

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 or our charcoal-grilled steaks at an all inclusive price.

## 🌀 Dinner Entrées 🌀

All entrées served with choice of soup (French onion add \$1), house wedge or Caesar salad and choice of loaded baked potato, alfredo potatoes, fries, mo taters or wild rice

\*denotes no potato choice

- 🌀 **AXEL'S FAMOUS WALLEYE** - Our best seller; finished with our signature composition butter and toasted almonds - 26
- MATT'S RACK OF BBQ RIBS** - Hickory-smoked baby back ribs 1/2 rack - 18 full - 26
- 🌀 **CRAB AND SCALLOP RISOTTO\*** - Seared colossal sea scallops served over jumbo lump crab risotto; finished with basil-infused olive oil - 25
- HOME-STYLE POT ROAST\*** - A generous portion of slow-roasted beef served with mo taters and buttered sweet peas; finished with our savory sherry gravy and crispy onion haystacks - 19
- GARLIC ROASTED CHICKEN\*** - Mesquite-marinated half chicken; served over oven-roasted Yukon gold potatoes with steamed asparagus - 16
- LAND AND LAKE** - Axel's famous walleye teamed up with a charcoal-grilled aged center-cut steak 8oz sirloin - 30 8oz filet - 38
- GRILLED HALIBUT MILANESE\*** - Charcoal-grilled and served over mo taters; finished with seared plum tomatoes and fresh basil - 25
- SEARED BLACK COD\*** - Served on a bed of Asian pears and thinly shaved fennel; finished with our sweet & spicy Hoisin sauce with sautéed wild mushrooms and steamed baby bok choy - 26
- CHARLIE'S HERB CRUSTED PRIME RIB** - Slow and low is the way to go...cooked for hours to ensure perfection. Served with a wonderful jus and horseradish cream sauce; limited availability 12oz - 24 18oz - 30
- 🌀 **PEPPERCORN-CRUSTED MEDALLIONS\*** - Twin 4oz beef medallions served over mo taters; finished with bleu cheese, bacon, scallions and Worcestershire sauce - 24
- BACON-WRAPPED JUMBO SEA SCALLOPS** - Five hickory-grilled colossal sea scallops with our five-pepper glaze - 24
- PORK TENDERLOIN\*** - Vodka-marinated and charcoal-grilled medallions served over parmesan risotto; finished with seared plum tomatoes, mushrooms and basil - 18
- PABLO'S COCONUT SHRIMP** - Jumbo hand-breaded shrimp; served with orange marmalade horseradish sauce - 22
- WILD CAUGHT ALASKAN SOCKEYE** - Salmon grilled to your liking over hickory coals; finished with our signature composition butter - 23
- 🌀 **CIOPPINO\*** - Our version of the classic; shrimp, scallops, walleye, clams, mussels and crab claws stewed in a spicy tomato broth - 23

## 🌀 Appetizers 🌀

- 🌀 **BULL BITES™** - Our signature blackened tenderloin tips; served with béarnaise sauce and horseradish cream sauce - 12
- AXEL'S HAND CRAFTED ONION RINGS** - A legend in the making half order - 6 full - 8
- PABLO'S COCONUT SHRIMP** - Jumbo hand-breaded shrimp; served with orange marmalade horseradish sauce - 13
- MUSSELS** - Steamed with garlic, white wine and lemon - 10
- COCO-BULL** - The best of both worlds; Bull Bites™ and Pablo's Coconut Shrimp - 14
- CALAMARI** - Crisp fried calamari with our zesty citrus-jalapeño aioli - 9
- BAKED BRIE** - Imported brie cheese wrapped in flaky puff pastry and topped with a tart cherry and basil compote; garnished with apple slices, red grapes and pita chips - 11
- ROASTED RED PEPPER FETA** - Flavorful house-made spread of feta, roasted red peppers and garlic; served with hickory-grilled pita bread - 10
- 🌀 **WALLEYE FINGERS** - Hand-breaded and deep-fried bite-sized pieces of walleye; served with tartar sauce - 12
- BRUSCHETTA** - Garden plum tomatoes mixed with fresh basil; served with slices of French baguette smothered with roasted garlic - 8
- JUMBO LUMP CRAB CAKES** - Pan-seared Maryland blue crab cakes; topped with aged balsamic and served with house-made cayenne buttermilk sauce - 15
- 🌀 **ARTICHOKE CRAB DIP** - Piping hot crock of our signature dip; served with toasted baguette and red grapes - 11
- COCO-FISH-BULL** - A platter with our signature favorites; Pablo's Coconut Shrimp, Walleye Fingers and Bull Bites™ - 33

## Charcoal Grilled Steaks

Axel's hand cut steaks are selected from Midwest corn-fed cattle and are aged to perfection for a minimum of 21 days. Enjoy any of our steaks with our Axel's steak butter. Accent your steak with a side of button mushrooms, caramelized onions or béarnaise sauce - \$3.

