

APPETIZERS

- ★ **BULL BITES™** - Our signature blackened tenderloin tips; served with béarnaise sauce and horseradish cream sauce - 11.95
- CHICKEN LETTUCE WRAPS** - Ground chicken sautéed with garlic and jicama; finished in teriyaki sauce with fresh cilantro - 9.95
- SPINACH ARTICHOKE DIP** - Baby spinach and artichoke hearts mixed with creamy Asiago cheese; served with corn tortilla chips - 9.95
- POTSTICKERS** - Seared pork and vegetable filled dumplings; served with a trio of dipping sauces - 10.95
- TRIPLE DIPS** - Corn tortilla chips with house-made salsa, guacamole and jalapeño cheddar dip - 8.95
- ALAMO NACHOS** - Choice of spicy chicken tingas or seasoned ground beef - 10.95
- ★ **WALLEYE FINGERS** - Hand-breaded in Shore Lunch; served with our house-made tartar sauce - 11.95
- CHIPOTLE CHICKEN QUESADILLA** - Spicy chicken tingas and pepper jack cheese; served with the traditional fixings - 9.95
- COCONUT SHRIMP** - Hand-breaded jumbo shrimp; served with orange marmalade-horseradish dipping sauce - 10.95
- BUFFALO WINGS** - Baked then flash-fried and finished with our house-made buffalo sauce; served with bleu cheese dressing and celery sticks - 9.95
- ★ **FIRE-ROASTED JALAPEÑO PEPPERS** - Hand-stuffed with cream cheese, Pico de Gallo and shrimp; topped with hickory-smoked bacon - 7.95
- MATADOR TAQUITOS** - Chicken tingas and pepper jack cheese rolled into mammoth taquitos; served with salsa and queso fundido - 8.95
- BONTONS** - Rotisserie chicken, gorgonzola and cream cheese mixed with buffalo sauce; served with sweet and spicy Thai chili sauce - 8.95

WOOD-FIRED PIZZA

- FOUR CHEESE** - We provide the canvas with mozzarella, provolone, asiago and parmesan cheese; you provide the creation - 7.95 additional toppings - .95
- ★ **THREE SAUSAGE** - Andouille, chorizo and Italian sausages with wild mushrooms - 11.95
- GARLIC ROTISSERIE CHICKEN** - Hickory-smoked bacon, plum tomatoes, oregano and sweet red onions - 9.95
- ★ **BELLA ROMA** - Artichoke hearts, spinach, roma tomatoes and parmesan - 10.95
- MARGHERITA** - Garlic-infused olive oil, fresh mozzarella and red ripe plum tomatoes - 9.95
- CARNIVORE CALZONE** - Pepperoni, andouille, chorizo and Italian sausages, and our four cheese blend; brushed with herbed garlic oil and finished with parmesan - 10.95
- SHRIMP PESTO** - Black tiger shrimp, roasted red peppers and sun-dried tomatoes; served atop a basil pesto brushed crust with freshly shredded parmesan - 11.95
- JALAPEÑO POPPER** - Seasoned cream cheese base; topped with chopped jalapeño peppers, hickory-smoked bacon, Pico de Gallo, our four cheese blend and cilantro sour cream - 10.95
- BBQ CHICKEN** - Hand-pulled rotisserie chicken and red onions; finished with our four cheese blend and fresh cilantro - 9.95

