

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 - half 8 full 12

FETTUCCHINE ALFREDO* - A generous portion of fettuccine tossed with our rich signature sauce made with cream, butter, garlic and parmesan cheese - half 8 full 12

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 - half 16 full 22

☉ **SPICY CHICKEN PENNE** - Blackened chicken, sun-dried tomatoes and roasted red peppers; served over penne pasta tossed in our basil pesto cream sauce - half 12 full 16

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.

Classic Entrées

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

POT ROAST WITH ROASTED GARLIC DEMI*

Tender slow-roasted beef served atop our mo taters then finished with roasted-garlic demi and onion haystacks; served with teriyaki green beans - 16

☉ **PORK TENDERLOIN*** - Vodka marinated and charcoal-grilled medallions served over parmesan risotto; finished with seared plum tomatoes, mushrooms and basil - 15

☉ **AXEL'S FAMOUS WALLEYE** - Our best seller; finished with our signature composition butter and toasted almonds - 16

RAY'S SIRLOIN - 8oz charcoal-grilled center cut Angus - 15

GARLIC ROASTED CHICKEN* - Mesquite marinated quarter chicken; served over seasoned oven roasted Yukon gold potatoes with steamed asparagus - 14

Hot 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 - 11

STEAKHOUSE FRENCH DIP - Slow-roasted thinly shaved prime rib topped with sautéed sweet peppers, onions and melted mozzarella; served with a delicious jus and horseradish cream sauce - 13

CUBAN - Stewed pulled pork, hickory-smoked ham and melted swiss served pressed on a toasted ciabatta with sweet pickles and yellow mustard - 11

GOURMET MUSHROOM & SWISS - 1/2 pound hickory-grilled Angus beef patty topped with wild mushrooms simmered in red wine; finished with a roasted garlic demi and melted Swiss cheese - 11

REUBEN - Sliced corned beef, sauerkraut, Swiss, 1000 island on grilled marble rye - 11

☉ **WALLEYE** - A generous walleye fillet prepared to your liking; served with lettuce, tomatoes and house-made tartar sauce on a hoagie roll - 14

CAROLINA PULLED PORK - Hand-pulled pork shoulder served on a toasted ciabatta roll with coleslaw and finished with our tangy house-made BBQ sauce - 11

BRUSCHETTA CHICKEN - Grilled marinated chicken breast topped with fresh plum tomatoes and basil on parmesan encrusted ciabatta - 11

HOME STYLE POT ROAST - Tender slow-roasted beef served atop our mo taters and toasted baguette then finished with roasted-garlic demi and onion haystacks; knife & fork provided - 11

Cold Sandwiches

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

Toasted bread choices - white, wheat or marble rye

☉ **SMOKED CLUB** - Smoked turkey, ham, bacon, cheddar cheese and mayonnaise - 12

AVOCADO BLT - Freshly sliced California avocado teamed up with hickory-smoked bacon and basil aioli - 10

THAI PEANUT WRAP - Teriyaki roasted chicken tossed in our sesame peanut dressing with iceberg lettuce, green cabbage, matchstick carrots, red bell peppers, toasted almonds and sweet red onions; rolled into an herbed-garlic tortilla - 10

MESQUITE ROASTED CHICKEN SALAD - Hand-pulled, oven-roasted chicken mixed with red onion, fresh herbs and Dijonnaise - 10

HALF SANDWICHES - Served with a cup of our house-made soup (French onion add \$1), house wedge or Caesar salad - 10

Choice of sandwich: Mesquite Roasted Chicken Salad, Avocado BLT, Steakhouse French Dip, Smoked Club or Reuben

Trifecta Lunch

Can't decide? Build your own lunch with smaller portions of our most popular items. Choose one item from each category below to create your masterpiece.

- 14 -

SOUPS - Chicken Dumpling • Soup of the Day

SALADS - Caesar • Greek • House Wedge

APPETIZERS - Bull Bites™ • Pablo's Coconut Shrimp
Walleye Fingers • Jumbo Lump Crab Cake

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