

Lunch

—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

—AXEL'S LUNCH TRIO—

Build your own lunch with smaller portions of our most popular items
Choose one item from each category to create your masterpiece 14

Soup: French Onion
Chicken Dumpling
Soup of the Day

Salad: House
Caesar
Greek

Starter: Bull Bites™
Walleye Fingers
Coconut Shrimp
Jumbo Lump Crab Cake

—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

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.

Lunch

—ENTRÉES—

Served with our Famous Popover and Choice of Soup or Salad

Sirloin Char-grilled center cut USDA Prime Angus served with red-skinned mashed potatoes 18

Bayou Pork Chop Cajun seasoned Duroc loin chop served over an apple-pepper potato hash 13

BBQ Ribs Half rack of ribs glazed with tangy BBQ and slow roasted on our mesquite grill; served with red-skinned mashed potatoes 16

Axel's Famous Walleye

— Served 3 Ways —
Paired with Wild Rice 18

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

Chicken Marsala Pan-seared chicken sautéed with wild mushrooms and garlic in an Old World Marsala pan sauce over red-skinned mashed potatoes 13

Pot Roast Perfectly seasoned and paired with rosemary-roasted potatoes, pearl onions and carrots; topped with our roasted mushroom demi-glace 13

—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 10

Spicy Chicken Penne Blackened chicken, sun-dried tomatoes and roasted red peppers; served over penne pasta tossed in our basil pesto cream sauce 13

Lobster Ravioli Jumbo lobster stuffed ravioli sautéed with spinach, grape tomatoes and lobster in a brandy cream sauce 17

Shrimp Scampi Jumbo sautéed shrimp with sun-dried tomatoes and fresh herbs tossed with garlic-buttered angel hair 15

—SANDWICHES—

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

Axel's Classic Burger Half pound of char-grilled fresh Angus beef topped with caramelized onions, Applewood smoked bacon and melted brie 13

Cheddar & Brie Patty Melt Half pound of char-grilled fresh Angus beef topped with caramelized onions and melted cheeses over griddled marble rye 13

Steakhouse Mushroom Burger Half pound of char-grilled fresh Angus beef topped with roasted wild mushrooms, Swiss cheese and creamy horseradish 13

Malt Shop Burger Quarter pound classic cheeseburger with lettuce and tomato 8

Coconut Shrimp Po' Boy Our popular coconut shrimp tossed in Cajun spices and served on a toasted hoagie with lettuce, tomato and horseradish-marmalade aioli 15

Walleye Beer-battered or broiled walleye fillet prepared to your liking; served with lettuce, tomatoes and house-made tartar sauce on a hoagie roll 15

Rueben Deli sliced corned beef, sauerkraut, Swiss and 1000 island on griddled marble rye 12

Classic BLT Half pound of Applewood smoked bacon with Swiss cheese, lettuce, tomato and mayonnaise; choice of toasted white or wheat 11

Hickory Chicken Char-grilled chicken breast topped with tangy BBQ, bacon and onion haystacks with lettuce and tomato on a bakery fresh bun 13

Artisan Turkey Sliced smoked turkey topped with Swiss, bacon, avocado and fire-roasted apples on Parmesan-crusted wheat bread 13

Bruschetta Chicken Char-grilled chicken breast topped with provolone and tomato basil bruschetta on a griddled ciabatta roll 13

Smoked Club Smoked turkey, ham, bacon, cheddar and mayonnaise; choice of toasted white or wheat 13

Open-Faced Beef Shaved beef heated in au jus and smothered with roasted mushroom demi-glace; served over mashed potatoes and Texas toast 15

French Dip Slow-roasted thinly shaved prime rib topped with sautéed sweet peppers, onions and melted mozzarella; served with au jus and creamy horseradish 15

—HALF SANDWICHES—

Choose a Cup of Soup or House or Caesar Salad 10

Rueben | Artisan Turkey | French Dip
Malt Shop Burger | Smoked Club | BLT