

## — STARTERS —

**Bull Bites**<sup>™</sup> Our signature blackened tenderloin tips served with béarnaise and horseradish sauce 17

**Coco-Bull**\* The best of both worlds: Bull Bites<sup>™</sup> and Coconut Shrimp 21

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

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

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

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

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

## — SOUP & SALADS —

### French Onion Soup

Cup 5 Bowl 7

### Chicken & Wild Rice Soup

Cup 5 Bowl 7

### Soup & Salad Combo

Cup of soup paired with House, Caesar or Wedge Salad 12

**Caesar Salad** Fresh cut romaine, Caesar dressing, parmesan, and house-made croutons 10

*Add Grilled Chicken\* 6, Shrimp\* 10, or Salmon\* 12*

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

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

**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

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

## A X E L S LUNCH DUO

Choose one item from each column 12

### -Choose One-

Half Avocado BLT  
Crab Cake  
Coconut Shrimp  
Walleye Fingers  
Bull Bites

### -Choose One-

French Onion Soup  
Chicken & Wild Rice Soup  
Caesar Salad  
Greek Salad  
Wedge Salad

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

## — ENTRÉES —

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

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

**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*

**Norwegian Salmon\*** Grilled filet 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

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

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

**Risotto** Parmesan risotto with red bell peppers, spinach, and basil oil 18  
*Add Grilled Chicken\* 6 or Sautéed Shrimp\* 10*

## — SANDWICHES —

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

**Steakhouse French Dip** Slow roasted, thinly shaved prime rib, creamy horseradish, and au jus 13

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

**Avocado BLT** Half pound of applewood smoked bacon, lettuce, marinated tomato, and garlic aioli 11

**Walleye Po' Boy** Shore lunch battered walleye fingers on a toasted hoagie roll with lettuce, tomatoes, pickled red onions, and house-made tartar sauce 15

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

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