

AXELS



steak fish cocktails

— STARTERS —

Hand-Crafted Onion Rings Beer-battered, fried to a golden brown Full 9 | Half 5

Spinach Artichoke Dip Topped with parmesan cheese, served with toasted baguette 12

Mussels* Steamed with garlic, white wine, and lemon 16

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

Coconut Shrimp* Hand-breaded shrimp paired with an orange horseradish sauce 16

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

Coco-Bull* Coconut Shrimp and Bull Bites™ 19

Coco-Fish-Bull* A shareable platter with our favorites: Coconut Shrimp, Walleye Fingers, and Bull Bites™ 38

— SOUPS —

Cup 5 Bowl 7

French Onion Soup Traditionally prepared

Chicken Dumpling Soup Tender vegetables, fresh herbs, in a chicken broth

Cajun Chicken Soup Cream based with roasted red peppers and vegetables

— SALADS —

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

Side House or Caesar Side Salad 3

Side Axels Wedge 5

Stacked Cobb* Classic cobb with char-grilled chicken 16

Caesar Salad A traditional favorite 10 Add anchovies .50

Axels Wedge Applewood smoked bacon, grape tomatoes, and gorgonzola cheese, with bleu cheese dressing and a drizzle of balsamic glaze 11

— SANDWICHES —

Served with French Fries

Axels Chicken* Char-grilled Chicken, Applewood bacon, brie and caramelized onions 15

Axels Burger* Half pound Char-grilled, fresh Angus beef, Applewood bacon, brie and caramelized onions 15

French Dip* Slow roasted thinly shaved prime rib, creamy horseradish, and au jus 15

AXELS

Where traditions and memories are made™

On behalf of Axels, we staff our restaurants with a friendly and caring team that believes in exceeding your expectations. 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.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

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— AXELS SIGNATURE ENTRÉES —

Includes our famous popover and choice of soup or salad

Butternut Squash Ravioli *Vegetarian* Tossed in a cream sage sauce with roasted squash and spinach 20

Bone-In Chicken Breast* Covered in Hunter's gravy served with vegetable of the day and garlic mashed potatoes 26

Coconut Shrimp* Hand-breaded shrimp served with green beans, garlic mashed potatoes and orange horseradish sauce 26

Spicy Chicken Penne* Blackened chicken with roasted red peppers in our basil pesto cream sauce 20

Stroganoff Pasta* Slow roasted prime rib, mushrooms, fettuccine, and alfredo sauce 22

Cioppino* Our version of a classic: shrimp, scallops, walleye, clams, and mussels stewed in a spicy tomato broth 34

— THE AXELS EXPERIENCE —

Our supper club experience includes soup or salad and two sides
Also available À La Carte

— STEAK —

Sirloin USDA* Choice Angus 9oz center-cut
À La Carte 22 Supper Club 30

*Optional: Drunk N' Dirty Signature Whiskey Marinade
Honoring a Bonfire Memory with a new Axels Tradition*

Prime Rib* 14 ounces of slow-roasted, herb-crusted prime beef
À La Carte 33 Supper Club 41

Filet* 8 ounces of the most tender cut of lean beef
À La Carte 34 Supper Club 42

Ribeye 16 ounces of perfectly marbled bone-in
À La Carte 48 Supper Club 56

— FISH & SEAFOOD —

Axels Walleye* Lightly breaded with compound butter and toasted almonds or parmesan-crusted with honey cream
À La Carte 25 Supper Club 33

We sell more walleye than any other restaurant in Minnesota

Norwegian Salmon* Grilled fillet of buttery, cold water salmon finished with herb-garlic butter
À La Carte 23 Supper Club 31

Scallops* Pan-seared sea scallops atop butternut puree
À La Carte 27 Supper Club 35

{ ADD SURF }

Walleye* 12
Scallops* 12
Shrimp* 12

{ PAIRINGS }

Garlic mashed potato 5
Loaded baked potato 5
Horseradish potato cake 6
Axels mushrooms 7
Signature green beans 6
Vegetable of the day 6

Daily Specials

Tuesday

Wednesday

Thursday

Friday

Saturday

Sunday

All You Can Eat
Snow Crab Legs

½ Price Bottles
Of Wine

Double Rewards
Points

Fish Fry – Walleye,
Pacific Cod, Shrimp

Lobster, Reserve Your
Table Reserve Your Tail

Brunch With
Bottomless Mimosas

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