

Starters

Calamari* Lightly breaded and deep fried served with chipotle aioli 13

Jumbo Lump Crab Cakes* Hand-crafted, blue crab cakes pan-seared and served with lemon dill aioli 17

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

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

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

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

Soups

Cup 5 Bowl 7

French Onion Soup Traditionally prepared

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

Soup of the Day Ask your server

Salads

Add Grilled Chicken* 6 · Bull Bites* 8 · Sautéed Shrimp* 10 · Salmon* 12 · Anchovies* .50

Caesar Salad A traditional favorite 10

Beet Salad Roasted red and yellow beets, fresh oranges, carrots, toasted almonds, and feta cheese on a bed of spring mix in a balsamic vinaigrette 13

Stacked Cobb* Grilled chicken 16 | jumbo lump crab 18

Crispy Chicken Salad* Hand breaded chicken, applewood smoked bacon, smoked gouda, grape tomatoes, shallots, carrots, and a honey mustard vinaigrette 16

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

Crispy Chicken* Hand breaded chicken, applewood bacon, gouda, lettuce, tomato, and a BBQ bistro sauce 15

Axels Chicken or Burger* Char-grilled chicken or 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

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.*

Axels Signature Entrées

Includes our famous popover and choice of soup or salad

Risotto *Vegetarian* Garlic, spinach, tomatoes, and parmesan cheese 18 *Add Grilled Chicken* 6 or Sautéed Shrimp* 10*

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

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

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

Axels Experience

Our supper club experience includes soup or salad and two pairings
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*

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

Prime Rib* 14 ounces of herb-crusted prime beef
À La Carte 43 Supper Club 51

Petite Cut 10 oz À La Carte 32 Supper Club 40

Ribeye* 22 ounces of perfectly marbled bone-in
À La Carte 60 Supper Club 68

— 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 with a lime gremolata

À La Carte 28 Supper Club 36

ADD SURF

Shrimp* 10

Walleye* 12

Scallops* 14

PAIRINGS

Garlic mashed potato 5

Loaded baked potato 5

Parmesan Risotto 5

Horseradish potato cake 6

Signature green beans 6

Vegetable of the day 6

Axels mushrooms 7

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

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