

LUNCH MENU

APPETIZERS

HOUSE MADE POPOVERS served with your choice of herb butter or dulce butter	4	WALLEYE CAKES wild rice, red pepper, cress, and lemon cajun aioli	16
BULL BITES our signature blackened tenderloin tips served with horseradish cream and chimchurri	19	EGGPLANT CAPONATA a chilled spread of roasted eggplant, red pepper, capers, golden rasins and basil on garlic crostini	12
ONION RINGS Handcut, beer battered served with seasoned sour cream	12	MUSSELS garlic, white wine, butter, herbs, and grilled bread	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 chimchurri	26

SOUPS

HOUSE MADE FRENCH ONION crostini, melted gruyere, and fresh herbs	10
SOUP DU JOUR inquire with server	7

LUNCH DUO

YOUR CHOICE OF ANY TWO: SOUP 1/2 SALAD APPETIZER excluding surf and turf	20
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SANDWICHES

all sandwiches served with French fries, upgrade to soup or 1/2 salad (2)

CRISPY CHICKEN SANDWICH sesame stick crusted red peper chicken patty, white cheddar, garlic aioli, and spinach	16
AXELS 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
LOBSTER BLT lobster in beurre blanc, crisp bacon, lettuce, and tomato	20
ALT avocado, bibb lettuce, tomato, and garlic aioli on sourdough add bacon (3)	12
SHRIMP PO' BOY batter fried shrimp, lettuce, tomato, pickled red onion, and lemon cajun aioli	17

SALADS

REVOL GREENS SALAD grape tomato, carrots, cucumbers, croutons, and choice of house dressing	6
ARTISAN CEASAR baby romaine with house Ceasar, shaved parmesan, fresh croutons, and Boquerón's add chicken (6) add shrimp (7)	17
BEET SALAD roasted beets over arugula with caramelized onion and house herb cream cheese dressing topped with shallots add chicken (6)	16
AXEL'S BIBB WEDGE house blue cheese, crumbles, grape tomatoes, bacon, red onion, and grilled bread add chicken (6) add filet (11) add shrimp (7)	16

ENTREES

CAJUN CHICKEN PENNE andouille sausage, roasted red peppers, spinach, creole cream, and fresh oregano	20
PETITE FILET* roasted fingering potatoes, broccoli, and house steak sauce add shrimp (7)	22
RISOTTO tomato, green beans, corn, and shaved parmesan add chicken (6) add shrimp (7)	20
GRILLED SALMON* sofrito, wild rice pilaf, and greens salad in lemon vinaigrette	22



Contemporary, Classic Cuisine and Cocktails

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

A X E L S



steak fish cocktails
