

We practice caution in preparing our gluten-free items and do our best to produce a gluten-free product. We are not a gluten-free environment and therefore there is a possibility for food to come in contact with wheat gluten. Consider this information for your individual requirements and needs.

## Starters Soup of the day cup 4.50 bowl 5.50

Garden Salad tc v choice of gluten-free dressing 4.95

Hummus Platter tc $v$
marinated Wisconsin
Feta, fresh vegetables 8.95

## Entrees

 Grilled Chickenpommery sauce, fresh vegetables, whipped potatoes 12.95

Grilled Alaskan Salmon
fresh vegetables, side of brown rice 16.95

## Sandwich Rotisserie Turkey Sandwich Lc

 provolone, lettuce, tomato, Dijon mustard on gluten-free whole grain bread choose side of: fruit, garden salad, or hummus \& veggies 10.50Salads Mandarin Chicken Salad tc mixed greens, grilled chicken breast, red peppers, green onions, almonds, water chestnuts, pea pods, Signature Toasted Sesame dressing 11.95
A Apple Cider Roasted Acorn Squash \& Wild Rice Salad $\llcorner c$ v mixed greens, smoked Gouda, dried cranberries, green onion, carrots, toasted pumpkin seeds, vinaigrette made with Stonewall Kitchen Apple Cider Jam 10.95 add chicken 12.95
Maurice Salad
ham, turkey, Monterey Jack, lettuce, egg, sweet gherkins, olives and our Signature Maurice dressing 11.95

Gluten-Free Dressings:
Signature Toasted Sesame
Signature Maurice
White balsamic vinaigrette
Oil and vinegar
Apple cider vinaigrette

# Dessert <br> Caramel Macchiato Pot de Crème Lc Stonewall Kitchen Sea Salt Caramel Sauce, chocolate custard, white chocolate mousse 3.95 

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[^0]:    Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry,
    seafood, shellfish or eggs may increase your risk of foodborne illness Check out www.macysrestaurants.com to see exact calorie and nutritional information on our featured healthy dishes. Enjoy!

