

Lakeshore Grill

Soup, Starters & Shared Plates

Minnesota Wild Rice Soup **LC**
chicken, mushroom, almonds, hint of sherry
cup 4.50 bowl 5.50

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

Roasted Harvest Chicken Flatbread
grilled naan, chicken, roasted butternut squash and shallots, gorgonzola, baby arugula, maple vinaigrette 8.50

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

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

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

Thai Chicken Lettuce Wraps **LC**
butter lettuce wrap, rotisserie chicken, crisp vegetables, mint, peanut sauce 7.95

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

Salads

Peach Nest Salad
our favorite chicken salad in a nest of housemade fried shoestring potatoes with almonds, peaches, grapes, strawberries, strawberry cream cheese, cranberry walnut bread 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

Thai Chicken Salad
romaine, chicken breast, broccoli, carrots, asparagus, red peppers, green onions, brown rice in a wonton cup, peanut sauce 11.95

Roasted Harvest Salad
mixed greens, roasted butternut squash and shallots, gorgonzola, pumpkin seeds, maple vinaigrette 9.95 **V LC**
with chicken 12.95

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** 8.50
regular 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 fries, truffle aioli and housemade pickles 13.95

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

IMPOSSIBLE Patty Melt **V**
Impossible™ Burger, caramelized onions, Wisconsin Cheddar, butter lettuce, tomato, smoky aioli, multigrain bread, seasoned fries 12.95

IMPOSSIBLE Burger **vegan**
Impossible™ Burger, lettuce, tomato, vegan brioche bun, seasoned fries 12.95

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 a Treat
cup of soup, starter size mandarin salad, white chocolate bread pudding 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

Lakeshore Rotisserie Chicken Platter
Espresso BBQ sauce, creamy housemade cole slaw, seasoned french fries, corn bread madeleines 11.95

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

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

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

Almond Crusted Walleye
lemon caper sauce, whipped potatoes, fresh vegetable 17.50

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

Legendary Quiche
daily featured ingredients, individual quiche pastry tartlet, side of Lakeshore salad 11.50

Ask your server about our Lakeshore Grill Seasoning and other featured Gourmet Food selections available for purchase.

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 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

- Trinity Oaks, Chardonnay / CA** 
house favorite white wine 7 / 25
- SeaGlass, Riesling / CA** 
apricot, peach, melon 8 / 26
- Three Pears, Pinot Grigio / CA** 
peach and pear flavors, sweet and crisp 9 / 29
- Joel Gott, Sauvignon Blanc / CA** 
meyer lemon, lime, passion fruit 9 / 29
- Hess Select, Chardonnay / CA** 
freshly-cut pineapple, ripe pear 9 / 29
- Benziger, Sauvignon Blanc / CA** 
crisp, bright, lemongrass, grapefruit, melon 9 / 29


Red

- Trinity Oaks, Merlot / CA** 
house favorite red wine 7 / 25
- SeaGlass, Pinot Noir / CA** 
bright cherry, strawberry 8 / 26
- Conquista, Malbec / Argentina**
plum, spice, red fruit aromas 8 / 26
- Chloe, Red No. 249, Red Blend / CA**
dark fruit flavors, notes of espresso, spice 9 / 29
- Ménage à Trois, Merlot / CA**
ripe blackberries, spice, sweet vanilla 9 / 29
- Concannon "Founders", Cabernet Sauvignon / CA** 
ripe cherry, plum, hint of pepper, cocoa 10 / 33


Rosé

- Terra D'oro, Rosé / CA**
intense red fruit, cinnamon, rose petal notes 10 / 33

Sparkling

- Domaine Chandon, Brut / CA**
apple, pear, almond, caramel 10 split
 Sustainably grown grapes


Cocktails

- Big Ginger** 
2 Gingers Irish Whiskey, ginger ale, lemon, lime 9
- Bloody Mary**
Prairie Vodka, tomato juice, lemon, Tabasco, worcestershire, celery salt, celery 8
- Dirty Martini**
choice of Far North Solveig gin or Prairie Vodka, olives with juice, vermouth 8
- 125 Signature**
Koval Bourbon Whiskey, housemade walnut-infused simple syrup, orange zest, crushed candied walnuts 11
- Tom Collins**
gin, simple syrup, club soda, lemon, orange, maraschino cherry 8
- Manhattan**
bourbon, sweet vermouth, bitters, maraschino cherry 8
- Old Fashioned**
bourbon, simple syrup, bitters, orange, maraschino cherry 8

Beer

- BOTTLES**
- Domestic** 4
 - Premium or Local Microbrew** 5
- Ask your server for local seasonal beer selection

Desserts

- Frango Mint Chocolate Ice Cream Pie** 
chocolate crust, Frango mint chocolate ice cream, chocolate sauce, fresh whipped cream 7.50
- Signature Key Lime Pie**
Key lime custard, graham cracker crust, fresh whipped cream 5.50
- White Chocolate Bread Pudding**
housemade caramel sauce, fresh whipped cream 4.50

Ask your server about our seasonal feature dessert

Special thanks to our food partners:



Alaska Seafood — Wild, Natural & Sustainable®
Macy's is doing its part to support sustainable seafood harvests and ensure long-term healthy fish populations by serving wild Alaska seafood.



IMPOSSIBLE™ Foods
Reducing humanity's impact on the environment by replacing the use of animals as a food-production technology, creating the world's best foods made directly from plants.



Proudly Wisconsin Cheese™
The very best milk, lush grasslands, generations of cheesemakers, and a commitment to pride and perfection that is only found in America's Dairyland.