Starters

Bull Bites * Blackened Tenderloin Tips, Crispy Onion, Béarnaise, Horseradish Cream Sauce **19**

Coconut Shrimp Jumbo Hand Breaded Shrimp, Orange Horseradish Sauce **19**

Jumbo Lump Crab Cakes Pan Seared Blue Lump Crab Cakes, Lemon Dill Aioli 19 **Walleye Fingers** Hand Breaded Walleye, Tarter Sauce, Lemon **16**

Shrimp Cocktail Jumbo Shrimp, with NordicCocktail Sauce, House Horseradish Cream 18

Spinach Artichoke Dip Artichoke Hearts, Spinach, Cheese, Bread Crisps **14**

Flatbread Chef inspired, changes weekly 17

Sliders Ground Beef, Caramelized Onion, Provolone Cheese, Au Jus **10**

Axels Wings Cajun Dry Rub, BBQ, Teriyaki or Buffalo Sauce **16**

Duck Wontons Blueberry Sesame Sauce, Toasted Sesame **19**



French Onion Soup

Savory Beef Broth, Soft Onions, Crostini, Melted Provolone
Bowl 8

Wild Rice and Mushroom Soup

Broth based, Mushroom Medley and Minnesota Wild Rice

Cup 6 Bowl 8



Includes our Famous Popover

Bull Bite Salad Signature Bull Bites, Crispy Onions, Tomatoes, Bleu Cheese Crumbles, Mixed Greens, Tarragon Vinaigrette **21**

Crab Louie

Heart of Palm, Asparagus, Tomato, Turmeric, Eggs, Caper, Avocado, Onions, 1000 Island **21**

Wedge Salad Applewood Smoked Bacon, Grape Tomatoes, Gorgonzola Cheese, Bleu Cheese Dressing, Balsamic Drizzle **13**

Grilled Apricot and Burrata Arugula, Country Ham, Lemon Balsamic Vinaigrette, Sesame-Maple Cashews **15**

Spinach Salad Strawberry, Candied Pecans, Bleu Cheese Crumbles, Sweet Onion Dressing **14**

House Salad Mixed Greens, Tomato, Red Onion, Shredded Carrot Side **6** | Large **12**

Caesar Salad Torn Romaine, Parmesan, House Croutons Side 6 | Large 13

Add: Chicken 5 | Bull Bites 8 | Grilled Shrimp 10 | Jumbo Lump Crab 8

Anchovies 3 | Shoestring Fried Onions 1

Salad Dressing Choices: Bleu Cheese, Ranch, French, Tarragon Vinaigrette, Pomegranate Vinaigrette, Sweet Onion Dressing, Caesar

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

A service charge of 22% will be applied to all parties of 8 or greater

Sandwiches

All Sandwiches come with Choice of Fries, Fruit or Slaw

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

Smoked Brisket Ciabatta Roll, Gochujang BBQ Sauce, Icebox Pickles **19**

Blue-Gill Brioche Bun, Icebox Pickles, Lemon-Aioli **17**

Grilled Chicken or Half-Pound Burger Brioche Bun, Topping Choices **16**

Grilled Portobello Sandwich Focaccia Bread, Onion Jam, Garlic Aioli **16**

Avocado BLT Choice of Bread, Avocado, Bacon, Lettuce, Tomato, Dijonnaise **16**

Grilled Ham & Swiss with Strawberry Red-Wine Jam **14**

Pastrami on Toasted Pumpernickel Rye, Hot Mustard Pickles, Dill Havarti, Dijonnaise **17**

Italian Roast Beef Hoagie Bun, Swiss Cheese, Gardinera **17**

Patty Melt Half-Pound Burger, Toasted Pumpernickel Rye, Swiss Cheese, Hot Mustard Pickles, Charred Scallion Aioli **17**

Toppings

\$0 Each—Cheddar, American, Lettuce, Tomato, Raw Onion \$2 each—Bacon, Onion Jam, Crispy Onions \$3 each—Brie Cheese, Bleu Cheese, Avocado Gluten Free Buns available \$2

Axels Signature Entrées

Includes our Famous Popover and Choice of Soup or Salad

Grilled Salmon * Garlic Mashed Potatoes and Green Beans **26**

Sirloin USDA * Char-grilled, Hereford 6 oz center-cut, Compound Butter, Garlic Mashed Potatoes and Axels' Green Beans 23

Spicy Chicken Penne Blackened Chicken, Roasted Red Peppers, Sun Dried Tomatoes, Basil Pesto Cream Sauce **18**

Shrimp Linguine Sautéed Jumbo Shrimp, Tomatoes, Garlic Wine Butter Sauce, Linguine, Fresh Basil **25**

*Substitute Gluten Free Pasta +3

Bluegill Parmesan Crusted, Smashed Potatoes, Axels' Green Beans **27**

Filet* 8 oz Char-Grilled, Garlic Mashed Potatoes, Axels' Green Beans **53**

Coconut Shrimp Hand Breaded Shrimp, Orange Horseradish Sauce, Garlic Mashed Potatoes, Axels' Green Beans **29**

Walleye 6 oz Lightly Breaded, Toasted Almonds, with Garlic Mashed Potatoes and Axels' Green Beans **28**

Don't Forget about our Sunday Brunch!

Sundays 10am—2pm

Some of the items may include: Cheesy Scrambled Eggs, Bacon, Pancakes, Salads, Fresh Fruit, Biscuits and Gravy, Roasted Vegetables, Gratin Hashbrowns and Desserts

Gluten-free and Dairy Free Menus Available. Ask your Server for details.

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A service charge of 22% will be applied to all parties of 8 or greater