

— STARTERS —

Bull Bites[™] Our signature blackened tenderloin tips served with béarnaise and horseradish sauce 18

Coco-Bull* The best of both worlds: Bull Bites[™] and Coconut Shrimp 21

Hummus Traditional and roasted red pepper with pesto and pita bread 9

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

Walley Fingers* Hand-breaded in Shore Lunch and served with house-made tartar sauce 16

Coconut Shrimp* Hand-breaded shrimp paired with an orange horseradish sauce 18

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

— SOUP & SALADS —

French Onion Soup

Cup 6 Bowl 8

Chicken & Wild Rice Soup

Cup 6 Bowl 8

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 14

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 17

Crispy Chicken Salad* Hand breaded chicken, applewood smoked bacon, smoked gouda, grape tomatoes, shallots, and carrots 17

Axels Wedge Applewood smoked bacon, grape tomatoes, and gorgonzola cheese, with bleu cheese dressing and a drizzle of balsamic glaze 13

A X E L S LUNCH DUO

Choose one item from each column 14

-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 27

Land and Lake* Our signature walleye paired with char-grilled steak served with garlic mashed potatoes Sirloin 32 Filet 44

Pasta Fresco Fettucine noodles tossed with crushed roma tomato, extra virgin olive oil, fresh basil, and sliced garlic 21
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 signature green beans 28

Axels Famous Walleye* Lightly breaded with compound butter and toasted almonds or parmesan-crusting with honey cream served with signature green beans 27

Filet Mignon* 8 oz char-grilled USDA Choice tenderloin finished with our signature steak butter and served with garlic mashed potatoes 40

Spicy Chicken Penne* Blackened chicken tossed with roasted red peppers in our basil pesto cream sauce 23

Risotto Parmesan risotto with red bell peppers, spinach, and basil oil 19
Add Grilled Chicken 6 or Sautéed Shrimp* 10*

— SANDWICHES —

Served with French Fries, Kettle Chips, or Signature Green Beans

Steakhouse French Dip Slow roasted, thinly shaved prime rib, creamy horseradish, and au jus 19

Crispy Chicken Sandwich Hand breaded chicken, applewood bacon, gouda, lettuce, tomato, and a BBQ bistro sauce 16

Avocado BLT Half pound of applewood smoked bacon, lettuce, marinated tomato, and garlic aioli 13

Walleye Po' Boy Shore lunch battered walleye fingers on a toasted hoagie roll with lettuce, tomatoes, pickled red onions, and house-made tartar sauce 16

Axels Burger Half pound char-grilled fresh Angus beef, applewood smoked bacon, brie, and caramelized onions 16

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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