirloin USDA Choice Angus 9oz center cut
A La Carte 20 Supper Club 28

New York Strip 14 ounces of Full-flavored
USDA Choice A La Carte 27 Supper Club 35

Prime Rib 14 ounces of slow-roasted, herb crusted
prime A La Carte 27 Supper Club 35

Filet 8 ounces of the most tender cut of lean beef
A La Carte 32 Supper Club 40

Ribeye 22 ounces of perfectly marbled bone-in
French cut A La Carte 48 Supper Club 56

—FISH & SEAFOOD—

Axel's Walleye Lightly breaded with compound
butter and toasted walnuts or parmesan crusted with
honey cream A La Carte 25 Supper Club 33
We sell more walleye than any other restaurant in Minnesota

Norwegian Salmon Mesquite-grilled fillet
of buttery cold water salmon finished with herb-garlic
butter A La Carte 23 Supper Club 31

Lobster Tails Canadian cold water lobster tails
served with clarified butter A La Carte 38 Supper Club 46

Scallops Pan-seared jumbo Sea Scallops with basil
roasted garlic oil A La Carte 26 Supper Club 34

{ ADD SURF }

Lobster Tail 18

Axel's Walleye 12

Scallops 12

Shrimp 12

{ PAIRINGS }

Garlic Mashed Potato 4

Loaded Baked Potato 4

Bacon-Chive Potato Cake 4

Alfredo Potato 5

Parmesan Risotto 4

Asparagus 5

Signature Green Beans 4

Bacon Blue Brussel Sprouts 6

Wild Rice 5

Soup or Salad 3

{ ENHANCEMENTS }

Oscar Style 8

Blue Cheese Crust 4

Horseradish Crust 4

Caramelized Onions 3

Wild Mushrooms 4

—SANDWICHES—

Served with French Fries

Axel's Burger Half
pound Char grilled fresh Angus
beef, Applewood bacon, brie and
caramelized onions 15

Tuna Sandwich Pepper-
crusted tuna, house-made pickles,
avocado, Asian slaw and spicy mayo 15

Bruschetta Chicken Char-
grilled chicken breast topped with
provolone and tomato basil bruschetta
on parmesan foccacia 15