

APPETIZERS

HOUSE MADE POPOVERS

served with your choice of herb butter or dulce butter 4

BULL BITES

our signature blackened tenderloin tips served with horseradish cream and chimichurri 19

GARLIC SHRIMP

garlic marinated shrimp sauteed with aleppo pepper and clarified butter 13

SURF & TURF

a combination of our signature bull bites and garlic shrimp, served with horseradish cream and chimichurri 26

WALLEYE CAKES

wild rice, red pepper, cress, and lemon cajun aioli 16

EGGPLANT CAPONATA

a chilled spread of roasted eggplant, red pepper, capers, golden raisins, and basil on garlic crostini 12

HAND CUT BEER BATTERED ONION RINGS

served with seasoned sour cream 12

CHARCUTERIE BOARD

chef's selection of meats, cheeses, and preserves MP

PEI MUSSELS

garlic, white wine, butter, herbs, and grilled bread 19

lemongrass, red curry, coconut milk, scallions, and grilled bread 19

SOUPS

HOUSE MADE FRENCH ONION SOUP

crostini, melted gruyere, and fresh herbs 10

SOUP DU JOUR 7

SALADS

STEAK SALAD*

revol greens and red onion tossed with cider vinaigrette, topped with flank steak, bacon, and mushroom 20
add: 3 garlic shrimp +7

BEET SALAD

roasted beets over arugula with caramelized onion and house herbed cream dressing, topped with crispy shallots 16
add: grilled chicken +6

ARTISAN CAESAR

baby romaine with house caesar, shaved parmesan, fresh croutons, and boquerones 17
add: grilled chicken +6 or 3 garlic shrimp +7

AXEL'S BIBB WEDGE

house blue cheese, blue crumbles, grape tomato, bacon lardons, red onion, and grilled bread 16
add: grilled chicken +6, flank steak +11, 3 garlic shrimp +7*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTREES

CIOPPINO

bay scallops, fresh fish, shrimp, clams, and mussels in a stewed tomato broth 39

CAJUN CHICKEN PENNE

andouille sausage, roasted red peppers, spinach, creole cream, and fresh oregano 28

BRAISED LAMB SHANK

potato gratin and grilled asparagus 38

RISOTTO

tomato, green beans, corn, and shaved parmesan 20

add: grilled chicken +6 or 3 garlic shrimp +7

WALLEYE FILLET

wild rice pilaf, lemon herb compound butter, lemon, and vegetable 32

STEAKS, CHOPS, AND SEAFOOD*

served with choice of two pairings

BEEF

TENDERLOIN

with au poivre vert 45

PRIME RIB

with au jus, horseradish cream 45

RIBEYE*

with demi glaze 60

STRIP STEAK

with sicilian onion demi glaze 52

CHEF'S CUT OF THE WEEK

see server for preparation and price

PORK

LOCAL DUROC BONE-IN

PORK LOIN CHOP

with apple blue cheese cream 34

SEAFOOD

SEARED HALIBUT

with truffle butter 36

WILD SALMON

with sofrito 32

FISH OF THE DAY MP

LOBSTER TAIL

PAIRINGS 7

WILD RICE PILAF

REDSKIN GARLIC MASHED POTATO

RISOTTO

BAKED POTATO

POTATO GRATIN

SIGNATURE GREEN BEANS

AXELS WILD MUSHROOMS

CHEF'S VEGETABLE OF THE DAY

SANDWICHES

served with crispy fries; substitute onion rings +4

CRISPY CHICKEN SANDWICH

sesame stick crusted red pepper chicken patty, white cheddar, garlic aioli, and spinach 16

AXEL BURGER*

seasoned angus patty, mahon cheese, sicilian onion, and cilantro ketchup 17

FRENCH DIP

slow roasted, thinly shaved prime rib, provolone, horseradish sauce, and au jus 19