

—STARTERS—

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

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 16

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

Neapolitan Flatbread Fresh mozzarella, roma tomatoes, basil 11

BBQ Chicken Flatbread Bourbon onions, char-grilled chicken, bacon, cheddar cheese 12

Greek Flatbread Spinach, feta cheese, pepperoncini, red peppers, Greek olives 11

—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 5 Bowl 7

Soup of the Day Made fresh daily Cup 5 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

Wedge Salad Iceberg wedge, applewood smoked bacon, grape tomatoes, Gorgonzola cheese, pickled red onion, bleu cheese dressing 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 16

Mediterranean Anitpasto Spring mix, Italian sausage, grape tomatoes, fresh mozzarella, hummus, pepperoncinis, olives, served with crustini 15

Teriyaki Salmon Teriyaki glazed salmon with spring mix, shredded cabbage, fresh pineapple and sesame dressing 16

—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

Swordfish Char-grilled swordfish with pineapple soy sauce, crispy brussel sprouts, crispy ham 28

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

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

Scallops Pan-seared Bay Scallops with apple bacon jam, roasted vegetables and spinach with Sriracha honey mustard 28

BBQ Ribs St. Louis ribs glazed with tangy BBQ sauce and lightly charred over wood fire served with French fries and house-slaw 6 Bones 20 9 Bones 30

Grilled Chicken Char-grilled airline chicken with roasted vegetable medley 19

Shrimp Risotto Grilled garlic shrimp, wild mushrooms, roasted red peppers and asparagus over IPA risotto 27

Red Wine Spaghetti Italian sausage, marinara sauce, burgundy noodles, parmesan, crispy ham 20

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

A X E L S

—À LA CARTE—

Combine your own items and create your own flavor pairing

—STEAK—

Sirloin USDA Choice Angus 9 oz center cut 20

New York Strip 14 oz USDA Choice 27

Prime Rib 14 oz herb-crust and slow-roasted prime beef 27

Filet 8 oz of the most tender cut of lean beef 32

Ribeye 22 oz of perfectly marbled bone-in French cut 48

—FISH & SEAFOOD—

Swordfish Char-grilled with garlic herb butter 17

Grilled Shrimp Garlic butter and lemon 18

Norwegian Salmon Mesquite-grilled fillet of buttery, cold water salmon finished with herb-garlic butter 23

Lobster Tails Canadian cold water lobster tails served with clarified butter single 18 twin 36

Scallops Pan-seared jumbo Sea Scallops with Sriracha honey mustard 18

{ Soup · Salad }

Soup of the Day 5

Chicken Dumpling 5

Side House Salad 4

Caesar Salad 4

{ PAIRINGS }

Garlic Mashed Potato 4

Loaded Baked Potato 4

Wild Rice 5

Asparagus 5

Broccoli 4

Signature Green Beans 4

Roasted Vegetables 5

French Fries 4

{ ENHANCEMENTS }

Oscar Style 8

Béarnaise 4

Bourbon Onions 4

Crab Cake 8

Wild Mushrooms 4

—SANDWICHES—

Served with French Fries

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

Chicken Pannini Char-grilled chicken, spinach, red onion, fresh mozzarella, tomato, lemon aioli on a ciabatta bun 15