

APPETIZERS

★ **BULL BITES™** – Our signature blackened tenderloin tips with plum tomatoes and horseradish cream sauce – 10.95

FIRE-ROASTED JALAPEÑO PEPPERS – Hand-stuffed with cream cheese, Pico de Gallo and shrimp; topped with hickory-smoked bacon – 9.95

SOUPS & SALADS

*Add shrimp, chicken, walleye, salmon or sirloin – 3.95

★ **TORTILLA-LESS TORTILLA SOUP** – Best in the Twin Cities
cup 4.95 bowl 6.95

CHICKEN & WHITE BEAN CHILI – Rotisserie chicken, roasted green chilies and Monterrey jack cheese – cup – 4.95 bowl – 6.95

SOUP & SALAD – Baby Bleu, House or Bonfire Chopped – 8.95

HOUSE SALAD* – Crisp iceberg and romaine lettuce topped with garden fresh vegetables; served with your choice of dressing – 8.95

BABY BLEU STRAWBERRY* – Mixed field greens tossed in our basil balsamic vinaigrette; finished with fresh strawberries, mandarin oranges, red onions, gorgonzola cheese and sweet-n-spicy pecans – 9.95

CAESAR* – Crisp romaine tossed in our signature dressing; finished with house-made croutons and shredded parmesan cheese – 8.95

★ **BONFIRE CHOPPED** – A little bit of everything goes into this one; finished with our herbed-mustard vinaigrette – 10.95

SEDONA SIRLOIN – Crisp iceberg and romaine mixed with plum tomatoes, red onions and fire-roasted corn then topped with sliced hickory-grilled Angus steak; served with your choice of dressing – 11.95

BLACKENED WALLEYE – Delicate spring mix lettuce tossed with our sweet white balsamic-maple vinaigrette; finished with a spicy walleye fillet – 12.95

Dressing Choices: French, honey mustard, bleu cheese, basil balsamic, herbed-mustard vinaigrette, white balsamic-maple vinaigrette, citrus-mustard vinaigrette, red wine vinegar & oil, Italian, and fat-free raspberry vinaigrette

SIGNATURE WOOD-GRILLED MEATS & ENTRÉES

Served with steamed green beans or broccoli and choice of buttermilk-bacon smashed potatoes, loaded baked, wild rice pilaf or marinated cheesy hash browns. Add a side House salad – 3.95

★ **BACON WRAPPED MEDALLIONS** – Two fire-grilled 4oz medallions wrapped in hickory-smoked bacon; served with your choice of simply seasoned, blackened with horseradish cream sauce or our wild mushroom bleu sauce – 22.95

GRILLED SALMON – Wild caught Alaskan Sockeye grilled over hickory coals; finished with our smoky red onion & jalapeño glaze – 20.95

SIRLOIN – 8 oz top cut Angus beef grilled to your liking; finished with our signature steak butter – 18.95

LAND & LAKE – Hickory-grilled sirloin teamed up with a walleye fillet; blackened or broiled – 25.95

SLOW-ROASTED HERB CRUSTED PRIME RIB – Served Thursday through Saturday; limited availability – 10 oz 19.95 16 oz 24.95

FILET – 8 oz center-cut tenderloin cooked to perfection on our wood-fire grill; finished with our signature steak butter – 27.95

COWBOY STEAK – 18 oz ancho seasoned, bone-in ribeye grilled over hickory coals; topped with griddled sweet yellow onions – 27.95

NEW YORK STRIP – 16 oz of wood-grilled Angus; finished with our signature steak butter – 26.95

AXEL'S WALLEYE – #1 seller of walleye in Minnesota; your choice of blackened or broiled – 23.95

CIOPPINO – Our version of traditional Italian seafood stew; a spicy tomato broth filled with a variety of seafood (no potato choice) – 21.95

BUN-LESS BURGERS

Choice of steamed green beans or broccoli, fresh fruit or coleslaw

Choose any of the following styles and choice of meat to create your own masterpiece

8 oz hormone-free chicken breast – 9.95

1/2 pound premium grade Angus beef burger – 10.95

1/2 pound premium grain-fed bison burger – 11.95

★ **BONFIRE CLASSIC** – Smoked ham, sautéed mushrooms, roasted red peppers and Swiss with chipotle mayonnaise

THE SUNRISE – Melted cheddar and cream cheese topped with thick-sliced hickory-smoked bacon and a fried egg

AMARILLO – Seasoned with chipotle rub; finished with melted cheddar and Monterrey jack cheese, roasted tomatillo salsa with chipotle mayonnaise

BACON BLEU – Seasoned with our signature blend of spices; finished with chopped hickory-smoked bacon and bleu cheese dressing

SOUTHWESTERN ITEMS

Served with Spanish rice and all the traditional fixings

FAJITAS – Served on a bed of sautéed sweet bell peppers and onions with grilled corn tortillas

Chicken – 14.95

Sirloin – Angus beef – 15.95

Blackened Walleye – 16.95

Seafood – shrimp, scallops and lobster – 17.95

CHICKEN ENCHILADAS – Hand-rolled corn tortillas filled with spicy chicken tingas combined with cheddar and Monterrey jack cheese; topped with your choice of red chili sauce or salsa verde – 13.95

LUNCH ENTRÉES

Available from 11:00am - 3:00pm

Served with steamed green beans or broccoli and choice of buttermilk-bacon smashed potatoes, loaded baked, wild rice pilaf or marinated cheesy hash browns. Add a side House salad – 3.95

AXEL'S WALLEYE – #1 seller of walleye in Minnesota; your choice of blackened or broiled – 13.95

BACON WRAPPED MEDALLION – A fire-grilled 4oz medallion wrapped in hickory-smoked bacon; served with your choice of simply seasoned, blackened with horseradish cream sauce or our wild mushroom bleu sauce – 12.95

GRILLED SALMON – Wild caught Alaskan Sockeye grilled over hickory coals; finished with our smoky red onion & jalapeño glaze – 12.95

At Axel's Bonfire, it's not enough to just serve food. It's about tantalizing your taste buds and indulging your cravings. Allow our talented service experts guide you through one of our signature fire-roasted recipes or our wood-fire grilled steaks and pizzas. Service is not a one-time effort. It's a way of life.