

Lakeshore Grill

STARTERS & SHARED PLATES

MINNESOTA WILD RICE SOUP **LC**

chicken, mushroom, almonds, hint of sherry
cup 4.25 bowl 5.25

FRENCH ONION SOUP **LC**

baguette, melted Swiss 5.95

LAKESHORE SALAD **LC** **V**

baby spinach, mandarin slices, almonds,
Signature Toasted Sesame dressing 4.50

SMALL CAESAR SALAD **LC**

romaine, Parmesan, housemade
croutons, Caesar dressing 4.50

BARBECUE CHICKEN QUESADILLA

toasted tortilla, melted Monterey Jack, green
onions, pico de gallo, cilantro cream 7.95

ROTISSERIE CHICKEN WINGS

full wings, 5-spice marinade,
sweet chili dipping sauce 7.95

SAUSAGE MUSHROOM FLATBREAD

roasted onion jam, portobello mushrooms, hot
Italian sausage, asiago, herb ricotta, rosemary
7.95

THAI CHICKEN LETTUCE WRAPS **LC**

butter lettuce wrap, rotisserie chicken, crisp
vegetables, mint, peanut sauce 6.95

HUMMUS PLATTER **LC** **V**

marinated feta, fresh vegetables,
Kalamata olives, grilled naan 7.95

WALLEYE STRIPS **LC**

almond crusted, lemon caper sauce 10.95

SALADS

THAI CHICKEN SALAD

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

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 **LC** 7.95 regular 10.95

SIGNATURE CHOP SALAD

romaine, salami, rotisserie
turkey, provolone, Parmesan,
garbanzos, grape tomatoes,
basil, white balsamic vinaigrette
starter **LC** 6.95 regular 9.95

ROTISSERIE CHICKEN CAESAR SALAD

romaine, chicken, Parmesan,
housemade croutons, Caesar
dressing 10.95
or add grilled Atlantic
filet of salmon 15.95

GRILLED FLANK STEAK SALAD **LC**

mixed greens, grilled to order steak,
grape tomatoes, Gorgonzola, grilled red
onion, horseradish cream,
white balsamic vinaigrette,
shoestring potatoes 12.95

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 12.95

pairs well with Macy's Select
Cabernet Sauvignon



GRILLED CHEESEBURGER

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

PORTOBELLO UNBURGER **V**

marinated portobello, grilled red
onions, Monterey Jack, espresso
BBQ sauce & mayo, lettuce,
potato bun, choice of side 10.95

SANDWICHES

PICK TWO: SOUP AND SANDWICH

cup of soup, choice of chicken or
tuna salad or rotisserie turkey
sandwich 9.50

PICK THREE: SOUP, SALAD, & TREAT

cup of soup, starter size mandarin salad,
white chocolate bread
pudding 12.95

GRILLED COBBLESTONE TURKEY SANDWICH

rotisserie turkey, applewood smoked
bacon, Monterey Jack, cranberry
mayo, cinnamon bread,
choice of side 10.95

GRILLED FLANK STEAK SANDWICH

grilled naan, seasoned steak,
baby arugula, grilled red onions,
horseradish cream, white
balsamic vinaigrette, side of
seasoned fries 11.95

TRADITIONS

LAKESHORE ROTISSERIE CHICKEN

half chicken, whipped potatoes, fresh vegetables 11.95

ASIAGO CRUSTED CHICKEN

pommery mustard sauce, whipped potatoes,
fresh vegetable 13.95

SLOW ROASTED BREAST OF TURKEY **LC**

sliced rotisserie turkey breast, 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 11.95

OVEN-BAKED MEATLOAF

beef meatloaf with pine nuts and spinach, whipped potatoes,
red pepper gravy, fresh vegetable, onion strings 12.95

ALMOND CRUSTED WALLEYE

lemon caper sauce, whipped potatoes, fresh vegetable 16.95

CARAMELIZED SALMON

Atlantic salmon, asparagus risotto, leeks, Asiago cheese 15.95
pairs well with Macy's Select Chardonnay

LEGENDARY QUICHE

daily featured ingredients, individual quiche pastry tartlet,
side of Lakeshore salad 10.95

BAKED MACARONI & CHEESE **V**

cavatappi pasta, medium and sharp cheddar,
side of Lakeshore salad 9.95

WALLEYE TACOS **LC**

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

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 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

WINE • COCKTAILS • BEER

Macy's Select Wines

Hand-selected to deliver exceptional flavor and value.

