

☞ Brunch Menu ☜

☞ Breakfast Classics ☜

Served with choice of caramel pecan roll or our famous popover and our baked cheesy hash browns *denotes no cheesy hash browns

☞ CAJUN PRIME RIB HASH*

Diced slow-roasted prime rib mixed with sweet yellow onions, peppers and potatoes; topped with two eggs of your choice and cajun Hollandaise sauce - 12

EGGS OSCAR

Our signature Chesapeake Bay style crab cakes crowned with poached eggs and fresh steamed asparagus; finished with Hollandaise sauce - 13

☞ BULL BITES™ & EGGS

Two eggs of your choice with our signature blackened tenderloin tips; served with Béarnaise and horseradish cream sauces and thick-sliced toast - 14

FRENCH TOAST*

Sliced thick and griddled to perfection; served with our sweet butter, maple syrup and powdered sugar - 9

SONOMA OMELET

The Chef's favorite... fresh plum tomatoes, baby spinach and softened cream cheese with a hint of garlic - 9

COUNTRY BREAKFAST

Two eggs made just the way you love them; served with choice of breakfast meat and thick-sliced toast - 10

☞ AXEL'S OMELET

Fluffy eggs stuffed with chopped hickory smoked bacon, caramelized onions and brie cheese; finished with Hollandaise sauce - 10

STEAKHOUSE EGGS

Hickory-grilled Angus medallions and sautéed spinach topped with poached eggs; finished with Béarnaise sauce - 13

EGGS BENEDICT

A classic with poached eggs served atop toasted English muffins and thick-sliced Canadian bacon; topped with Hollandaise sauce - 10

BREAKFAST FLATBREAD*

Brushed with creamy parmesan sauce then topped with sausage, hickory-smoked bacon and scrambled eggs; finished with sweet bell peppers, onions and cheddar cheese - 9

☞ Axel's Signatures ☜

Served with choice of baked cheesy hash browns, french fries, fresh fruit or coleslaw *denotes no potato choice

PABLO'S COCONUT SHRIMP

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

☞ AXEL'S FAMOUS WALLEYE

Our best seller; pan-fried and finished with our signature composition butter and toasted almonds - 15

MESQUITE ROASTED CHICKEN SALAD

Hand-pulled, oven-roasted chicken mixed with red onion, fresh herbs and dijonnaise - 10

☞ AXEL'S CLASSIC

Half pound of hickory-grilled fresh Angus beef or hormone-free chicken breast; topped with caramelized onions, hickory smoked bacon and melted brie - 12

AVOCADO BLT

California avocado teamed up with hickory-smoked bacon and basil aioli - 10

☞ LUMP CRAB COBB SALAD*

Jumbo lump crab, avocado, egg, gorgonzola, plum tomatoes and bacon; served with aged balsamic vinaigrette - 16

GREEK SALAD*

Freshly chopped romaine and crisp iceberg lettuce mixed with red onions, kalamata olives and feta; tossed in our house-made vinaigrette - 11

SUNRISE BURGER

Half pound burger topped with hickory smoked bacon, cheddar cheese and a fried egg; finished with hollandaise sauce - 12

☞ Side Dishes ☜

HOUSE-MADE CARAMEL ROLL - 4

HICKORY-SMOKED BACON (four strips) - 3

SAUSAGE PATTY (three pieces) - 3

FRENCH TOAST (one piece) - 3

FRESH FRUIT - 4

CHEESY HASH BROWNS - 4

TOAST OR ENGLISH MUFFIN - 2

FAMOUS POPOVER - 2

At Axel's, it's not enough to just serve food. It's about tantalizing your taste buds and indulging your cravings. Allow our talented service experts to guide you through one of our classic supper club recipes at an all inclusive price. Service is not a one-time effort. It is a way of life.