

# 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 **V GF**

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

### SMALL CAESAR SALAD **LC**

romaine, Parmesan, housemade  
croutons, Caesar dressing 4.50

### ROTISSERIE CHICKEN WINGS

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

### BARBECUE CHICKEN QUESADILLA

toasted tortilla, melted Monterey Jack, green  
onions, pico de gallo, cilantro cream 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](http://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 6 / 24
- SEAGLASS, RIESLING / CA**   
apricot, peach, melon 7 / 25
- 10 SPAN, PINOT GRIS / CA**   
ripe apple, melon, apricot, honeysuckle 8 / 28
- JOEL GOTT, SAUVIGNON BLANC / CA**   
meyer lemon, lime, passion fruit 8 / 28
- HESS SELECT, CHARDONNAY / CA**   
freshly-cut pineapple, ripe pear 8 / 28
- BENZIGER, SAUVIGNON BLANC / CA**   
crisp, bright, lemongrass, grapefruit, melon 8 / 28

## Red Wines


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

## Rosé Wine

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

## Sparkling Wines

- DOMAINE CHANDON, BRUT / CA**  9 split

 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 6 / 7 premium

**DIRTY MARTINI**  
choice of Far North Solveig gin or Prairie Vodka, olives with juice, vermouth 6 / 7 premium

**125 SIGNATURE**  
Koval Bourbon Whiskey, housemade walnut-infused simple syrup, orange zest, crushed candied walnuts 10

**TOM COLLINS**  
gin, simple syrup, club soda, lemon, orange, maraschino cherry 6 / 7 premium

**MANHATTAN**  
bourbon, sweet vermouth, bitters, maraschino cherry 6 / 7 premium

**OLD FASHIONED**  
bourbon, simple syrup, bitters, orange, maraschino cherry 6 / 7 premium

## 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 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

