

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 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 - half 12 full 16
- 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
- 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 - half 8 full 12

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.

☞ Luncheon 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 - 16

GARLIC ROASTED CHICKEN* - Mesquite-marinated quarter chicken; served over seasoned oven roasted yukon gold potatoes with steamed asparagus - 11

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

☞ **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 delightful horseradish cream sauce; limited availability 12oz - 16

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

☞ Hot Sandwiches ☞

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

☞ **AXEL'S CLASSIC** - ½ pound of charcoal-grilled fresh Angus beef or hormone-free chicken breast topped with caramelized onions, hickory-smoked bacon and melted brie - 11

ONION JACK BURGER - ½ pound charcoal-grilled Angus beef topped with bourbon glazed sweet yellow onions; finished with melted 4 year aged cheddar - 11

BLACK-N-BLEU BURGER - ½ pound of hickory grilled Angus beef seasoned with our signature Cajun spices; finished with melted gorgonzola cheese and peppercorn aioli - 11

SMOKED TURKEY MELT - Hickory-grilled crispy flatbread topped with smoked turkey and melted mozzarella cheese; finished with our smoky tomato aioli, baby spinach and griddled red ripe tomatoes - 10

REUBEN - Sliced corned beef, sauerkraut, Swiss, 1000 island on grilled marble rye - 10

CUBAN - Stewed pulled pork, hickory-smoked ham and melted Swiss served pressed on a toasted hoagie roll with sweet pickles and yellow mustard - 10

PRIME RIB FRENCH DIP - Slow-roasted thinly shaved and topped with melted mozzarella; served au jus and with our creamy horseradish sauce - 12

☞ **WALLEYE SANDWICH** - A generous walleye fillet prepared to your liking; served with lettuce, tomatoes and house-made tartar sauce - 14

☞ Cold Sandwiches ☞

*Served with choice of fries, coleslaw, kettle chips, fresh fruit or cottage cheese
Toasted bread choices - white, wheat or marble rye*

EGG SALAD FLORENTINE - House-made egg salad mixed with baby spinach and sweet chili sauce - 9

STACKED TURKEY - Smoked turkey, lettuce, tomato, mayonnaise and smoked cheddar - 9

☞ **SMOKED CLUB** - Hickory-smoked turkey, ham, bacon and cheddar cheese - 10

AVOCADO BLT - Freshly sliced California avocado teamed up with hickory-smoked bacon and basil aioli - 9

MESQUITE ROASTED CHICKEN SALAD - Hand-pulled, oven-roasted chicken mixed with fennel, red onion, fresh herbs and dijonaise - 9

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, Egg Salad Florentine, Stacked Turkey, Avocado BLT, Prime Rib French Dip or Reuben

☞ Trifecta Lunch ☞

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

- 13 -

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