

# A X E L S



steak fish cocktails

## STARTERS

- Deviled Eggs** (6) – Boiled eggs whites stuffed with a creamy egg yolk mixture topped with shredded prime rib and crispy onions. Served on artisan greens with sweet gherkins. \$9
- Moe's Signature Wings** (6) – Jumbo wings tossed in a combination of house buffalo and BBQ and finished on the grill. Served with ranch or bleu cheese dressing and celery. \$10
- Moe-gherita Flatbread** - Light coating of our San Marzano pizza sauce, olive oil-herb mixture, topped with diced tomatoes, fresh mozzarella & fresh basil garnish. \$12

## SOUPS, SALADS & BOWLS

- Soup Du Jour** – Made Fresh Daily in house LTO! Ask your Server Cup \$6 | Bowl \$8
- French Onion Soup Gratinée** – Caramelized onions, braised in sherry, brandy, and beef stock topped with crouton and gratinée cheese. Crock \$9
- Mediterranean Plate** – Combination plate of roasted red pepper and traditional hummus Greek salad, Mediterranean olives, feta cheese, basil pesto, and grilled pita bread. \$13
- Grilled Salmon Caesar Salad** – Seasoned grilled salmon fillet and served atop a creamy caesar salad. \$16
- BBQ Chicken Bowl** – BBQ diced chicken, jasmine rice, avocado, cucumber, onion straws, co-jack cheese, BBQ and bang-bang sauces. \$15
- Crispy Goat Cheese & Berry Salad** – Artisan green salad, topped with berries, shredded apple, spiced candied almonds and fresh oranges with a sweet apple cider vinaigrette. \$14
- Black & Bleu Sirloin Steak Salad** – Cajun seasoned 5 ounces USDA sirloin grilled, sliced and served atop artisan greens with tomatoes, red onions, and bleu cheese crumbles. \$16

## HANDHELD'S

All Handhelds are served with house-made sea salted potato chips

- New England Style Lobstah Roll** – Lobstah meat, mayonnaise, Old Bay, celery, and onions with a hint of lemon, served in a grilled top-loading bun with lettuce. \$18
- Turkey Melt** – Oven roasted turkey breast with Swiss and cheddar cheese, bacon, and cranberry aioli, served on grilled cranberry wild rice bread. \$16
- B.L.T.A** – Applewood smoked bacon, lettuce, tomatoes, avocado and garlic aioli on wheat toast. \$13
- Axel's Prime Rib Cheesy Philly** – Slow roasted prime rib, thinly shaved and grilled with mushrooms, onions, Provolone and creamy horseradish on a French demi roll with au jus for dipping. \$15
- Chanhassen "Storm" Nacho Chicken Wrap** – BBQ diced chicken breast meat, co-jack, diced tomatoes, fresh jalapeños and crispy tortilla strips wrapped in a warm flour tortilla with Moe's RPD. \$15
- Midwest Cheeseburger\*** – Custom blend of ground beef grilled and topped with one of our cheese offerings. Served with lettuce, tomato, and onions. \$14

## DUO'S

Half  sandwich and cup of soup or salad \$13

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*\*\*Please ask about Chef Alex's Daily Special\*\*\*

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## **LUNCH MENU**

**Tuesday-Sunday 11AM -3PM**

560 W. 78th St.  
Chanhassen, MN 55317

952-934-9340