SOUP & SALADS

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

- ★ **TORTILLA SOUP** - Best in the Twin Cities - cup 4.95 bowl 6.95
- CHICKEN & WHITE BEAN CHILI** - Rotisserie chicken, green chilis and Monterrey jack cheese - cup 4.95 bowl 6.95
- SOUP OF THE DAY** - Made fresh daily - cup 4.95 bowl 6.95
- SOUP AND SALAD** - Caesar, Chopped or House - 8.95
- HOUSE*** - Crisp iceberg and romaine lettuce topped with garden fresh vegetables; served with your choice of dressing - half 5.95 full 7.95
- CAESAR*** - Romaine lettuce tossed with our signature dressing; finished with house-made croutons and shredded parmesan - half 6.95 full 8.95
- BONFIRE CHOPPED** - A little bit of everything goes into this one; finished with our herbed-mustard vinaigrette half - 7.95 full 10.95
- BLACKENED WALLEYE** - Delicate spring mix lettuce tossed with sweet white balsamic-maple vinaigrette; topped with a spicy walleye fillet - 12.95
- ★ **HAND-CRAFTED TACO SALAD** - Shredded iceberg lettuce mixed with Pico de Gallo, cheddar cheese, sliced black olives, jalapeño peppers, chopped cilantro and habanero cheese sauce; served with your choice of spicy chicken tingas or seasoned ground beef - 11.95
- COCONUT CHICKEN** - Juicy coconut-encrusted chicken breast served atop crisp lettuce; tossed in our citrus-mustard vinaigrette with fresh fruit and tangy red onions - 10.95
- CHICKEN BRUSCHETTA** - Vine-ripened plum tomatoes mixed with our rotisserie chicken, parmesan cheese, fresh basil and balsamic glaze; served with sliced French baguette with a hint of garlic - 10.95

SOUTHWESTERN ITEMS

Served with Spanish rice, burrito beans and the traditional fixings

- FAJITAS** - Served on a bed of sautéed sweet bell peppers and onions
 - Chicken** - 14.95
 - Sirloin** - Angus beef - 15.95
 - Blackened Walleye** - 17.95
 - Seafood** - Shrimp, scallops & lobster - 19.95
- CHICKEN ENCHILADAS** - Corn tortillas rolled with spicy chicken tingas; topped with your choice of red chili sauce or salsa verde - 13.95
- WALLEYE TACOS** - Crispy fried walleye, chipotle aioli and shredded lettuce stuffed in three grilled flour tortillas; finished with Pico de Gallo and chopped cilantro - 16.95
- CHIMICHANGA** - Our famous deep-fried burrito with chili con queso; choice of spicy chicken tingas or seasoned ground beef - 13.95
- ★ **BAJA BURRITO** - Stuffed with peppers, onions, Spanish rice, cheddar and Monterrey jack cheese and Pico de Gallo; choice of spicy chicken tingas or seasoned ground beef - 13.95

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 to 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.

SIGNATURE WOOD-GRILLED MEATS & ENTRÉES

Served with our famous green beans and choice of buttermilk-bacon smashed potatoes, loaded baked, wild rice pilaf, cheesy hash browns or fries. Add a side House or Caesar salad 3.95

- ★ **BACON WRAPPED MEDALLIONS** - Two fire-grilled 4 oz beef medallions with choice of lindy sauce, mushroom bleu sauce or blackened with béarnaise - 22.95
- GRILLED SALMON** - Wild caught Alaskan Sockeye salmon grilled over hickory coals; finished with our smoky red onion glaze - 20.95
- BBQ BEEF BRISKET** - Slow-smoked and basted with our tangy BBQ sauce; served with house-made coleslaw - 17.95
- SIRLOIN** - 8 oz top cut Angus grilled to your liking; finished with our signature steak butter - 18.95
- NEW YORK STRIP** - 16 oz wood-grilled Angus; finished with our signature steak butter - 26.95
- LAND & LAKE** - Drunk and Dirty sirloin and walleye fillet - 26.95
- SLOW ROASTED HERB-CRUSTED PRIME RIB** - limited availability - 10 oz 19.95 16 oz 24.95
- HICKORY GRILL** - Half rack of our famous St. Louis style ribs and quarter beer can chicken - 20.95
- DRUNK & DIRTY SIRLOIN** - 8 oz wood-grilled Angus in a bourbon marinade - 18.95
- FILET** - 8 oz center-cut tenderloin cooked to perfection on our wood-fire grill; finished with our signature steak butter - 27.95
- ★ **BEER CAN ROTISSERIE CHICKEN** - Mesquite seasoned then roasted over open flames to lock in the juices quarter - 11.95 half - 15.95
- COWBOY STEAK** - 18 oz ancho seasoned, bone-in rib-eye grilled over hickory coals; topped with Tabasco marinated onion straws - 27.95
- ★ **AXEL'S PAN-FRIED WALLEYE** - #1 seller of walleye in Minnesota; topped with toasted almonds - 23.95
- SMOKED ST. LOUIS STYLE RIBS** - Slow-smoked for hours then finished on our wood-fire grill; basted with our tangy BBQ sauce - 22.95
- CIOPPINO** - Our version of the classic; shrimp, scallops, lobster, walleye, clams, and crab claws stewed in a spicy tomato broth (no potato choice) - 21.95

