

Gluten-Free

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 ^{GF}
cup 4.50 bowl 5.50

Garden Salad ^{LC V GF}
choice of gluten-free dressing 4.95

Hummus Platter ^{LC V GF}
marinated Wisconsin Feta, fresh vegetables 8.95

Entrees

Grilled Chicken ^{GF}
pommery sauce, fresh vegetables, whipped potatoes 13.95

Grilled Alaska Salmon ^{GF}
fresh vegetables, whipped potatoes 15.95

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

Salads

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

Mandarin Chicken Salad ^{LC GF}
mixed greens, grilled chicken breast, red peppers, green onions, almonds, water chestnuts, pea pods, Signature Toasted Sesame dressing 11.95

Grilled Flank Steak Salad ^{GF}
mixed greens, grilled-to-order steak, grape tomatoes, Wisconsin Gorgonzola, grilled red onion, shoestring potatoes, choice of gluten-free dressing 13.95

Sandwich

Rotisserie Turkey Sandwich ^{GF}
provolone, lettuce, tomato, Dijon mustard on gluten-free whole grain bread, choose side of: fruit, garden salad, or hummus & veggies 10.50

Dessert

2 Scoops of Ice Cream ^{GF} 3.00

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!

^{LC} less than 650 calories ^V vegetarian ^{GF} gluten-free