

LOVE THE HOLIDAYS

Lakeshore Grill

Soup, Starters & Shared Plates

Canadian Cheese Soup **LC**
with sautéed vegetables
cup 4.50 bowl 5.50

Lobster Bisque
finished with sherry 6.95

Lakeshore Salad **LC V**
baby spinach, mandarin
slices, almonds, black sesame
seeds, Signature Toasted
Sesame dressing 4.50

**Small Caesar
Chop Salad** **LC**
Romaine, pine nuts, Wisconsin
Parmesan and Asiago, gremolata,
multigrain croutons, housemade
Caesar dressing 5.50

**Barbecue
Chicken Quesadilla**
toasted tortilla, melted
Wisconsin Monterey Jack,
green onions, pico de gallo,
cilantro cream 7.95

Rotisserie Chicken Wings
full wings, 5-spice marinade,
sweet chili dipping sauce 7.95

Sidewinders **LC V**
craft beer battered spiral-cut
potatoes, smoked Gouda cheese
sauce 7.95

Hummus Platter **LC V**
marinated Wisconsin Feta,
fresh vegetables, Kalamata
olives, grilled naan 8.95

**Wisconsin
Cheese Platter** **V**
Red Spruce 4-Year Cheddar,
Grand Cru Gruyere Reserve,
Vintage Van Gogh, Mezza
Luna Fontina, Buttermilk
Bleu Affinee, Marcona
almonds, red grapes,
sliced baguette 11.95

Burgers



BLT Jam Burger
prime beef grilled to order, Wisconsin
Blue-Jack cheese, Applewood smoked
bacon, crispy onions, tomato jam*, butter
lettuce, toasted pretzel bun, side of
seasoned french fries, truffle aioli and
housemade pickles 13.95

Grilled Cheeseburger
prime beef grilled to order, Wisconsin Cheddar, lettuce,
tomato, potato bun, choice of side 10.95

Salads

Michigan Signature Chop Salad
Romaine, rotisserie turkey, garbanzos,
dried cherries, Applewood smoked bacon,
Wisconsin Gouda, radishes, red onions,
roasted sweet peppers, candied walnuts,
cherry white balsamic vinaigrette
starter **LC** 6.95 regular 10.95

Maurice Salad
ham, rotisserie turkey, Swiss, hard
cooked egg, lettuce, sweet gherkins,
olives and our Signature Maurice dressing
starter **LC** 7.95 regular 11.95

Mandarin Chicken Salad
mixed greens, marinated grilled chicken breast,
mandarin oranges, water chestnuts, pea pods,
Applewood smoked bacon, red peppers,
green onions, almonds, crispy wontons, black
sesame seeds, Signature Toasted Sesame dressing
starter **LC** 7.95 regular 11.95

Rotisserie Chicken Caesar Chop Salad
Romaine, chicken, pine nuts, Wisconsin Parmesan
and Asiago, gremolata, multigrain croutons,
housemade Caesar dressing 11.95
sub Alaskan Salmon 16.95

**Apple Cider Roasted
Acorn Squash & Wild Rice Salad** **LC V**
mixed greens, smoked Gouda, dried cranberries,
green onion, carrots, toasted pumpkin seeds,
vinaigrette made with Stonewall Kitchen
Apple Cider Jam 10.95
add rotisserie chicken 12.95

Sandwiches

Soup and Half Sandwich
cup of soup, choice of chicken or tuna salad or rotisserie
turkey sandwich on multigrain 9.50

Holiday Pecan Chicken Salad Croissant
pecans, onion, celery, Granny Smith apples, honey, Dijonnaise,
butter lettuce, multigrain croissant, choice of side 10.95

Grilled Cobblestone Turkey Sandwich
rotisserie turkey, Applewood smoked bacon, Wisconsin Monterey Jack,
cranberry mayo, cinnamon bread, choice of side 10.95

Lakeshore Traditions

Wisconsin Asiago Crusted Chicken
pommery mustard sauce, whipped potatoes, fresh vegetable 13.95

Mrs. Hering's Signature Chicken Pot Pie
{based on Mrs. Hering's original recipe from 1890}
individual crock of creamy chicken, carrots, sweet corn,
leeks, peas, flaky pie crust top, side of mixed green salad 12.95

Lakeshore Rotisserie Chicken Platter
Espresso BBQ sauce, creamy housemade cole slaw,
seasoned french fries, corn bread madeleines 12.95

Marcus Samuelsson's Swedish Meatballs
beef, pork, veal, lingonberry cream sauce, whipped potatoes,
housemade pickles, lingonberry preserves 13.95

Cider Glazed Slow Roasted Breast of Turkey
sliced rotisserie turkey breast, whipped potatoes,
gravy, fresh vegetable, Stonewall Kitchen
Apple Cranberry Chutney 12.95

