

# Starters

**Bull Bites**\*™ Our signature blackened tenderloin tips served with béarnaise and horseradish sauce 17

**Mussels**\* With garlic and white wine 17

**Scallop Ceviche**\* Bay scallops, red onions, Fresno chilis, cilantro, lime and lemon juices tossed lightly to cure the scallops and served with fresh tortilla chips 16

**Spinach & Artichoke Dip**\* Warm and creamy, served with crostini and fresh tortilla chips 16

**Coconut Shrimp**\* Hand-breaded shrimp paired with an orange horseradish sauce 16

**Walleye Fingers**\* Hand-breaded walleye in Shore Lunch and served with house-made tartar sauce 14

**Coco-Bull**\* Coconut Shrimp and Bull Bites™ 21

**Coco-Fish-Bull**\* A shareable platter with our favorites: Coconut Shrimp, Walleye Fingers, and Bull Bites™ 41

# Soups

**Crock of French Onion Soup** 8

**Chef's Soup du Jour**

Cup 5      Bowl 7

# Salads

Add Grilled Chicken\* 6 • Bull Bites\* 8 • Sautéed Shrimp\* 10 • Salmon\* 12

**Steak Salad**\* Mixed greens, chopped bacon, sliced mushroom, red onion, and smoked gouda tossed with apple cider vinaigrette and topped with a 5 oz top sirloin 20

**Beet Salad** Roasted red and yellow beets, fresh oranges, carrots, toasted almonds, feta cheese on spring mix tossed in our balsamic vinaigrette 13

**Mediterranean Plate** Combination plate of roasted red pepper and traditional hummus, Greek salad, mediterranean olives, feta cheese, basil pesto, and grilled pita bread 13

**Crispy Chicken Salad**\* Hand breaded chicken, applewood smoked bacon, smoked gouda, grape tomatoes, shallots, and carrots tossed in our honey mustard vinaigrette 16

**Axels Wedge** Applewood smoked bacon, grape tomatoes, and gorgonzola cheese, with bleu cheese dressing and a drizzle of balsamic glaze 11

# Sandwiches

Served with French Fries

**Crispy Chicken**\*  
Hand breaded chicken breast, applewood bacon, gouda cheese, lettuce, tomato, and Bistro BBQ sauce 16.75

**Axel's Burger**  
Half pound custom beef blend, char grilled with applewood smoked bacon, brie cheese and caramelized on toasted brioche bun 16.5

**Prime Dip**  
Slow roasted USDA shaved prime rib, provolone cheese, creamy horseradish on the hoagie bun with au jus 19

*Gluten-free preparation available. Ask your server for details.*

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

# Axels Signature Entrées

Includes our famous popover and choice of soup or salad

**Risotto Vegetarian** Lemon pepper, spinach, asparagus, garlic, and red peppers 18  
Add Grilled Chicken\* 6 or Sautéed Shrimp\* 10

**Coconut Shrimp\*** Hand-breaded, served with green beans, garlic mashed potatoes, and orange horseradish sauce 26

**Cioppino\*** Our version of a classic: shrimp, scallops, walleye, clams, and mussels stewed in a spicy tomato broth 39

**Spicy Chicken Penne\*** Blackened chicken with roasted red peppers in our basil pesto cream sauce 24

**Drunk N' Dirty\*** Choice Angus 10 oz center-cut sirloin with our Whiskey Marinade with mashed potatoes and asparagus 36

**Pasta a la Fresco** Fettucine noodles tossed with crushed Roma tomato, extra virgin olive oil, fresh basil, and sliced garlic 20  
Add Grilled Chicken\* 6 or Sautéed Shrimp\* 10

## Axels Experience

Our supper club experience includes soup or salad and two pairings  
All Steaks, Prime and Chops are USDA Choice or higher for a great experience

### — STEAK —

#### **Ribeye\***

22 ounces of perfectly marbled bone-in custom cut for Axel's  
À La Carte 63 • Supper Club 71

#### **Sirloin\***

Choice Angus 10 oz center-cut  
À La Carte 25 • Supper Club 33

#### **Filet\***

8 ounces of the most tender cut of lean beef  
À La Carte 39 • Supper Club 47

### **Friday and Saturday Night Prime Rib\* (Only)**

14 ounces of herb-crusted prime beef  
À La Carte 43 • Supper Club 51

#### **Petite Cut 10 oz**

À La Carte 32 • Supper Club 40

#### **ADD SURF**

Shrimp\* 10  
Walleye\* 12

### — FISH —

#### **Axels Walleye\***

Lightly breaded with compound butter and toasted almonds or parmesan-crusted with honey cream  
À La Carte 25 • Supper Club 33

#### **Norwegian Salmon\***

Grilled fillet of buttery, cold-water salmon finished with herb-garlic butter  
À La Carte 26 • Supper Club 34

#### **Fresh-Cut Alaskan Halibut Milanese**

Pan-seared Alaskan Fresh Halibut served with our delicious Milanese broth  
À La Carte 31 • Supper Club 39

### PAIRINGS

Garlic Mashed 5	Chef's Market Vegetable 7
Loaded Baked Potato 6	Parmesan Risotto 6
Sweet Potato Casserole 6	Wild Rice Pilaf 5

Axel's Signature French Green Beans 6.5

# AXELS

*Where traditions and memories are made"*

On behalf of Axels, we staff our restaurants 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

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