

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 horseradish cream sauce - 13

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

Soups & Salads

* Add chicken, salmon or sautéed shrimp - 4

FRENCH ONION GRATIN - Filled with caramelized sweet yellow onions; topped with melted provolone - 6

CAESAR SALAD* - Fresh-cut romaine, Caesar dressing and freshly shredded parmesan - 10

☞ **LUMP CRAB COBB SALAD** - Jumbo lump crab, egg, avocado, 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

HARVEST SALAD - Delicate field greens tossed with hand-pulled roasted chicken, dried cranberries, Gorgonzola cheese, sweet red onions and rosemary vinaigrette; garnished with apples and candied pecans - 12

CHARHOUSE CHOPPED SALAD* - Crisp lettuce tossed in cashmere dressing with roasted corn, hickory-smoked bacon, carrots, sweet red onions, Cheddar and Gorgonzola cheese - 11

Lake & Sea Entrées

Entrées served with choice of soup (French onion add \$1), house wedge or Caesar salad & choice of loaded baked potato, mo taters or wild rice. *Denotes no potato choice

☞ **AXEL'S FAMOUS WALLEYE** - Broiled or blackened; then finished with our signature composition butter and toasted almonds - 26 Lunch - 16

☞ **CIOPPINO*** - Our version of the classic: shrimp, scallops, walleye, clams, mussels and crab claws stewed in a spicy tomato broth - 26

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

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 - 23

SEARED GROUPEL* - Florida grouper served with herbed jasmine rice, hickory-grilled vegetables and oven-roasted plum tomatoes - 23

BACON-WRAPPED JUMBO SEA SCALLOPS - Five colossal sea scallops with five-pepper glaze - 24

Charcoal Grilled Steaks

Axel's hand cut steaks are selected from Midwest corn-fed cattle & 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 or caramelized onions - 3

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

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

NEW YORK STRIP - Sink your teeth into this tender 14oz beauty - 33

BONE-IN RIBEYE - A 20oz flavor-filled, mouth watering classic - 35

Classic Entrées

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

PORK TENDERLOIN* - Vodka-marinated and charcoal grilled medallions served over parmesan risotto; finished with seared plum tomatoes, sautéed mushrooms and basil - 18 Lunch - 12

GARLIC ROASTED CHICKEN* - Mesquite-marinated chicken; served over oven roasted Yukon gold potatoes with asparagus - 17 Lunch - 11

LAND AND LAKE - Broiled or blackened walleye teamed up with a charcoal-grilled aged center cut steak 8oz sirloin - 30 8oz filet - 38

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

Lunch available from 11am - 3pm

We offer gluten free items, but our kitchen is not a gluten free environment.

☞ Signature Items