

Lakeshore Grill

Soup, Starters & Shared Plates

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

French Onion Soup **LC**
baguette, melted Swiss 6.50

Lakeshore Salad **LC V**
baby spinach, mandarin
slices, almonds, black sesame
seeds, Signature Toasted
Sesame dressing 4.95

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

**Barbecue
Chicken Quesadilla**
toasted tortilla, melted
Monterey Jack, green
onions, pico de gallo,
cilantro cream 8.50

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

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

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

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** 8.50
regular 11.95

Maurice Salad

ham, rotisserie turkey,
Swiss, hard cooked egg,
lettuce, sweet gherkins,
olives and our Signature
Maurice dressing
starter **LC** 8.50
regular 11.95

Chicken Caesar Chop Salad

Romaine, chicken, pine nuts,
Wisconsin Parmesan and
Asiago, gremolata, multigrain
croutons, Caesar dressing 11.95
Alaska Salmon 16.95

Sandwiches

Soup and Half Sandwich
cup of soup, choice of
chicken or tuna salad
or rotisserie turkey sandwich
on multigrain 10.50

Soup, Starter Salad and Ice Cream Puff

cup of soup, starter size
mandarin salad, ice cream puff
with Sanders hot fudge 13.50

Grilled Cobblestone Turkey Sandwich

rotisserie turkey,
Applewood smoked bacon,
Wisconsin Monterey Jack,
cranberry mayo, cinnamon
bread, choice of side 11.50

Lakeshore Traditions

Wisconsin Asiago Crusted Chicken

pommery mustard sauce, whipped potatoes, fresh vegetable 13.95

Slow Roasted Breast of Turkey

LC

sliced rotisserie turkey breast, fresh cranberry relish,
whipped potatoes, gravy, fresh vegetable 12.95

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

Oven-Baked Meatloaf

beef meatloaf with pine nuts and spinach, whipped potatoes,
red pepper gravy, fresh vegetable, onion strings 13.50

Alaska Cod & Chips

almond crusted Alaska cod, lemon caper sauce,
housemade slaw, seasoned french fries 12.50

Caramelized Alaska Salmon

Alaska salmon with asparagus risotto,
leeks, Asiago cheese 15.95

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 9 / 30

★ PINOT NOIR

try with grilled chicken, roasted vegetables 9 / 30

★ CABERNET SAUVIGNON

perfect with a burger, grilled or roasted beef 9 / 30

White

Century Cellars, Chardonnay / CA

house favorite white 7 / 25

Chateau Grand Traverse Riesling "Semi-Dry" / MI

citrus, apricot, peach 8 / 29

Sycamore Lane, Pinot Grigio / CA

pears, melon, tropical fruits 8 / 29

Chateau Grand Traverse, Riesling "Late Harvest" / MI

apricot, lemon peel, honey, caramel 9 / 33

Darcie Kent, Sauvignon Blanc / CA

grapefruit, spices and a hint of grass 9 / 33

Leelanau Cellars, Chardonnay "Tall Ship" / MI

citrus, pineapple and mango 8 / 29

Red

Century Cellars, Merlot / CA

house favorite merlot 7 / 25

Century Cellars, Cabernet Sauvignon / CA

house favorite cabernet sauvignon 7 / 25

De Loach, Merlot / CA

blackberry, plum, ripe cherry, chocolate 9 / 33

Hahn, Cabernet Sauvignon / CA

ripe blackberry, boysenberry and vanilla 10 / 37

Sparkling

Domaine Chandon, Brut / CA

apple, pear, almond, caramel 10 split

Cocktails

Bloody Mary

vodka, tomato juice, lemon,
Tabasco, worcestershire,
celery salt, celery 7/8 premium

Dirty Martini

choice of vodka or gin
or olives with
juice, vermouth 7/8 premium

Tom Collins

gin, simple syrup,
club soda, lemon, orange,
maraschino cherry 7/8 premium

Manhattan

bourbon, sweet vermouth,
bitters, maraschino cherry 7/8 premium

Old Fashioned

bourbon, simple syrup,
bitters, orange,
maraschino cherry 7/8 premium

Beer

BOTTLES

Domestic 4

Premium or
Local Microbrew 5

Ask your server for local
seasonal beer selection

Desserts

Ice Cream Puff

Our traditional ice cream dessert served with Sanders hot fudge 5.50

Brownie Sundae

brownie, ice cream, espresso chocolate drizzle 4.95

Carrot Cake

moist cake with carrots, pecan pieces and crushed pineapple,
cream cheese frosting and topped with chopped walnuts 4.95

Ask your server about our seasonal feature dessert

Special thanks to our 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.



Wild, Natural & Sustainable

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.
Only Alaska can claim over 50 years of state-mandated sustainable management policies using scientific research to guarantee sustainable harvests for all its fisheries.