

# Gluten-Free

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** <sup>GF</sup>  
cup 4.50 bowl 5.50

**Garden Salad** <sup>LC V GF</sup>  
choice of gluten-free dressing 4.95

**Hummus Platter** <sup>LC V GF</sup>  
marinated Wisconsin Feta, fresh vegetables 8.95

## Entrees

**Grilled Chicken** <sup>GF</sup>  
pommery sauce, fresh vegetables, side of brown rice 13.95

**Grilled Alaska Salmon** <sup>GF</sup>  
fresh vegetables, side of brown rice 15.95

## Sandwich

**Smoked Turkey Sandwich** <sup>GF</sup>  
provolone, lettuce, tomato, Dijon mustard on gluten-free whole grain bread

choose side of: fruit, garden salad, or hummus & veggies 10.50

## Dessert

**2 Scoops of Ice Cream** <sup>GF</sup> 3.00

Ask your server about menu items that are cooked to order or served raw. 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!

<sup>LC</sup> less than 650 calories <sup>V</sup> vegetarian <sup>GF</sup> gluten-free