

Starters

Coconut Shrimp 19

Jumbo Hand Breaded Shrimp, Orange
Horseradish Sauce

Walleye Fingers 19

Hand Breaded Walleye, Tartar Sauce, Lemon

Jumbo Lump Crab Cakes 19

Pan seared Blue Lump Crab Cakes, Lemon Dill
Aioli

Flatbread 17

Chef inspired, changes weekly

Axels Wings 16

Cajun Dry Rub, Rosemary Salt, Buffalo, Teriyaki

Bull Bites 19

Blackened Tenderloin Tips, Crispy Onions,
Béarnaise, Horseradish Cream Sauce

Duck Wontons 19

Blueberry Sesame Sauce, Toasted Sesame

Seared Scallops 19

Sweet Potato Canape, Herb Oil, Microgreens

Shrimp Cocktail 18

Nordic Cocktail Sauce, Creamy Hoesradish

Beet Carpaccio w/ Burrata 17

Evoo, Agave Vinaigrette, Mixed Greens, Cilantro
Gremolata, Pistachio

Seasonal Artisan Cheese Sampler 17

Ask your server for rotating cheeses

Soups & Salads

French Onion Soup 8

Savory Beef Broth, Soft Onions, Crostini,
Melted Provolone

Wild Rice Soup with Mushrooms 6 | 8

Broth based MN Wild Rice with wild mushroom blend

Wedge Salad 13

Applewood Smoked Bacon, Grape Tomatoes,
Gorgonzola Cheese, Bleu Cheese Dressing,
Balsamic Drizzle

Crab Louie 21

Hearts of Palm, Asparagus, Tomato, Turmeric
Eggs Capers, Avocado, Onions, 1000 Island

Bull Bite Salad 21

Axels Bull Bites, Crispy Onions, Tomatoes,
Bleu Cheese Crumbles, Mixed Greens,
Tarragon Vinaigrette

Caesar Salad Side 6 | Large 13

Torn Romaine, Parmesan, House Croutons
Add Anchovies 3

House Salad Side 6 | Large 12

Mixed Greens, Cucumber, Carrot, Onion,
Choice of Dressing

Spinach Salad 14

Strawberry, Candied Pecans, Bleu Cheese
Crumbles, Sweet Onion Dressing

Add Chicken 5 | Bull Bites 8

Grilled Shrimp 10

Handhelds

All Sandwiches Come with Choice of Fries, Fruit or Pickled Vegetable

Substitute a Cup of Mushroom Soup, Small House Salad or Small Caesar Salad \$3

Smoked Brisket 19

Ciabatta Roll, Gochujang BBG Sauce, Icebox Pickles

Blue-Gill 17

Brioche Bun, Icebox Pickles, Lemon Aioli

Grilled Portobello Sandwich 16

Focaccia Bread, Onion Jam, Garlic Aioli, LT&O

Avocado BLT 16

Choice of Bread, Avocado, Bacon, Lettuce, Tomato,
Dijonnaise

Pastrami Sandwich 17

Pastrami, Toasted Pumpnickel Rye, Hot Mustard
Pickles, Dill Havarti, Dijonnaise

Grilled Ham and Swiss 14

With Strawberry Red Wine Jam

Italian Roast Beef 18

Hoagie Bun, Swiss Cheese, Gardinera

Grilled Chicken or Half Pound Burger 16

Brioche Bun, Topping Choices

Patty Melt 17

Half Pound Burger, Toasted Pumpnickel Rye,
Swiss Cheese, Hot Mustard Pickles, Charred Scallion Aioli

Scallion aioli

Toppings

\$0 Each—Cheddar, American, Lettuce, Tomato, Raw Onion

\$2 each—Bacon, Caramelized Onions, Crispy Onions

\$3 each—Brie Cheese, Bleu Cheese, Avocado

Axels' Char-Grill Experience

Includes Choice of Two Pairing and our Famous Popover with Choice of Soup or Salad

NY Strip* 47

12 oz Hereford Center Cut

Filet * 53

8 oz Hereford Tenderloin

Ribeye * 59

20 oz Hand-Cut from Hereford Prime

Sirloin USDA * 33

10 oz Hereford center-cut

Herb Crusted Prime Rib *
(Served Every Friday and Saturday)

14 oz 57 | 9 oz 44

Atlantic Salmon 36

10 oz, Skin-on

Lamb Chops 29

3 Bone-In Australian Chops with Red Wine Demi

St. Louis BBQ Ribs

With Gochujang BBQ Sauce

Half Rack 26 | Full Rack 38

Boneless Porkchop 27

14 oz Chop with Bourbon Balsamic Peaches

-Sauces / Toppings-

Béarnaise 2

Bleu Cheese Crusted 3

Oscar Style 9

Mushroom Ragu 2

Three Onion Blend 3

-Additions-

3 Jumbo Shrimp 12

3 Scallops 18

Single Crab Cake 8

-Pairings-

Garlic Mashed Potatoes 6

Loaded Baked Potato 6

Smashed Potatoes 6

Signature Green Beans 6

Asparagus 7

Axels Signature Entrées

Includes our Famous Popover with Choice of Soup or Salad

Coconut Shrimp 29

Hand Breaded Shrimp, Orange Horseradish Sauce, Green Beans, Choice of Potato

Seared Scallops 42

Bacon-Mustard remoulade, Smashed Potatoes, English Peas

Pan Seared Sea Bass 44

Goddess sauce, Cardamom Black Rice, Pickled Vegetable Salad

Garlic & Herb Half Chicken 27

Slow Roasted and Char Grilled Half Chicken

Shrimp Linguine 25

Sautéed Jumbo Shrimp, Tomatoes, Garlic Wine Butter Sauce, Linguine, Fresh Basil

Spicy Chicken Penne 22

Blackened Chicken, Sun Dried Tomatoes, Roasted Red Peppers, Basil Pesto Cream Sauce

Walleye 37

Lightly Breaded, Axels' Green Beans, Baked Potato

Blue Gill Platter 27

Parmesan Crusted, Smashed Potatoes, Mediterranean Marinated White Beans

A X E L S



steak fish cocktails

Where traditions and memories are made

On behalf of Axels, we staff our restaurant 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 and Dairy Free Menus Available. Ask your Server for details.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness