



## Appetizers

Dinner Menu

AXEL'S HAND CRAFTED ONION RINGS – a legend in the making (1/2 order \$6) ..... 8

BULL BITES™ – our signature blackened tenderloin tips with béarnaise sauce and horseradish cream sauce .. 12

CALAMARI – crisp fried calamari with our citrus-jalapeno aioli ..... 9

MUSSELS – steamed with garlic, white wine and lemon ..... 10

PABLO'S COCONUT FRIED SHRIMP – jumbo hand breaded shrimp with marmalade horseradish sauce ..... 13

COCO-BULL – the best of both worlds: Bull Bites™ and coconut shrimp ..... 14

ARTICHOKE CRAB DIP – piping hot crock of our signature dip ..... 11

WALLEYE FINGERS – bite size walleye, hand breaded and deep fried with tartar sauce ..... 11

BRUSCHETTA – fresh basil and tomatoes with roasted garlic bread ..... 8

BUFFALO CHICKEN TENDERS – hand breaded and spun in buffalo sauce ..... 8

SEARED AHI – sesame crusted with teriyaki glaze ..... 12

COLOSSAL SHRIMP COCKTAIL – five colossal shrimp & cocktail sauce ..... 16

CRAB CAKES – Maryland lump crab cakes with cayenne buttermilk sauce ..... 15

COCO-FISH-BULL – coconut shrimp, walleye fingers & Bull Bites™ ..... 25

## Soups & Salads

SOUP OF THE DAY – made fresh daily ..... cup.....4 bowl ..... 6

CHICKEN AND DUMPLING SOUP – a classic loaded with chicken & egg dumplings ..... cup.....4 bowl ..... 6

FRENCH ONION GRATIN – filled with onions, topped with a crouton & provolone ..... 6

HOUSE WEDGE – nothing fresher ..... 5

CAESAR SALAD – fresh cut romaine, Caesar dressing, parmesan cheese and house made croutons ..... 10

with grilled chicken or shrimp ..... 13

GREEK SALAD – kalamata olives, feta cheese and our signature Greek dressing ..... 14

BUFFALO CHICKEN SALAD – buffalo chicken tenders, crumbled blue cheese, celery, buffalo vinaigrette ..... 14

SALMON AND SPINACH SALAD – grilled salmon, bacon bits, brie cheese, roasted garlic vinaigrette ..... 14

LUMP CRAB COBB SALAD – lump crab, egg, avocado, blue cheese, tomato & bacon ..... 16

AHI SALAD – sesame crusted ahi tuna, Asian vegetables, grilled pineapple, sesame vinaigrette ..... 15

BULL BITE™ SALAD – blackened tenderloin tips, crumbled blue cheese, tarragon vinaigrette ..... 15

## Burgers & Sandwiches

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

AXEL'S BURGER – 1/2 lb. charcoal grilled Certified Angus Beef®  
with caramelized onions, brie cheese & hickory smoked bacon ..... 12

AXEL'S CHICKEN SANDWICH – charcoal grilled with caramelized onions,  
brie cheese & hickory smoked bacon ..... 13

WALLEYE SANDWICH – beer-battered, pan-fried or blackened ..... 14

STEAK SANDWICH – charcoal grilled medallion filets, with sautéed peppers & onions ..... 15



All entrees served with choice of soup (French onion add \$1), house wedge or Caesar salad  
 Choice of potato (loaded baked, alfredo potatoes, fries, mo taters, hashbrowns), wild rice or fettuccine Alfredo  
 \*Denotes no potato choice

Dinner Menu

### Charcoal Grilled Steaks & Chop

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 and chops with our Axel's steak butter.  
 Accent your steak with a side of button mushrooms, caramelized onions or béarnaise sauce for \$3

STEAK OSCAR – twin 4 oz. medallion filets on crab cakes, asparagus & béarnaise .....	26
RAY'S SIRLOIN – charcoal grilled Angus top sirloin	8 oz. ....22 16 oz. ....29
A TRUE COUNTRY CLUB FILET – melts in your mouth	8 oz. ....33 12 oz. ....42
PEPPERCORN CRUSTED MEDALLIONS* – twin 4 oz. medallions	
blue cheese, green onions, worcestershire sauce & mo taters .....	24
KANSAS CITY STRIP – 16 oz. bone-in New York .....	30
BONE-IN RIBEYE – 20 oz. flavor filled, mouth watering, bone-in ribeye .....	34
PORK PORTER – cajun or with Axel's butter .....	15
PORTERHOUSE – Axel's favorite, a NY strip & filet in one 24 oz. ....	42

### Entrees

LAND & LAKE – 6 oz. filet of Axel's walleye with an aged steak	8oz sirloin ....30 8oz filet..... 38
CHARLIE'S HERB CRUSTED PRIME RIB – slow roasted daily, "limited availability"	12oz...24 18oz..... 30
PABLO'S COCONUT FRIED SHRIMP – jumbo hand breaded shrimp with marmalade horseradish sauce .....	22
SALMON – 1 lb. of charcoal grilled Atlantic salmon .....	23
BACON WRAPPED JUMBO SEA SCALLOPS – five colossal sea scallops with five pepper glaze .....	23
AXEL'S WALLEYE – our best seller; two pan-fried filets, topped with toasted almonds .....	25
CRAB AND SCALLOP RISOTTO* – three colossal sea scallops over lump crab risotto .....	25
GRILLED HALIBUT MILANESE* – served with tomato, basil & mo taters .....	25
SALTIMBOCCA CHICKEN – hand stuffed chicken breast with prosciutto & provolone .....	15
MARIA'S GARLIC CHICKEN – two 7 oz. charcoal grilled chicken breasts in garlic marinade .....	16
MATT'S RACK OF BBQ RIBS – hickory smoked, baby back pork ribs	(1/2 rack 18)..... 26
CIOPPINO* – a tomato based San Francisco seafood stew .....	18

### Pasta

All pastas served with choice of soup (French onion add \$1), house wedge or Caesar salad

FETTUCINE ALFREDO – our signature alfredo sauce tossed with fettuccine .....	16
With grilled chicken or sautéed shrimp .....	19
FRESH TOMATO BASIL PRIMAVERA – penne pasta with primavera vegetables .....	16
With grilled chicken or sautéed shrimp .....	19
SPICY CHICKEN PENNE – spicy chicken, sun-dried tomatoes & roasted peppers in a pesto cream sauce.....	18
BEEF GORGONZOLA PAPPARDELLE – prime rib with tomatoes and broccoli in a red wine gorgonzola sauce ..	19
LOBSTER RAVIOLI – sautéed shrimp in cognac cream sauce .....	24