

—STARTERS—

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

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

Coco-Bull The best of both worlds: Bull Bites™ and Coconut Shrimp 19

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

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

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

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

—SOUP & SALADS—

Add Grilled Chicken or Sautéed Shrimp 6 or Bull Bites 8

Soup of the Day Cup 5 Bowl 7

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

French Onion Soup Cup 5 Bowl 7

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

Chicken Dumpling Soup Cup 5 Bowl 7

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

Soup & Salad Combo Cup of Soup paired with House, Caesar or Wedge Salad 12

Grilled Salmon Caesar Char-grilled salmon, fresh cut romaine, Caesar dressing, parmesan and house-made croutons 15

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

A X E L 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 15

— Soup —

French Onion
Chicken Dumpling
Soup of the Day

— Starter —

Bull Bites™
Walleye Fingers
Lump Crab Cake
Coconut Shrimp

— Salad —

Caesar
Beet
Wedge

A X E L S LUNCH DUO

Half Sandwich with choice of soup or salad 12

— Half Sandwich —

Smoked Club
Reuben
Rachel
BLT
French Dip

— Soup or Salad —

French Onion
Chicken Dumpling
Soup of the Day
Caesar Salad
Beet Salad
Wedge Salad

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

—ENTRÉES—

Served with your choice of Soup or Salad
Upgrade to Beet or Wedge Salad 4

Sirloin Char-grilled 9oz center cut USDA Choice Angus finished with composition butter and served with garlic mashed potatoes 21

Land and Lake Our signature walleye paired with char-grilled steak served with garlic smashed potatoes
Sirloin 30 Filet 42

Filet Mignon Char-grilled USDA Choice tenderloin finished with our signature steak butter and served with garlic mashed potatoes 8 oz 32 Oscar Style 8

Norwegian Salmon Grilled fillet of buttery, cold water salmon finished with herb-garlic butter paired with our seasonal vegetables 17

Axels Famous Walleye Lightly breaded with compound butter and toasted almonds or parmesan-crustured with honey cream served with wild rice 19
We sell more walleye than any other restaurant in Minnesota

Butternut Squash Ravioli Tossed with roasted squash and spinach in a creamy sage sauce 14

Spicy Chicken Penne Blackened chicken tossed with roasted red peppers in our basil pesto cream sauce 14

Shrimp Risotto Parmesan risotto with red bell peppers, spinach, and basil oil 16

—SANDWICHES—

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

Axels Burger Half pound char-grilled Angus beef, applewood smoked bacon, brie and caramelized onions 15

Smoked Club Sandwich Smoked turkey, ham, applewood smoked bacon, cheddar, mayonnaise, lettuce and tomato 13

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

Rachel Deli-sliced smoked turkey, sauerkraut, Swiss and 1000 Island on griddled marble rye 13

Reuben Deli-sliced corned beef, sauerkraut, Swiss and 1000 Island on griddled marble rye 13

Classic BLT Half pound of applewood smoked bacon, lettuce, tomato, Swiss and mayonnaise 11

French Dip Slow-roasted thinly shaved prime rib, creamy horseradish and au jus 13 Philly Style 3

Walleye Sandwich Beer-battered or pan-fried walleye fillet on a toasted hoagie(roll) with lettuce, tomatoes, and house-made tartar sauce 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

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