



Celebrate the Holidays!

Lakeshore Grill

Starters & Shared Plates

CANADIAN CHEESE SOUP **LC**

with sautéed vegetables cup 4.25 bowl 5.25

LOBSTER BISQUE

finished with sherry 6.95

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

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

SIDEWINDERS **V**

craft beer battered spiral-cut potatoes, smoked Gouda cheese sauce 7.95

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

WISCONSIN CHEESE PLATTER **V**

Red Spruce 4-Year Cheddar, Grand Cru Gruyere Reserve, Vintage Van Gogh, MezzaLuna Fontina, Buttermilk Bleu Affinee, Marcona almonds, red grapes, sliced baguette 10.95

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

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

Salads

MICHIGAN SIGNATURE CHOP SALAD

romaine, turkey, garbanzos, dried Michigan cherries, applewood smoked bacon, gouda, radishes, red onions, roasted sweet peppers, candied walnuts, cherry white balsamic vinaigrette starter **LC** 6.95 regular 9.95

MAURICE SALAD

ham, turkey, Swiss, hard cooked egg, lettuce, sweet gherkins, olives and our Signature Maurice dressing starter **LC** 7.95 regular 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



APPLE CIDER ROASTED ACORN SQUASH & WILD RICE SALAD **V**

dried cranberries, green onion, carrots, toasted pumpkin seeds, vinaigrette made with Stonewall Kitchen Apple Cider Jam 10.95

CHICKEN CAESAR SALAD

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

GRILLED SALMON COBB SALAD

romaine, hard cooked egg, tomato, applewood smoked bacon, avocado, Gorgonzola, white balsamic vinaigrette 15.95

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

Sandwiches

PICK TWO: SOUP AND SANDWICH

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

SIGNATURE GRILLED COBBLESTONE TURKEY SANDWICH

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

HOLIDAY PECAN CHICKEN SALAD CROISSANT

pecans, onion, celery, Granny Smith apples, honey, Dijonnaise, butter lettuce, multigrain croissant, choice of side 10.95

Traditions

ASIAGO CRUSTED CHICKEN

pommery mustard sauce, whipped potatoes, fresh vegetable 13.95

MARCUS SAMUELSSON'S SWEDISH MEATBALLS

beef, pork, veal, lingonberry cream sauce, whipped potatoes, housemade pickles, lingonberry preserves 12.95

MRS. HERING'S SIGNATURE CHICKEN POT PIE

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

OVEN-BAKED MEATLOAF

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

ALASKAN COD AND CHIPS

almond crusted Alaskan cod, lemon caper sauce, housemade slaw, side of seasoned fries 11.95

BUTTERNUT SQUASH TORTELLACCI **V**

dried cranberries, garlic, leeks, roasted red peppers, parsley, Gorgonzola, toasted pumpkin seeds, sage cream sauce 14.95

CARAMELIZED SALMON

Atlantic salmon, whole grain rice blend, with pecans, cranberry, roasted green top carrots 15.95
pairs well with Macy's Select Chardonnay



CIDER GLAZED SLOW ROASTED BREAST OF TURKEY **LC**

sliced rotisserie turkey breast, whipped potatoes, gravy, fresh vegetable, Stonewall Kitchen Apple Cranberry Chutney 12.95

SIGNATURE 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



STONEWALL KITCHEN

Creators of Specialty Foods

Items noted with this logo are prepared using products created by Stonewall Kitchen, one of the most awarded specialty food companies in the world. Stonewall Kitchen products are available in our Gourmet Foods Department.

Please be aware that our facility prepares foods and uses ingredients in our products that may contain nuts and other identified major food allergens.

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



Cheers to You and Yours.

Lakeshore Grill

Wine • Cocktails • Beer • Holiday Refreshers

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

- CENTURY CELLARS, CHARDONNAY / CA**
house favorite white 6 / 24
- CHATEAU GRAND TRAVERSE, RIESLING "SEMI-DRY" / MI**
citrus, apricot, peach 7 / 28
- SYCAMORE LANE, PINOT GRIGIO / CA**
pears, melon, tropical fruits 7 / 28
- CHATEAU GRAND TRAVERSE, RIESLING "LATE HARVEST" / MI**
apricot, lemon peel, honey, caramel 8 / 32
- DARCIE KENT, SAUVIGNON BLANC / CA**
grapefruit, spices and a hint of grass 8 / 32
- LEELANAU CELLARS, "TALL SHIP" CHARDONNAY / MI**
citrus, pineapple and mango 7 / 28

Red Wines

- CENTURY CELLARS, MERLOT / CA**
house favorite merlot 6 / 24
- CENTURY CELLARS, CABERNET SAUVIGNON / CA**
house favorite cabernet sauvignon 6 / 24
- DE LOACH, MERLOT / CA**
blackberry, plum, ripe cherry, chocolate 8 / 32
- HAHN, CABERNET SAUVIGNON / CA**
ripe blackberry, boysenberry and vanilla 9 / 36
- SAWBUCK, MALBEC / CA**
blackberry, cherry, toasted oak and apple pie 7 / 28

Sparkling Wines

- DOMAINE CHANDON, BRUT / CA**
apple, pear, almond, caramel 9 split

Cocktails

-  **HOLIDAY SPARKLER**
Stonewall Kitchen
Holiday Jam, housemade
lemonade, vodka 7.95
- POINSETTIA**
cranberry juice,
sparkling wine 7.95
- UNDER THE MISTLETOE**
cranberry, orange juice,
gin, simple syrup,
club soda, thyme garnish 8.50
- EGGNOG BRANDY ALEXANDER**
eggnog, brandy, and
crème de cacao 8.95
- SPICED PEAR SHRUB**
Vodka, honey ginger shrub,
pear nectar, fresh thyme
and ginger, lemon, seltzer water. 8.95

Beer


- BOTTLES**
 - Domestic 4
 - Premium or
Local Microbrew 5
- Ask your server for local
seasonal beer selection

Holiday Refreshers

delicious non-alcoholic
alternatives

-  **HOLIDAY BERRY LEMONADE**
housemade lemonade
Stonewall Kitchen
Holiday Jam 2.50
- SPICED PEAR SELTZER**
honey ginger shrub, pear
nectar, fresh thyme and
ginger, lemon, seltzer water 3.95

Desserts

- WHITE CHOCOLATE BREAD PUDDING**
housemade caramel sauce, whipped cream 3.95
- ICE CREAM PUFF**
Our traditional ice cream dessert served with Sanders hot fudge 5.50
-  **CARAMEL MACCHIATO POT DE CRÈME**
Stonewall Kitchen Sea Salt Caramel Sauce, chocolate
custard, white chocolate mousse, cocoa powder 3.95
- SIGNATURE KEY LIME PIE**
Key lime custard, graham cracker crust, fresh whipped cream 4.95