- ★ **CHARDONNAY**
great with poultry, fish, seafood 8 / 29
- ★ **PINOT NOIR**
try with grilled chicken, roasted vegetables 8 / 29
- ★ **CABERNET SAUVIGNON**
perfect with a burger, grilled or roasted beef 8 / 29

White Wines

- TRINITY OAKS, CHARDONNAY / CA** 
house favorite white wine 3 / 6 / 24
- SEAGLASS, RIESLING / CA** 
apricot, peach, melon 4 / 7 / 25
- 10 SPAN, PINOT GRIS / CA** 
ripe apple, melon, apricot, honeysuckle 4 / 8 / 28
- JOEL GOTT, SAUVIGNON BLANC / CA** 
meyer lemon, lime, passion fruit 4 / 8 / 28
- HESS SELECT, CHARDONNAY / CA** 
freshly-cut pineapple, ripe pear 4 / 8 / 28
- BENZIGER, SAUVIGNON BLANC / CA** 
crisp, bright, lemongrass, grapefruit, melon 4 / 8 / 28
- SEVEN DAUGHTERS, WHITE BLEND / CA**
melon, pear, touch of spice 4.5 / 9 / 32

Red Wines


- TRINITY OAKS, MERLOT / CA** 
house favorite red wine 3 / 6 / 24
- SEAGLASS, PINOT NOIR / CA** 
bright cherry, strawberry 4 / 7 / 25
- CONQUISTA, MALBEC / ARGENTINA**
plum, spice, red fruit aromas 4 / 7 / 25
- CHLOE, RED NO. 249, RED BLEND / CA**
dark fruit flavors, notes of espresso, spice 4 / 8 / 28
- MONTEVINA, MERLOT / CA** 
black cherry, spice 4 / 8 / 28
- CONCANNON "FOUNDERS", CABERNET SAUVIGNON / CA** 
ripe cherry, plum, hint of pepper, cocoa 5 / 9 / 32

Rosé Wine

- TERRA D'ORO, ROSÉ / CA**
intense red fruit, cinnamon, rose petal notes 5 / 9 / 32

Sparkling Wines

- DOMAINE CHANDON, BRUT / CA** 
9 split
- COOK'S, BRUT / CA**
medium-dry, pear, apple, floral nuances 22 bottle
- ROEDERER ESTATE, BRUT / CA**
ripe apple, pear, honey-laced malt 50 bottle

 Sustainably grown grapes

Cocktails

- BIG GINGER** 
2 Gingers Irish Whiskey, ginger ale, lemon, lime 7
- BLOODY MARY**
Prairie Vodka, tomato juice, lemon, Tabasco, worcestershire, celery salt, celery 7
- DIRTY MARTINI**
choice of Far North Solveig gin or Prairie Vodka, olives with juice, vermouth 10
- 125 SIGNATURE**
Koval Bourbon Whiskey, housemade walnut-infused simple syrup, orange zest, crushed candied walnuts 10
- PRAIRIE CUCUMBER COCKTAIL**
Prairie Cucumber Vodka, cucumber, soda 7
- MIMOSA LIMON**
sparkling wine, housemade lemonade, fresh berries 7
- BOURBONADE**
Bulleit bourbon, housemade lemonade, mint, lemon 8
- STRAWBERRY MOJITO**
fresh basil, rum, strawberry puree, simple syrup, fresh strawberry 7

Beer

- ON TAP**
- Fulton Lonely Blonde Mpls.,MN 5
- Summit EPA** St. Paul, MN 5
- Ask your server for local seasonal beer selection
- BOTTLES**
- Miller 4
- Miller Lite 4
- Heineken 5
- Amstel Light 5
- Stella Artois 6
- Corona 5
- Samuel Adams 5
- Crispin Hard Cider ^{GF} 6

COFFEE



- FRESHLY BREWED COFFEE** 2.50
- ESPRESSO** solo 1.75 doppio 1.95
- CAPPUCCINO**
Starbucks espresso roast, foamed milk 2.95
- CAFFE LATTE**
Starbucks espresso roast, steamed and foamed milk 2.95
- CAFFE MOCHA**
bittersweet chocolate mocha sauce Starbucks espresso roast, steamed milk, whipped cream 3.45

DESSERTS



- FRANGO MINT CHOCOLATE ICE CREAM PIE**
chocolate crust, Frango mint chocolate ice cream, chocolate sauce, fresh whipped cream 6.95
- SIGNATURE KEY LIME PIE**
Key lime custard, graham cracker crust, fresh whipped cream 4.95
- WHITE CHOCOLATE BREAD PUDDING**
housemade caramel sauce, fresh whipped cream 3.95

Ask your server about our seasonal feature dessert