

Starters

Bull Bites™ Our signature blackened tenderloin tips served with béarnaise and horseradish sauce 17

Mussels* With garlic and white wine 17

Hummus Traditional and roasted red pepper with pesto and pita bread 8

Crab Cakes* Two Maryland style crab cakes served with lemon-dill aioli 21

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™ 21

Coco-Fish-Bull* A shareable platter with our favorites: Coconut Shrimp, Walleye Fingers, and Bull Bites™ 41

Soups

Cup 5 Bowl 7

French Onion Soup

Chicken and Wild Rice Soup

Salads

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

All Salads are Available in Half Portions

Steak Salad* Mixed greens, chopped bacon, sliced mushroom, red onion, and smoked gouda tossed with vinaigrette and topped with sliced prime rib 20

Beet Salad Roasted red and yellow beets, fresh oranges, carrots, toasted almonds, feta cheese on spring mix 13

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

Greek Salad Freshly chopped romaine lettuce mixed with red onion, kalamata olive, feta cheese, grape tomato, sliced cucumber and pepperocini peppers all tossed with balsamic vinaigrette 16

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

Sandwiches

Served with French Fries

Crispy Chicken* Hand breaded chicken, applewood bacon, gouda, lettuce, tomato, and a BBQ bistro sauce 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 19

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* Lemon pepper, spinach, asparagus, garlic and red peppers 18

Add Grilled Chicken* 6 or Sautéed Shrimp* 10

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

Cioppino* Our version of a classic: shrimp, scallops, walleye, clams, and mussels stewed in a spicy tomato broth 39

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

Drunk N' Dirty* Choice Angus 9 oz center-cut sirloin with our Whiskey Marinade with mashed potatoes and asparagus 36

Pasta Fresco Fettucine noodles tossed with crushed roma tomato, extra virgin olive oil, fresh basil, and sliced garlic 20

Add Grilled Chicken* 6 or Sautéed Shrimp* 10

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 25 Supper Club 33

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 63 Supper Club 71

— FISH —

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 26 Supper Club 34

Halibut Milanese* Pan-seared halibut filet topped with our brothy Milanese sauce
À La Carte 31 Supper Club 39

ADD SURF

Shrimp* 10

Walleye* 12

Crab Cake* 11

PAIRINGS

Garlic Mashed Potato 5

Loaded Baked Potato 5

Parmesan Risotto 5

Horseradish Potato Cake 6

Signature Green Beans 6

Asparagus 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

Gluten-free preparation available. Ask your server for details.

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