

# the Oak Grill

A MINNEAPOLIS TRADITION SINCE 1947

## STARTERS & sharables

### 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

**OAK GRILL 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

**HUMMUS PLATTER** LC V  
marinated feta, fresh vegetables,  
Kalamata olives, grilled naan 7.95

## THE OAK GRILL TRADITIONS



### MRS. HERING'S 1890 ORIGINAL 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

**ASIAGO CRUSTED CHICKEN**  
pommery mustard sauce, housemade whipped  
potatoes, fresh vegetable 13.95

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

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

**OVEN-BAKED MEATLOAF**  
beef meatloaf with pine nuts and spinach,  
whipped potatoes, red pepper gravy, fresh  
vegetable, onion strings 12.95

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

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

## the chef's DAILY OFFERINGS

**SOUP OF THE DAY**  
cup 4.25 bowl 5.25

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



## MACY'S select wines

Hand-selected to deliver  
exceptional flavor and value.

	glass	bottle
CHARDONNAY	8	29
PINOT NOIR	8	29
CABERNET SAUVIGNON	8	29

*More wines on reverse side.*

## 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

**CHICKEN CAESAR SALAD**  
romaine, chicken, Parmesan, housemade  
croutons, Caesar dressing 11.95  
*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 & Sandwiches



### 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

### PICK TWO: SOUP AND SANDWICH

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

*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

# WINES

## MACY'S *select wines*

Hand-selected to deliver exceptional flavor and value.

★ <b>CHARDONNAY</b> great with poultry, fish, seafood	glass 8	bottle 29
★ <b>PINOT NOIR</b> try with grilled chicken, roasted vegetables	8	29
★ <b>CABERNET SAUVIGNON</b> perfect with a burger, grilled or roasted beef	8	29

## White Wines

<b>Trinity Oaks, Chardonnay / CA</b> ☞ house favorite white wine	6	24
<b>SeaGlass, Riesling / CA</b> ☞ apricot, peach, melon	7	25
<b>10 Span, Pinot Gris / CA</b> ☞ ripe apple, melon, apricot, honeysuckle	8	28
<b>Joel Gott, Sauvignon Blanc / CA</b> ☞ meyer lemon, lime, passion fruit	8	28
<b>Hess Select, Chardonnay / CA</b> ☞ freshly-cut pineapple, ripe pear	8	28
<b>Benziger, Sauvignon Blanc / CA</b> ☞ crisp, bright, lemongrass, grapefruit, melon	8	28

## Red Wines

<b>Trinity Oaks, Merlot / CA</b> ☞ house favorite red wine	6	24
<b>SeaGlass, Pinot Noir / CA</b> ☞ bright cherry, strawberry	7	25
<b>Conquista, Malbec / Argentina</b> plum, spice, red fruit aromas	7	25
<b>Chloe, Red No. 249, Red Blend / CA</b> dark fruit flavors, notes of espresso, spice	8	28
<b>Montevina, Merlot / CA</b> ☞ black cherry, spice	8	28
<b>Concannon "Founders", Cabernet Sauvignon / CA</b> ☞ ripe cherry, plum, hint of pepper, cocoa	9	32

## Rosé Wine

<b>Terra D'oro, Rosé / CA</b> intense red fruit, cinnamon, rose petal notes	9	32
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## Sparkling Wines

<b>Domaine Chandon, Brut / CA</b> ☞	9 split
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## Cocktails

<b>BIG GINGER</b> 2 Gingers Irish Whiskey, ginger ale, lemon, lime	 7	<b>125 SIGNATURE</b> Koval Bourbon Whiskey, housemade walnut-infused simple syrup, orange zest, crushed candied walnuts	10
<b>BLOODY MARY</b> Prairie Vodka, tomato juice, lemon, Tabasco, worcestershire, celery salt, celery	6 / 7 premium	<b>MANHATTAN</b> bourbon, sweet vermouth, bitters, maraschino cherry	6 / 7 premium
<b>DIRTY MARTINI</b> choice of Far North Solveig gin or Prairie Vodka, olives with juice, vermouth	6 / 7 premium	<b>OLD FASHIONED</b> bourbon, simple syrup, bitters, orange, maraschino cherry	6 / 7 premium
<b>TOM COLLINS</b> gin, simple syrup, club soda, lemon, orange, maraschino cherry	6 / 7 premium		

## Beer

BOTTLED DOMESTIC & SEASONAL BREWS

Ask your server.

## COFFEE & TEA

<b>AMERICA'S BLEND</b> fresh brewed coffee	2.50	<b>CHAI LATTE</b> tea, spices and honey, steamed milk	3.75
<b>ESPRESSO</b>	1.50	<b>CARAMEL LATTE</b> espresso, steamed milk, caramel syrup, light foam topping	3.25
<b>CAPPUCCINO</b> espresso, steamed milk, foamy topping	3.25	<b>MOCHA</b> espresso, steamed milk, milk chocolate, light foam topping	3.25
<b>LATTE</b> espresso, steamed milk, light foam topping	3.25		

## 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.