Butternut Squash Tortellacci **V**
dried cranberries, garlic, leeks, roasted red peppers, parsley,
Gorgonzola, toasted pumpkin seeds, sage cream sauce 14.95

Alaskan Cod & Chips
almond crusted Alaskan cod, lemon caper sauce,
housemade slaw, seasoned french fries 12.95

Oven-Baked Meatloaf
beef meatloaf with pine nuts and spinach, whipped potatoes,
red pepper gravy, fresh vegetable, onion strings 12.95

Caramelized Alaskan Salmon
Alaskan salmon, whole grain rice blend, with
pecans, dried cranberries, roasted green top carrots 18.95

Legendary Quiche
daily featured ingredients, individual quiche pastry tartlet,
side of Lakeshore salad 10.95

Baked Macaroni & Cheese **V**
cavatappi pasta, Wisconsin Medium and Sharp Cheddars,
side of Lakeshore salad 9.95

Ask your server about menu items that are cooked to order or served raw. *Tomato jam may contain shellfish
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Check out macysrestaurants.com to see exact calorie and nutritional information on our featured healthy dishes. Enjoy!

LC less than 650 calories **V** vegetarian | **gf** gluten free menu also available |

Macy's Select Wine

Hand-selected to deliver exceptional flavor and value.

★ CHARDONNAY

great with chicken, fish, seafood 8 / 29

★ PINOT NOIR

try with grilled chicken, roasted vegetables 8 / 29

★ CABERNET SAUVIGNON

perfect with a burger, grilled or roasted beef 8 / 29

White

Century Cellars, Chardonnay / CA

house favorite white 6 / 24

Chateau Grand Traverse Riesling "Semi-Dry" / MI

citrus, apricot, peach 7 / 28

Sycamore Lane, Pinot Grigio / CA

pears, melon, tropical fruits 7 / 28

Chateau Grand Traverse, Riesling "Late Harvest" / MI

apricot, lemon peel, honey, caramel 8 / 32

Darcie Kent, Sauvignon Blanc / CA

grapefruit, spices and a hint of grass 8 / 32

Leelanau Cellars, Chardonnay "Tall Ship" / MI

citrus, pineapple and mango 7 / 28

Red

Century Cellars, Merlot / CA

house favorite merlot 6 / 24

Century Cellars, Cabernet Sauvignon / CA

house favorite cabernet sauvignon 6 / 24

De Loach, Merlot / CA

blackberry, plum, ripe cherry, chocolate 8 / 32

Hahn, Cabernet Sauvignon / CA

ripe blackberry, boysenberry and vanilla 9 / 36

Sparkling

Domaine Chandon, Brut / CA

apple, pear, almond, caramel 9 split

Holiday Cocktails

🦋 Holiday Sparkler

Stonewall Kitchen
Holiday Jam, housemade
lemonade, vodka 8.95

Poinsettia

cranberry juice, sparkling wine 7.95

Eggnog Brandy Alexander

eggnog, brandy, and
crème de cacao 8.95

🦋 The Kris Kringle

iced coffee,
Kringle Cream Liqueur,
butterscotch Schnapps,
Chocolate espresso sauce
*Kringle Cream Liqueur is made
with real Wisconsin cream!* 8.95



Holiday Refreshers

delicious non-alcoholic alternatives

🦋 Holiday Berry Lemonade

Housemade lemonade,
Stonewall Kitchen
Holiday Jam 2.50

Alta Palla Sparkling Juice

- Grapefruit
- Lemonade
- Blood Orange 2.75



Beer

BOTTLES

Domestic 4

Premium or
Local Microbrew 5

Ask your server for local
seasonal beer selection

Desserts

White Chocolate Bread Pudding

housemade caramel sauce, fresh whipped cream 3.95

Ice Cream Puff

Our traditional ice cream dessert served with Sanders hot fudge 5.95

🦋 Caramel Macchiato Pot de Crème LC

Stonewall Kitchen Sea Salt Caramel Sauce, chocolate
custard, white chocolate mousse, cocoa powder 3.95

Signature Key Lime Pie

Key lime custard, graham cracker crust, fresh whipped cream 5.50

Special thanks to our Holiday food partners:



Wisconsin Cheese —
The art of cheesemaking.

The very best milk, lush grasslands
and a glacial water supply,
generations of cheesemakers,
a commitment to pride and
perfection that is only found
in America's Dairyland.

When you see the Wisconsin Cheese
logo, you know you've found the
world's best cheese. Taste and
experience 175 years of dedication.



Items noted with this logo
are prepared using products
created by Stonewall Kitchen,
one of the most awarded
specialty food companies
in the world.

Stonewall Kitchen products
are available in our Gourmet
Foods Department.



**Alaska Seafood — Wild,
Natural & Sustainable**

Macy's is doing its part
to support sustainable
seafood harvests and
ensure long-term healthy
fish populations by selling
wild Alaska seafood.