

the Oak Grill

A MINNEAPOLIS
TRADITION SINCE 1947



A Minneapolis tradition was born on October 2, 1947 when the Oak Grill opened for business. Architect Bob Hansen used characteristics from the Jacobean period in the design of the rooms. The ornate fireplace, originally from Salisbury, England, was over 300 years old when it was transported in sections and reassembled in the Oak Grill. With its solid oak columns and vast frame, it soon became the room's focal point. Its distinctive appearance, along with dark paneling and warm lighting help give the Oak Grill its cozy ambiance.

STARTERS & sharables

MINNESOTA WILD RICE SOUP
chicken, mushroom, almonds,
hint of sherry cup 3.95 bowl 4.95

FRENCH ONION SOUP
baguette, melted Swiss 5.95

OAK GRILL SALAD
baby spinach, mandarin slices, almonds,
Signature Toasted Sesame dressing 4.50

SMALL CAESAR SALAD
romaine, parmesan, housemade
croutons, Caesar dressing 4.50

**ROASTED TOMATO
GOAT CHEESE FLATBREAD**
grilled naan, herb roasted tomatoes,
applewood bacon, goat cheese, baby arugula,
tomato oil drizzle 7.95

HUMMUS PLATTER
marinated feta, fresh vegetables, kalamata
olives, grilled naan 7.95

SIDEWINDERS
craft beer-battered, spiral-cut potatoes,
smoked gouda cheese sauce 6.95

WALLEYE STRIPS
almond crusted, lemon caper sauce 10.95

THAI CHICKEN LETTUCE WRAPS
butter lettuce wraps, glazed chicken, crisp
vegetables, mint, peanut sauce 6.95

the chef's DAILY OFFERINGS

SOUP OF THE DAY
cup 3.95 bowl 4.95

LEGENDARY QUICHE
featured ingredients,
individual quiche
pastry tartlet, side of
Oak Grill salad 10.95

house WINES

WHITE ZINFANDEL
glass 6 bottle 24

CHARDONNAY
glass 6 bottle 24

MERLOT
glass 6 bottle 24

*Ask your server for
a complete wine list.*

OAK GRILL TRADITIONS



MRS. HERING'S 1890 ORIGINAL CHICKEN POT PIE
based on Mrs. Hering's original recipe from 1890 — chicken, carrots,
sweet corn, leeks, peas, creamy filling, flaky pie crust,
individually-sized. Side of mixed green salad 11.95

CHICKEN STIR-FRY
chicken, cashews, cabbage, pea pods, carrots, leeks, crimini
mushrooms, edamame, green onion, brown rice 11.95

CARAMELIZED SALMON
Atlantic salmon, farro risotto with portobello mushroom,
green onion, Asiago cheese 14.95

OVEN-BAKED MEATLOAF
beef meatloaf with pine nuts and spinach, whipped potatoes,
red pepper gravy, fresh vegetable, onion strings 11.95

WALLEYE TACOS
seasoned breading, napa cabbage, pico de gallo, roasted poblano,
cilantro cream, flour tortilla, side of mixed green salad 10.95

GRILLED FLANK STEAK
marinated flank steak, farro risotto with portobello mushroom,
green onion, Asiago cheese 15.95

ALMOND CRUSTED WALLEYE
lemon caper sauce, whipped potatoes, fresh vegetable 16.95

fresh salads

THAI CHICKEN SALAD
romaine, chicken breast, broccoli, carrots, asparagus, red peppers,
green onions, brown rice in a wonton cup, peanut sauce 10.95

ROASTED CAULIFLOWER CHIMICHURRI SALAD
mixed greens, quinoa, roasted corn, roasted cauliflower with
turmeric, grape tomatoes, crispy Asiago, chimichurri sauce 9.95
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, Signature Toasted Sesame dressing
starter 7.95 regular 10.95

STRAWBERRY AND GOAT CHEESE SALAD
mixed greens, spinach, goat cheese fritters, strawberries, red onions,
almond crisps, strawberry champagne vinaigrette
starter 7.95 regular 10.95

CHICKEN CAESAR SALAD
romaine, chicken, parmesan, housemade croutons,
Caesar dressing 11.95
substitute grilled Atlantic fillet of salmon 14.95

GRILLED FLANK STEAK SALAD
mixed greens, grilled to order steak, grape tomatoes, gorgonzola,
grilled red onion, horseradish cream, white balsamic vinaigrette,
shoestring potatoes 12.95

SALMON COBB SALAD
romaine, hard cooked egg, tomato, applewood bacon, avocado,
gorgonzola, white balsamic vinaigrette 14.95

housemade 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 12.95

GRILLED CHEESEBURGER
prime beef grilled to order, choice of cheese, lettuce,
tomato, potato bun, choice of side 10.95

PORTOBELLO BURGER
marinated portobello, caramelized onions, roasted red pepper,
smoked gouda, green onions, roasted garlic aioli,
potato bun, choice of side 10.95

the SANDWICHES

gluten free bread available upon request

GRILLED FLANK STEAK SANDWICH
grilled naan, seasoned steak, baby arugula, grilled red onions,
horseradish aioli, white balsamic vinaigrette, side of seasoned fries 11.95

CHICKEN CHORIZO PATTY MELT
housemade chicken chorizo, Monterey Jack, roasted poblanos, pickled red
onion, potato bun, side of hummus and vegetables 10.95

PICK TWO: SOUP & SANDWICH
cup of soup,
choice of chicken or tuna salad or sliced turkey sandwich 9.50



GLUTEN-FREE choices

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 3.95 bowl 4.95

GARDEN SALAD LC V
choice of gluten-free
dressing 4.95

HUMMUS PLATTER LC V
marinated feta,
fresh vegetables 7.95

ENTREES

GRILLED CHICKEN
marinated chicken, basil sauce, fresh
vegetables, side of brown rice 11.95

GRILLED SALMON
fresh vegetables, side of
brown rice 14.95

fresh salads

**ROASTED CAULIFLOWER
CHIMICHURRI SALAD** LC V
mixed greens, quinoa, roasted corn,
roasted cauliflower with turmeric,
grape tomatoes, crispy Asiago,
chimichurri sauce 9.95
with chicken 12.95

MANDARIN CHICKEN SALAD LC
mixed greens, grilled chicken breast,
red peppers, green onions, almonds,
water chestnuts, and pea pods with
our Signature Toasted Sesame
dressing 10.95

**GRILLED
FLANK STEAK SALAD**
mixed greens, grilled to order steak,
grape tomatoes, gorgonzola, grilled
red onion, shoestring potatoes,
choice of gluten-free dressing 12.95

GLUTEN-FREE DRESSINGS:
≈ Signature Toasted Sesame ≈
≈ White balsamic vinaigrette ≈
≈ Oil and vinegar ≈

dessert
**FLOURLESS
CHOCOLATE CAKE** V
with vanilla ice cream 3.95

V vegetarian LC calories less than 650

More Healthy Dining Choices

At Macy's Oak Grill, we are offering more dining choices that are prepared with our guests' desire for healthy options while packed with flavor and mouthwatering taste in mind.

We hope that you may enjoy a complete healthy dining experience, from our seasonal menu choices to our special *Four Perfect Bites* dessert section on our *Treat Yourself* menu.

Check out

www.macysrestaurants.com

to see exact calorie and nutrition information on our featured healthy dishes. *And Enjoy!*

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