

## —STARTERS—

**Bull Bites™** Our signature blackened tenderloin tips served with béarnaise and horseradish sauce 16

**Coco-Bull** The best of both worlds: Bull Bites™ and Coconut Shrimp 19

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

**Walleye Fingers** Hand-breaded in Shore Lunch and served with house-made tartar sauce 14

**Axels Share Plate** Roasted garlic tapenade, chicken florentine rillette, baguette, seasonal accompaniments 14

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

**Jumbo Lump Crab Cakes** Hand-crafted, pan-seared lump crab cakes served with lemon dill aioli 15

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

## —SOUP & SALADS—

Add Grilled Chicken or Sautéed Shrimp 6 or Bull Bites 8

**French Onion Soup** Cup 5 Bowl 7

**Chicken Dumpling Soup** Cup 5 Bowl 7

**Soup & Salad Combo** Cup of Soup paired with House, Caesar or Wedge Salad 12

**Grilled Salmon Caesar** Char-grilled salmon, fresh cut romaine, Caesar dressing, parmesan and house-made croutons 15

**Berry Salad** Seasonal berries, goat cheese, candied pecans, mixed greens and strawberry vinaigrette 13

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

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

**Roasted Beet Salad** Roasted red and gold beets, arugula, oranges, feta, toasted almonds and honeyed peppered vinaigrette 13

**Fresh Tomato Salad** Marinated grape tomatoes, sliced mozzarella, mixed greens and balsamic vinaigrette 13

## 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 Cake  
Coconut Shrimp

— Salad —  
Caesar  
Beet  
Wedge

## A X E L S LUNCH DUO

Half Sandwich with choice of soup or salad 12

— Half Sandwich —  
Smoked Club  
Reuben  
Rachel  
BLT  
French Dip

— Soup or Salad —  
French Onion  
Chicken Dumpling  
Caesar Salad  
Beet Salad  
Wedge Salad

*\*Gluten free preparation available. Ask your server for details.*

# —ENTRÉES—

Served with your choice of Soup or Salad  
Upgrade to Beet or Wedge Salad 4

**Sirloin** Char-grilled 9oz center cut USDA Choice Angus finished with composition butter and served with garlic smashed potatoes 21

**Land and Lake** Our signature walleye paired with char-grilled steak served with garlic smashed potatoes  
Sirloin 30 Filet 42

**Filet Mignon** Char-grilled USDA Choice tenderloin finished with our signature steak butter and served with garlic smashed potatoes 8 oz 32 Oscar Style 8

**Norwegian Salmon** Grilled fillet of buttery, cold water salmon finished with herb-garlic butter paired with our seasonal vegetables 17

**Axels Famous Walleye** Lightly breaded with compound butter and toasted almonds or parmesan-crusteD with honey cream served with wild rice 19  
We sell more walleye than any other restaurant in Minnesota

**Orecchiette Pasta** Blistered tomatoes, spinach, seasonal squash, peas, arugula, honey-herb sauce 14

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

**Shrimp Risotto** Parmesan risotto with red bell pepper, asparagus and shrimp and finished basil oil 16

# —SANDWICHES—

Served with French Fries, Coleslaw, Kettle Chips or Fresh Fruit

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

**Smoked Club Sandwich** Smoked turkey, ham, applewood smoked bacon, cheddar, mayonnaise, lettuce and tomato 13

**Lemon Chicken** Lemon-marinated chicken, basil aioli, lettuce, tomato, thinly sliced grilled lemon on focaccia 15

**Rachel** Deli-sliced smoked turkey, sauerkraut, Swiss and 1000 Island on griddled marble rye 13

**Reuben** Deli-sliced corned beef, sauerkraut, Swiss and 1000 Island on griddled marble rye 13

**Classic BLT** Half pound of applewood smoked bacon, lettuce, tomato, Swiss and mayonnaise 11

**French Dip** Slow-roasted thinly shaved prime rib, creamy horseradish and au jus 13 Philly Style 3

**Walleye Sandwich** Beer-battered or pan-fried walleye fillet on a toasted hoagie with lettuce, tomatoes and house-made tartar sauce 15

# AXELS

*Where traditions and memories are made"*

On behalf of Axel's, we staff our restaurants with a friendly and caring team that believes in exceeding your expectation. Our exceptional service and chef inspired menu made with quality, and locally sourced ingredients create traditions and memories time and time again

*\*Gluten free preparation available. Ask your server for details.*