BURGERS

Choice of fries, kettle chips, fresh fruit or coleslaw

Choose any of the following styles of sandwiches 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 grain-fed bison burger - 11.95

- ★ **BONFIRE CLASSIC** - Smoked ham, mushrooms, roasted red peppers and Swiss cheese with chipotle mayo
- BACON BLEU** - Chopped hickory-smoked bacon and bleu cheese dressing
- THE SUNRISE** - Melted cheddar and cream cheese topped with thick-sliced hickory-smoked bacon and a fried egg; finished with rich Hollandaise sauce
- GOURMET PATTY MELT** - Sautéed sweet red onions and wild mushrooms teamed up with Swiss and cheddar cheese; served on griddled marble rye
- HICKORY STYLE** - BBQ sauce, melted cheddar cheese and onion haystacks

SANDWICHES

Choice of fries, kettle chips, fresh fruit or coleslaw

- ARIZONA CHICKEN WRAP** - Fajita-style chicken rolled in an herbed-garlic tortilla with crisp lettuce, fresh avocado, black olives, cheddar, Pico de Gallo and chipotle ranch - 9.95
- ★ **PRIME RIB FRENCH DIP** - Slow-roasted and topped with melted provolone; served au jus and with creamy horseradish sauce - 11.95
- CUBAN** - Shredded pork, ham, sweet pickles, Swiss and mustard; served pressed on a toasted hoagie roll - 10.95
- CHICKEN CLUB** - Grilled chicken, hickory-smoked bacon, and melted Swiss; served with lettuce, tomato and mayonnaise - 9.95
- REUBEN** - Shaved corned beef, sauerkraut, Swiss and 1000 Island; served on griddled marble rye - 10.95
- CALIFORNIA TURKEY STACKER** - Hickory-smoked bacon, fresh avocado, alfalfa sprouts and Swiss; served on toasted wheat bread with mayonnaise - 9.95
- TEXAS PULLED PORK** - Smoked pork, onion haystacks and tangy house-made BBQ sauce - 10.95
- ★ **WALLEYE** - Beer-battered; served with lettuce and tomato on a toasted hoagie roll - 13.95

LUNCH ENTRÉES

Available from 11:00 - 3:00pm

- ★ **AXEL'S PAN-FRIED WALLEYE** - #1 seller of walleye in Minnesota; topped with toasted almonds - 13.95
- BACON WRAPPED MEDALLION** - Fire-grilled 4 oz beef medallion with choice of lindy sauce, mushroom bleu sauce or blackened with béarnaise - 12.95
- BBQ BEEF BRISKET** - Slow smoked and basted with our tangy BBQ sauce; served with house-made coleslaw - 11.95
- GRILLED SALMON** - Wild caught Alaskan Sockeye salmon grilled over hickory coals; finished with our smoky red onion glaze - 12.95
- SMOKED ST. LOUIS STYLE RIBS** - Slow-smoked for hours then finished on our wood-fire grill; basted with our tangy BBQ sauce - half rack 11.95

PASTA

- FETTUCCHINE ALFREDO & BROCCOLI** - House-made parmesan cream sauce - 12.95
with rotisserie chicken - 15.95
with sautéed shrimp - 16.95
- BUTTERNUT SQUASH RAVIOLI** - Hand-pulled rotisserie chicken, wild mushrooms and garlic; tossed in our Rosa sauce - 14.95
- ★ **CAJUN CHICKEN PENNE** - Sun-dried tomato cream sauce with fire-roasted peppers; topped with a blackened chicken breast - 14.95
- SHRIMP FRA DIAVLO RAVIOLI** - Jumbo ravioli bursting at the seams with shrimp and lobster tossed in our creamy tomato sauce; served with sautéed black tiger shrimp - 16.95
- BONFIRE FETTUCCHINE** - Rotisserie chicken, shrimp, andouille sausage, onions and sweet peppers; tossed in our Cajun cream sauce - 15.95