

LOVE THE HOLIDAYS

Lakeshore Grill

Soup, Starters & Shared Plates

Minnesota Wild Rice Soup **LC**
chicken, mushroom, almonds, hint of sherry
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

Walleye Strips **LC**
almond crusted, lemon caper sauce 10.95

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

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

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

Thai Chicken Salad
romaine, chicken breast, broccoli, carrots, asparagus, red peppers, green onions, brown rice in a wonton cup, peanut sauce 10.95

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

Signature Chop Salad
romaine, salami, rotisserie turkey, provolone, Wisconsin Parmesan, garbanzos, grape tomatoes, basil, white balsamic vinaigrette
starter **LC** 7.95 regular 10.95

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

Grilled Flank Steak Salad **LC**
mixed greens, grilled to order steak, grape tomatoes, Wisconsin Gorgonzola, grilled red onion, horseradish cream, white balsamic vinaigrette, shoestring potatoes 13.95

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

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

Chicken Stir-Fry **LC**
chicken, cashews, cabbage, pea pods, carrots, leeks, crimini mushrooms, edamame, green onion, brown rice 12.95

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

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

Almond Crusted Walleye
lemon caper sauce, whipped potatoes, fresh vegetable 16.95

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 | **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

- Trinity Oaks, Chardonnay / CA** ☞
house favorite white wine 3 / 6 / 24
- SeaGlass, Riesling / CA** ☞
apricot, peach, melon 4 / 7 / 25
- 10 Span, Pinot Gris / CA** ☞
ripe apple, melon, apricot, honeysuckle 4 / 8 / 28
- Joel Gott, Sauvignon Blanc / CA** ☞
meyer lemon, lime, passion fruit 4 / 8 / 28
- Hess Select, Chardonnay / CA** ☞
freshly-cut pineapple, ripe pear 4 / 8 / 28
- Benziger, Sauvignon Blanc / CA** ☞
crisp, bright, lemongrass, grapefruit, melon 4 / 8 / 28
- Seven Daughters, White Blend / CA**
melon, pear, touch of spice 4.5 / 9 / 32

Red

- Trinity Oaks, Merlot / CA** ☞
house favorite red wine 3 / 6 / 24
- SeaGlass, Pinot Noir / CA** ☞
bright cherry, strawberry 4 / 7 / 25
- Conquista, Malbec / Argentina**
plum, spice, red fruit aromas 4 / 7 / 25
- Chloe, Red No. 249, Red Blend / CA**
dark fruit flavors, notes of espresso, spice 4 / 8 / 28
- Ménage à Trois, Merlot / CA**
ripe blackberries, spice, sweet vanilla 4 / 8 / 28
- Concannon "Founders", Cabernet Sauvignon / CA** ☞
ripe cherry, plum, hint of pepper, cocoa 5 / 9 / 32

Rosé

- Terra D'oro, Rosé / CA**
intense red fruit, cinnamon, rose petal notes 5 / 9 / 32

Sparkling

- Domaine Chandon, Brut / CA** ☞
apple, pear, almond, caramel 9 split
- Cook's, Brut / CA**
medium-dry, pear, apple, floral nuances 22 bottle
- Roederer Estate, Brut / CA**
ripe apple, pear, honey-laced malt 50 bottle

☞ Sustainably grown grapes

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
- 125 Signature Cocktail**
Koval Bourbon Whiskey,
housemade walnut-infused
simple syrup, crushed candied
walnuts, orange zest 10.00



Coffee



- Freshly Brewed Coffee** 2.50
- Espresso solo** 1.75 **doppio** 1.95
- Cappuccino**
Starbucks espresso roast,
foamed milk 2.95

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

- ON TAP**
- Fulton Lonely Blonde**
Mpls., MN 5
- Summit EPA**
St. Paul, MN 5
Ask your server for local
seasonal beer selection
- BOTTLES**
- Miller** 4
- Miller Lite** 4
- Heineken** 5
- Amstel Light** 5
- Stella Artois** 6
- Corona** 5
- Samuel Adams** 5
- Crispin**
- Hard Cider** GF 6

Caffè Latte

Starbucks espresso roast,
steamed and foamed milk 2.95

Caffè Mocha

bittersweet chocolate mocha sauce
Starbucks espresso roast, steamed
milk, whipped cream 3.95

Desserts

White Chocolate Bread Pudding

housemade caramel sauce, fresh whipped cream 3.95

🍷 Caramel Macchiato Pot de Crème LC

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

2 Gingers Irish Coffee Sundae

housemade Irish whiskey caramel sauce, coffee nut crisp,
fresh whipped cream, Izzy's vanilla bean ice cream 4.95

Signature Key Lime Pie

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

Frango Mint Chocolate Ice Cream Pie LC

chocolate crust, Frango mint chocolate ice cream,
chocolate sauce, fresh whipped cream 6.95

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.