

—STARTERS—

Bull Bites™ Our signature blackened tenderloin tips, served with béarnaise and 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

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

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

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

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 16

Wedge Salad Iceberg wedge, applewood smoked bacon, grape tomatoes, Gorgonzola cheese, pickled red onion, bleu cheese dressing with balsamic glaze 11

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

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

Norwegian Salmon Buttery cold-water salmon grilled over mesquite coals; finished with our signature composition butter; paired with seasonal vegetable 17

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

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

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

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

Red Wine Spaghetti Italian sausage, marinara sauce, burgundy noodles, parmesan, crispy ham 14

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

—SANDWICHES—

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

Steak Burger Sliced sirloin, wild mushrooms, gruyere cheese, black pepper aioli 16

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

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

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

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