

Appetizers

MUSSELS - Steamed with garlic, white wine and lemon - 10

AXEL'S HAND CRAFTED ONION RINGS - A legend in the making half order - 6 full - 8

☞ **JUMBO LUMP CRAB CAKES** - Pan-seared Maryland blue crab cakes topped with aged balsamic; served with house-made cayenne buttermilk sauce - 15

☞ **WALLEYE FINGERS** - Hand-breaded in Shore Lunch; served with house-made tartar sauce - 12

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

WILD MUSHROOM FLATBREAD - Crispy flatbread topped with herbed mascarpone, oven-roasted wild mushrooms, sweet red onions and red bell peppers; finished with parmesan - 11

PABLO'S COCONUT SHRIMP - Jumbo hand-breaded shrimp; served with orange marmalade-horseradish sauce - 13

COCO-BULL - The best of both worlds: Bull Bites™ and Pablo's Coconut Shrimp - 15

☞ **BULL BITES™** - Our signature blackened tenderloin tips; served with béarnaise sauce and horseradish cream sauce - 13

WARM CHEESE SAMPLER - Grilled baguette served with warmed brie, gorgonzola and goat cheese; paired with roasted garlic, basil oil and boozy cherries - 13

Soups & Salads

*Add chicken, salmon or sautéed shrimp - 4

SOUP OF THE DAY - Made fresh daily cup - 5 bowl - 7

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

CHICKEN DUMPLING SOUP - A classic, loaded with chicken and house-made dumplings cup - 5 bowl - 7

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

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

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

SURF & TURF - Delicate mixed field greens tossed in our roasted garlic vinaigrette; served with a hickory-grilled beef medallion and sautéed shrimp on top of toasted baguette - 16

SPINACH PANZANELLA* - Baby spinach mixed with our bacon-bleu vinaigrette, matchstick carrots, red bell peppers, diced plum tomatoes, sweet red onions and hickory-smoked bacon; served atop roasted garlic French baguette - 11

Pastas

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

*Add chicken, salmon or sautéed shrimp - 4

BUCATINI ITALIANO - Roasted Italian sausage links simmered in our sweet marinara with fresh basil; tossed with long hollow pasta and finished with shredded parmesan - 15

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

BAKED SEAFOOD CAVATAPPI - Imported langoustines, shrimp and jumbo lump crab meat simmered in our lobster cream sauce with hearty corkscrew pasta; finished with seasoned bread crumbs and baked until golden brown - 22

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

These signature supper-club recipes are prepared in our scratch kitchen using only the finest and freshest ingredients. This allows us to offer you healthier options with more distinctive flavors. Excellence is not a one-time effort. It's a way of life.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All entrées served with choice of soup (French onion add \$1), house wedge or Caesar salad and choice of our version of a loaded baked potato, Alfredo potatoes, fries, mo taters, wild rice or sweet potato fries (add \$2)
*denotes no potato choice

☞ Lake & Sea Entrées ☞

NORWEGIAN SALMON - A generous hand-cut fillet of buttery cold water salmon grilled over hickory coals to your liking; finished with our signature composition butter - 26

BACON-WRAPPED JUMBO SEA SCALLOPS - Five hickory-grilled colossal sea scallops with our five-pepper glaze - 26

☞ **CRAB AND SCALLOP RISOTTO*** - Seared colossal sea scallops served over jumbo lump crab risotto; finished with basil-infused olive oil - 25

PABLO'S COCONUT SHRIMP - Jumbo hand-breaded shrimp; served with orange marmalade-horseradish sauce - 24

☞ **AXEL'S FAMOUS WALLEYE** - Our best seller; finished with our signature composition butter and toasted almonds - 26

☞ **CIOPPINO*** - Our version of the classic: shrimp, scallops, walleye, clams, mussels and crab claws stewed in a spicy tomato broth - 32

☞ 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 or a Northwoods twelve pepper rub (\$2). Accent your steak with a side of wild mushrooms, roasted garlic demi, caramelized onions or béarnaise sauce - \$3.

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

☞ **STEAK OSCAR** - Twin 4oz medallions topped with crab cakes, asparagus and béarnaise sauce - 28

BONE-IN RIBEYE - A 20oz flavor-filled, mouth watering classic - 37

NEW YORK STRIP - Sink your teeth into this tender 14oz beauty - 35

TRUE COUNTRY CLUB FILET - Center-cut filet; melts in your mouth 8oz - 35 12oz - 42

☞ **PEPPERCORN-CRUSTED MEDALLIONS*** - Twin 4oz beef medallions served over mo taters; finished with bleu cheese, bacon, scallions and Worcestershire sauce - 26

"OSCAR STYLE"

Complement any steak by topping with crab cakes, steamed asparagus and béarnaise sauce - 9

☞ Classic Entrées ☞

GARLIC ROASTED CHICKEN* - Mesquite marinated half chicken; served over oven-roasted Yukon gold potatoes with steamed asparagus - 19

POT ROAST WITH ROASTED GARLIC DEMI* - Tender slow-roasted beef served atop our mo taters finished with roasted-garlic demi and onion haystacks; served with teriyaki green beans - 19

LAND AND LAKE - Axel's famous walleye teamed up with a charcoal-grilled aged center-cut steak 8oz sirloin - 30 8oz filet - 39

MATT'S RACK OF BBQ RIBS - Hickory-smoked baby back ribs 1/2 rack - 18 full - 26

☞ **CHARLIE'S HERB CRUSTED PRIME RIB** - Cooked for hours to ensure perfection. Served with a wonderful jus and horseradish cream sauce; limited availability 12oz - 24 18oz - 30

PORK TENDERLOIN* - Vodka marinated and charcoal-grilled medallions served over parmesan risotto; finished with seared plum tomatoes, mushrooms and basil - 21

☞ Sandwiches ☞

Served with choice of fries, coleslaw, kettle chips, fresh fruit, cottage cheese or sweet potato fries (add \$2)

☞ **AXEL'S CLASSIC** - 1/2 pound of hickory-grilled fresh Angus beef or hormone-free chicken breast; topped with caramelized onions, hickory-smoked bacon and melted brie - 12

☞ **WALLEYE** - A generous walleye fillet prepared to your liking; served with lettuce, tomatoes and house-made tartar sauce on a hoagie roll - 15