

Dinner

—STARTERS—

Bull Bites™ Our signature blackened tenderloin tips, served with béarnaise and horseradish sauce 14

Coco Bull The best of both worlds: Bull Bites™ and Coconut Shrimp 15

Coconut Shrimp Jumbo hand-breaded shrimp; served with orange marmalade-horseradish sauce 14

Walleye Fingers Hand-breaded in Shore Lunch; served with house-made tartar sauce 14

Hand-Crafted Onion Rings Beer-battered and golden fried 9

Chicken Pesto Flatbread Char-grilled chicken, tomato basil bruschetta, fresh mozzarella and Parmesan cheese baked over seasoned flatbread 13

Mushroom & Spinach Flatbread Wild mushrooms, fresh spinach, roasted garlic and Parmesan cheese atop olive oil glazed flatbread 11

Shrimp Cocktail Jumbo shrimp paired with cocktail sauce and fresh micro greens 14

Jumbo Lump Crab Cakes Hand-crafted, pan-seared blue crab cakes topped with balsamic and served with cayenne buttermilk 13

Artichoke Crab Dip Piping hot crock of our signature dip served with grapes and toasted baguette slices 12

Mussels Steamed with garlic, white wine and lemon 12

Coco-Fish-Bull A sharable platter with our favorites: Coconut Shrimp, Walleye Fingers and Bull Bites™ 37

—SALADS—

Classic Wedge Iceberg wedge topped with Applewood smoked bacon, grape tomatoes, Gorgonzola cheese and bleu cheese dressing; drizzled with balsamic glaze 11

Caesar Salad Fresh cut romaine, Caesar dressing, Parmesan and house-made croutons 10

Chopped Greek Salad Fresh chopped romaine mixed with grilled chicken, red onions, Kalamata olives and feta; tossed in our Greek vinaigrette 13

Spinach & Fresh Mozzarella Baby spinach tossed in our house-made vinaigrette and topped with grape tomatoes, olives and fresh mozzarella; drizzled with balsamic glaze and served with roasted garlic crostini 12

Char Chicken Cobb Char-grilled chicken, sliced avocado, chopped egg, grape tomatoes, bacon and Gorgonzola; served over spring greens with aged balsamic vinaigrette 15

Lump Crab Cobb Jumbo lump crab, sliced avocado, chopped egg, grape tomatoes, bacon and Gorgonzola; served over spring greens with aged balsamic vinaigrette 18

Roasted Beet Salad Grape tomatoes, red onions and Gorgonzola crumbles tossed with spring greens and balsamic vinaigrette; topped with beets, avocado, toasted almonds and drizzled with balsamic glaze 11

—PASTAS—

Served with our Famous Popover and Choice of Soup or Salad

Fettuccine Alfredo Tossed with our rich signature sauce made with cream, butter, garlic and Parmesan cheese 15

Spicy Chicken Penne Blackened chicken, sun-dried tomatoes and roasted red peppers; served over penne pasta tossed in our basil pesto cream sauce 19

Lobster Ravioli Jumbo lobster stuffed ravioli sautéed with spinach, grape tomatoes and lobster in a brandy cream sauce 27

Shrimp Scampi Jumbo sautéed shrimp with sun-dried tomatoes and fresh herbs tossed with garlic-buttered angel hair 23

We staff our Axel's restaurants with a friendly and caring team that believes in exceeding your expectations. Our exceptional service and chef-driven menu, made with high quality, locally sourced ingredients, creates positive experiences time and time again.

—CHAR GRILLED MEATS—

Served with our Famous Popover, Signature Green Beans, Soup or Salad and Choice of Loaded Baked Potato, Rosemary-Roasted Potatoes, French Fries, Red-Skinned Mashed Potatoes or Wild Rice

Sirloin Char-grilled center cut USDA Prime Angus
8oz 23 12oz 28

Filet Mignon Char-grilled USDA Choice tenderloin;
served over a roasted mushroom demi-glace 8oz 36 12oz 45

Bone-In Ribeye 20oz USDA choice marbled ribeye;
served atop our roasted mushroom demi-glace 48

Herb-Crusted Prime Rib Slow roasted to
perfection and accompanied by au jus and horseradish
cream sauce Queen 28 King 38

BBQ Ribs Glazed with tangy BBQ and slow roasted
on our mesquite grill Half Rack 19 Full Rack 28

Surf & Turf Canadian cold water lobster tail paired
with char-grilled steak Sirloin 38 Filet Mignon 50

Land & Lake Axel's signature walleye paired with
char-grilled steak Sirloin 32 Filet Mignon 45

Twin Medallions

— Served 4 Ways —

Classic topped with our composition steak
butter 26

Peppercorn Bleu topped with bleu cheese,
bacon, scallions and bleu cheese glacage over
red-skinned mashed potatoes 28

Oscar topped with lump crab, char-grilled
asparagus and béarnaise 32

Tournedos Cajun-seasoned and topped with
jumbo blackened shrimp and béarnaise 32

Mediterranean Lamb Chops Three lollipop
chops rubbed with olive oil and herbs served over dijonaise
with red-skinned mashed potatoes and garlic-wilted spinach 32

Bayou Pork Chops Cajun-seasoned Duroc loin
chops served over an apple-pepper potato hash 21

—SEAFOOD & CLASSICS—

Served with our Famous Popover and Choice of Soup or Salad

Axel's Famous Walleye

— Served 3 Ways —

Paired with Green Beans and Wild Rice 27

Signature lightly breaded and finished with
composition butter and toasted almonds

Blackened with signature Cajun spices and served
with fresh lemon

Parmesan-Crusted topped with honey cream
and toasted almonds

Cioppino Our version of a classic: shrimp, scallops,
walleye, clams, mussels and crab claws stewed in a spicy
tomato broth 32

Bacon Wrapped Scallops Jumbo seared sea
scallops wrapped in Applewood smoked bacon and finished
with a honey jalapeño glaze; served with green beans and
wild rice 28

Pot Roast Perfectly seasoned and paired with
rosemary-roasted potatoes, pearl onions and carrots;
topped with a roasted mushroom demi-glace 19

Chicken Marsala Pan-seared chicken sautéed with
wild mushrooms and garlic in an Old World Marsala pan
sauce over red-skinned mashed potatoes 19

Alaskan King Crab Two and a half pounds of
Alaskan king crab legs served with clarified butter; char-grilled
asparagus and rosemary-roasted potatoes 60

Twin Lobster Tails Canadian cold water lobster
tails served with clarified butter; char-grilled asparagus and
rosemary-roasted potatoes 40

Halibut Stack Pan-seared halibut fillet stacked
over red-skinned mashed potatoes and garlic-wilted
spinach; finished with a honey jalapeño glaze and topped
with crumbled Applewood smoked bacon and sweet red
peppers 29

Norwegian Salmon A generous hand cut fillet
of buttery cold water salmon grilled over mesquite coals to
perfection; finished with our signature composition butter
and paired with green beans and wild rice 26

Coconut Shrimp Jumbo hand-breaded shrimp
served with orange marmalade-horseradish sauce, green
beans and wild rice 24

—SANDWICHES—

Served with Choice of French Fries, Coleslaw, Kettle Chips or Fresh Fruit

French Dip Slow-roasted thinly shaved prime rib
topped with sautéed sweet peppers, onions and melted
mozzarella; served with au jus and creamy horseradish 17

Bruschetta Chicken Sandwich Char-grilled
chicken breast topped with provolone and tomato basil
bruschetta on a griddled ciabatta roll 15