

AXELS



steak fish cocktails

—STARTERS—

Spinach Artichoke Dip Creamy Spinach and Artichoke topped with Parmesan cheese served with a toasted baguette 12

Calamari Lightly breaded and deep fried with chipotle remoulade, tomato pomodoro and pepperoncinis 13

Mussels Steamed with garlic, white wine and lemon 15

Hand-Crafted Onion Rings Beer-battered and fried to a golden brown Full 9 | Half 5

Coconut Shrimp Jumbo hand-breaded shrimp paired with an orange horseradish sauce 16

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

Jumbo Lump Crab Cakes Hand-crafted, blue crab cakes pan-seared and served with lemon dill aioli 15

Bull Bites™ Our signature blackened tenderloin tips served with béarnaise and horseradish sauce 16

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

—SOUPS AND SALADS—

Add Grilled Chicken or Sautéed Shrimp 6 · Salmon or Bull Bites 8

Soup of the Day Cup 5 Bowl 7

French Onion Soup Cup 5 Bowl 7

Chicken Dumpling Soup Cup 5 Bowl 7

Stacked Cobb Our twist on a classic cobb
Jumbo Lump Crab 18 Char-Grilled Chicken 16

Classic Wedge Applewood smoked bacon, grape tomatoes and Gorgonzola cheese topped with bleu cheese dressing and a drizzled of balsamic glaze 11

Berry Salad Seasonal berries, goat cheese, candied pecans, mixed greens and strawberry vinaigrette 13

Roasted Beet Salad Roasted red and yellow beets, poached pears, apple, toasted almonds, on a bed of arugula in a poached pear vinaigrette 13

—AXELS SIGNATURE ENTRÉES—

Includes our famous popover and choice of soup or salad

Butternut Squash Ravioli Tossed with roasted squash and spinach in a creamy sage sauce 20

Coconut Shrimp Hand-breaded shrimp served with green beans and wild rice and our orange horseradish sauce 26

Roasted Chicken Oven-roasted, half of a chicken with seasonal succotash and mashed potatoes 24

Spicy Chicken Penne Blackened chicken tossed with roasted red peppers in our basil pesto cream sauce 20

Cioppino Our version of a classic: shrimp, scallops, walleye, clams, mussels and crab stewed in a spicy tomato broth 29

Seafood Risotto Crab, shrimp, and scallops with red bell pepper, spinach over a creamy Parmesan risotto and finished with basil oil 28

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

AXELS



steak fish cocktails

—THE AXELS EXPERIENCE—

Our supper club experience includes soup or salad and two sides
Also available À La Carte

—STEAK—

Sirloin USDA Choice Angus 9oz center cut

À La Carte 20 Supper Club 28

New York Strip USDA Choice 14 ounces

À La Carte 27 Supper Club 35

Prime Rib 14 ounces of slow-roasted, herb crusted
prime beef À La Carte 27 Supper Club 35

Filet 8 ounces of the most tender cut of lean beef

À La Carte 32 Supper Club 40

Ribeye 22 ounces of perfectly marbled bone-in

French cut À La Carte 48 Supper Club 56

—FISH & SEAFOOD—

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

We sell more walleye than any other restaurant in Minnesota

Norwegian Salmon Grilled fillet of buttery,
cold water salmon finished with herb-garlic butter

À La Carte 23 Supper Club 31

Twin Lobster Tail North Atlantic Lobster
served with lemon and drawn butter

À La Carte 48 Supper Club 56

Scallops Pan-seared jumbo Sea Scallops with basil oil

À La Carte 26 Supper Club 34

{ ADD SURF }

Lobster Tail 24

Axels Walleye 12

Scallops 12

Shrimp 12

Oscar Style 9

{ PAIRINGS }

Garlic Mashed Potato 4

Loaded Baked Potato 4

Alfredo Potato 5

Parmesan Risotto 4

Axels Mushrooms 6

Asparagus 5

Signature Green Beans 4

Seasonal Succotash 6

Wild Rice 5

—SANDWICHES—

Served with French Fries

Axels Burger

Half pound Char-grilled, fresh Angus
beef, Applewood bacon, brie and
caramelized onions 15

BBQ Chicken

Marinated chicken, BBQ sauce, aged
cheddar, bacon and fried onion 15

AXELS

Where traditions and memories are made”

On behalf of Axel’s, we staff our restaurants with a friendly and caring team that believes in exceeding your expectation. Our exceptional service and chef inspired menu made with quality, and locally sourced ingredients create traditions and memories time and time again

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