All entrées served with choice of soup (French onion add \$1), house wedge or Caesar salad and choice of loaded baked potato, alfredo potatoes, fries, mo taters or wild rice

☞ **STEAK OSCAR** - Twin 4 oz medallions topped with crab cakes; served with asparagus and béarnaise sauce - 26

**RAY'S SIRLOIN** - Charcoal-grilled center-cut Angus 8 oz - 22 16 oz - 29

**BONE-IN RIBEYE** - A 20 oz flavor-filled, mouth watering classic - 34

☞ **A TRUE COUNTRY CLUB FILET** - Center-cut filet; melts in your mouth 8 oz - 33 12 oz - 42

**NEW YORK STRIP** - Sink your teeth into this tender 16 oz beauty - 32

**PORTERHOUSE** - Axel's favorite; a New York strip and filet in one juicy 24 oz cut - 42

## Pasta

All pastas served with choice of soup (French onion add \$1), house wedge or Caesar salad

\*Add chicken, shrimp or salmon; blackened or grilled - 4

☞ **SPICY CHICKEN PENNE** - Blackened chicken, sun-dried tomatoes and roasted red peppers; served over penne pasta tossed in our basil pesto cream sauce - 19

**FETTUCCHINE ALFREDO\*** - A generous portion of fettuccine tossed with our rich signature sauce made with cream, butter, garlic and parmesan cheese - 15

**BRAISED BEEF RAVIOLI** - Slow-roasted beef and ricotta cheese stuffed ravioli sautéed with wild mushrooms, asparagus, roasted red peppers and red onions; finished with our house-made sage pesto - 18

**FRESH TOMATO BASIL PRIMAVERA\*** - Fresh spring vegetables sautéed with plum tomatoes, garlic and basil; tossed with penne pasta - 15

## Soups & Salads

\*Add chicken, shrimp or salmon; blackened or grilled to the following salads - 4

**SOUP OF THE DAY** - Made fresh daily  
cup - 4 bowl - 6

**CHICKEN DUMPLING SOUP** - A classic loaded with chicken and house-made dumplings  
cup - 4 bowl - 6

**FRENCH ONION GRATIN** - Filled with caramelized sweet yellow onions; topped with a hearty crouton and melted provolone - bowl - 6

☞ **GREEK SALAD\*** - Freshly chopped romaine and crisp iceberg lettuce mixed with red onions, kalamata olives and feta; tossed in our house-made vinaigrette - 12

**CAESAR SALAD\*** - Fresh-cut romaine, Caesar dressing, parmesan and house-made croutons - 10

**SHRIMP CAPRESE** - Baby spinach tossed with roasted garlic vinaigrette then topped with plum tomatoes, fresh basil, red onions and mozzarella; finished with sautéed shrimp and basil oil - 12

☞ **LUMP CRAB COBB** - Jumbo lump crab, avocado, egg, gorgonzola, plum tomatoes and bacon; served with aged balsamic vinaigrette - 16

**HARVEST** - Mixed field greens tossed with rosemary vinaigrette then topped with carrots, dried cranberries, gorgonzola and candied pecans; served with hickory-grilled chicken and fresh fennel - 14

**ROASTED BEET AND PEAR SALAD\*** - Caramelized Asian pears, toasted walnuts and gorgonzola; served with tarragon vinaigrette - 13

## Sandwiches

Served with choice of fries, coleslaw, kettle chips, fresh fruit or cottage cheese

☞ **AXEL'S CLASSIC** - ½ pound of charcoal-grilled fresh Angus beef or hormone-free chicken breast; topped with caramelized onions, hickory-smoked bacon and melted brie - 12

☞ **WALLEYE SANDWICH** - A generous walleye fillet prepared just the way you want it; served with lettuce, tomatoes and house-made tartar sauce - 15

Gluten free menu available upon request

☞ Signature Items