

DINNER

“ONE CANNOT THINK WELL, LOVE WELL, OR SLEEP WELL,
IF ONE HAS NOT DINED WELL” – VIRGINIA WOLFE

APPETIZERS & SOUPS

Tomato basil **BRUSCHETTA** • 9
Coconut curry **MUSSELS** • 12
French **CHEESE BOARD** • 15
Chipotle **DEVILED EGGS** • 5
Orange blossom **BRIE CHEESE** • 12
Crispy ginger **CALAMARI** • 12

OYSTERS rockefeller • 14.9
ESCARGOT • 12
Cold **SHRIMP PLATE** 1/2 dozen • 11
Tempura **SHRIMP** • 11
Axel's **CLAM CHOWDER**: cup • 4, bowl • 7
LOBSTER BISQUE: cup • 5, bowl • 8
White wine garlic **MUSSELS** • 12

SALADS

AXEL SALAD: field greens, balsamic drizzle, olive oil, cranberries, gorgonzola, & caramelized walnuts • 5
CAESAR SALAD: crisp romaine, traditional caesar dressing, garlic croutons, & anchovies • 5
BABY ICEBERG: grape tomatoes, bacon, red onion, & house-made gorgonzola dressing • 7

ISLAND SPECIALTIES

AXEL'S LAKE ERIE YELLOW PERCH with sautéed spinach • 24.9
LAKE ERIE SURF & TURF: perch & 6oz continental steak with celery mashed potatoes • 35
AUSTRALIAN LAMB CHOPS with mint demi glaze & celery mashed potatoes • 34.9
SMOKED PORK CHOPS with a dollop of sweet BBQ sauce over a mushroom risotto cake • 26

SEAFOOD

NORWEGIAN ATLANTIC SALMON with lime ginger glaze & parmesan risotto • 23
WASABI GLAZED NORWEGIAN ATLANTIC SALMON with asparagus • 23
PAN SEARED SCALLOPS with basil risotto • 28
ALASKAN KING CRAB with sautéed summer squash • mkt price
add 8oz house prime filet mignon • +25
COCONUT CRUSTED GROUPER with orange ginger glaze & shrimp risotto • 24
BLACKENED GROUPER with shrimp risotto • 24
PINEAPPLE CURRY GROUPER with shrimp risotto • 24
8OZ NORTH AUSTRALIAN LOBSTER TAIL with spinach risotto • mkt price
add 8oz house prime filet mignon • +25
BRONZINO – MEDITERRANEAN SEABASS: Whole fish baked mediterranean-style & served over sautéed spinach • 32

STEAKS, CHICKEN, DUCK

HOUSE PRIME STEAKS GRILLED
8OZ FILET MIGNON with asparagus • 39.9
12 OZ NEW YORK STRIP with sautéed mushrooms • 36
LEMON CAPER CHICKEN PICCATA with celery mashed potatoes • 21
ROASTED DUCK HALF with orange thyme grand marnier glaze & baked potato • 28

PASTA

ADD: CHICKEN • 4 **SHRIMP** • 6
FOUR CHEESE PENNE with fresh herbs & roasted shallots • 22
FETTUCCINE ALFREDO • 21
BASIL PESTO PENNE with roasted pine nuts, garlic, white wine, & parmesan • 23

PETIT PLATS

1 BUTTERFLY FILET OF PERCH with sautéed spinach • 17
6OZ CONTINENTAL STEAK with celery mashed potatoes • 22
1 SMOKED PORK CHOP with sweet BBQ sauce over a mushroom risotto cake • 19
3 PAN SEARED SCALLOPS with basil risotto • 22
1/2 LEMON CAPER CHICKEN PICCATA with celery mashed potatoes • 18

SIDES

Sautéed spinach • Grilled asparagus • Baked potato • Sautéed mushrooms • Risotto
Herb mashed potatoes • Sautéed summer squash • Creamed spinach • Potato gratin • 4.9

DESSERTS

Chocolate truffle soufflé • Axel's banana split • Root beer float • Peanut butter cup pie
Chocolate infused wine • Snow ball • Sorbets • Gelatos • 6

*Island organic micro greens, herbs, & edible flowers
are grown for us at Grape Leaf Farms on Put-in-Bay.*

AXEL & HARRY'S



For groups of 6 or more, a 20% gratuity is automatically added to the guest's check, no separate checks. Gift cards are available. The State of Ohio Department of Health requires all food service institutions to inform guest of the following: *Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.