

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 and more distinctive flavors. Excellence is not a one-time effort. It's a way of life.

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
- FLORENTINE FLATBREAD** - Crispy flatbread brushed with roasted garlic topped with plum tomatoes, shaved prosciutto, fresh mozzarella and parmesan cheese; finished with fresh baby spinach - 9
- SESAME SEARED AHI** - Thin slices of sesame seed encrusted sashimi grade Ahi tuna; finished with sweet roasted red pepper coulis and spicy wasabi - 10
- ☞ **WALLEYE FINGERS** - Hand-breaded in Shore Lunch; served with house-made 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
- ☞ **COCO-FISH-BULL** - A platter with our signature favorites; Pablo's Coconut Shrimp, Walleye Fingers and Bull Bites™ - 33
- ARTICHOKE CRAB DIP** - Piping hot crock of our signature dip; served with toasted baguette and red grapes - 11

Soups & Salads

*Add chicken, shrimp or salmon; blackened or grilled - 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 - 6
- ☞ **GREEK*** - Freshly chopped romaine and crisp iceberg lettuce mixed with red onions, kalamata olives and feta; tossed in our house-made vinaigrette - 11
- CAESAR*** - 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 - 13
- ☞ **LUMP CRAB COBB** - Jumbo lump crab, avocado, egg, gorgonzola, plum tomatoes and bacon; served with aged balsamic vinaigrette - 16
- THAI TUNA** - Mixed field greens tossed in coconut peanut vinaigrette with red cabbage, carrots and edamame; finished with black sesame seed encrusted seared sashimi grade Ahi - 13
- STRAWBERRY MARGHERITA*** - Mixed field greens combined with fresh strawberries, grape tomatoes, red onions and jalapeño peppers; finished with our tequila lime vinaigrette - 11

Pastas

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
- FETTUCINE ALFREDO*** - A generous portion of fettuccine tossed with our rich signature sauce made with cream, butter, garlic and parmesan cheese - 15
- SEAFOOD LINGUINI** - A bountiful harvest from the seas; served over linguini tossed in a spicy pescatore sauce - 21
- MEDITERRANEAN FARFALLE*** - Colorful sweet bell peppers sautéed in olive oil with grape tomatoes and kalamata olives; finished with fresh oregano and feta cheese - 15

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, 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

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

LAND AND LAKE - Axel's famous walleye teamed up with a charcoal-grilled aged center-cut steak 8oz sirloin - 30 8oz filet - 38

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

GARLIC ROASTED CHICKEN* - Mesquite-marinated half chicken; served over oven-roasted Yukon gold potatoes with steamed asparagus - 16

STUFFED HALIBUT - Alaskan halibut fillet stuffed with sun-dried tomatoes and feta cheese; finished with our basil pesto cream sauce - 25

PABLO'S COCONUT SHRIMP - Jumbo hand-breaded shrimp; served with orange marmalade horseradish sauce - 22

CHARLIE'S HERB CRUSTED PRIME RIB - Slow and low is the way we go...cooked for hours to ensure perfection. Served with a wonderful jus and horseradish cream sauce; limited availability 12oz - 24 18oz - 30

🍷 **CIOPPINO*** - Our version of the classic: shrimp, scallops, walleye, clams, mussels and crab claws stewed in a spicy tomato broth - 23

SEA BASS OREGANATO* - Seared chilean sea bass served with herbed jasmine rice; finished with charcoal-grilled vegetables stewed with oven-roasted plum tomatoes - 26

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

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

WILD CAUGHT ALASKAN SOCKEYE - Salmon grilled to your liking over hickory coals; finished with our signature composition butter - 23

🍷 **PEPPERCORN-CRUSTED MEDALLIONS*** - Twin 4oz beef medallions served over mo taters; finished with bleu cheese, bacon, scallions and Worcestershire sauce - 24

Sandwiches

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

🍷 **AXEL'S CLASSIC** - 1/2 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 to your liking; served with lettuce, tomatoes and house-made tartar sauce - 15