

# Lakeshore Grill

## Soup, Starters & Shared Plates

**Minnesota Wild Rice Soup** **LC**  
chicken, mushroom, almonds, hint of sherry  
cup 4.50 bowl 5.50

**French Onion Soup** **LC**  
baguette, melted Swiss 6.50

**Lakeshore Salad** **LC V**  
baby spinach, mandarin slices, almonds, black sesame seeds, Signature Toasted Sesame dressing 4.95

**Small Caesar Chop Salad** **LC**  
Romaine, pine nuts, Wisconsin Parmesan and Asiago, gremolata, multigrain croutons, housemade Caesar dressing 5.50

**Barbecue Chicken Quesadilla**  
toasted tortilla, melted Wisconsin Monterey Jack, green onions, pico de gallo, cilantro cream 8.50

**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, Wisconsin Asiago and herb Ricotta, rosemary 7.95

**Walleye Strips** **LC**  
almond crusted, lemon caper sauce 10.95

**Thai Chicken Lettuce Wraps** **LC**  
butter lettuce wrap, rotisserie chicken, crisp vegetables, mint, peanut sauce 7.95

**Hummus Platter** **LC V**  
marinated Wisconsin Feta, fresh vegetables, Kalamata olives, grilled naan 8.95

## Salads

**Peach Nest Salad**  
our favorite chicken salad in a nest of housemade fried shoestring potatoes with almonds, peaches, grapes, strawberries, strawberry cream cheese, cranberry walnut bread 11.95

**Signature Chop Salad**  
romaine, salami, rotisserie turkey, provolone, Wisconsin Parmesan, garbanzos, grape tomatoes, basil, white balsamic vinaigrette  
starter **LC** 7.95  
regular 10.95

**Thai Chicken Salad**  
romaine, chicken breast, broccoli, carrots, asparagus, red peppers, green onions, brown rice in a wonton cup, peanut sauce 11.95

**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, black sesame seeds, Signature Toasted Sesame dressing  
starter **LC** 8.50  
regular 11.95

**Rotisserie Chicken Caesar Chop Salad**  
Romaine, chicken, pine nuts, Wisconsin Parmesan and Asiago, gremolata, multigrain croutons, housemade Caesar dressing 11.95  
Alaska Salmon 16.95

**Grilled Flank Steak Salad** **LC**  
mixed greens, grilled to order steak, grape tomatoes, Wisconsin Gorgonzola, grilled red onion, horseradish cream, white balsamic vinaigrette, shoestring potatoes 13.95

## 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 french fries, truffle aioli and housemade pickles 13.95

**Grilled Cheeseburger**  
prime beef grilled to order, Wisconsin Cheddar, lettuce, tomato, potato bun, choice of side 10.95

## Sandwiches

**Soup and Half Sandwich**  
cup of soup, choice of chicken or tuna salad or rotisserie turkey sandwich on multigrain 10.50

**Soup, Starter Salad and a Treat**  
cup of soup, starter size mandarin salad, white chocolate bread pudding 13.50

**Vegetarian "B" L-T-A Sandwich** **V**  
avocado, tomatoes, romaine, smoky spiced aioli, multigrain bread, seasoned french fries 9.50

**Rotisserie Chicken Caesar Chop Wrap**  
Romaine, chicken, pine nuts, Wisconsin Parmesan and Asiago, gremolata, multigrain croutons, housemade Caesar dressing, spinach tortilla, seasoned french fries 10.95

**Grilled Cobblestone Turkey Sandwich**  
rotisserie turkey, Applewood smoked bacon, Wisconsin Monterey Jack, cranberry mayo, cinnamon bread, choice of side 11.50

**Grilled Flank Steak Sandwich**  
grilled naan, seasoned steak, baby arugula, grilled red onions, horseradish cream, white balsamic vinaigrette, seasoned french fries 11.95

## Lakeshore Traditions

**Lakeshore Rotisserie Chicken Platter**  
Espresso BBQ sauce, creamy housemade cole slaw, seasoned french fries, corn bread madeleines 11.95

**Wisconsin Asiago Crusted Chicken**  
pommery mustard sauce, whipped potatoes, fresh vegetable 13.95

**Slow Roasted Breast of Turkey** **LC**  
sliced rotisserie turkey breast, fresh cranberry relish, 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 12.95

**Oven-Baked Meatloaf**  
beef meatloaf with pine nuts and spinach, whipped potatoes, red pepper gravy, fresh vegetable, onion strings 13.50

**Almond Crusted Walleye**  
lemon caper sauce, whipped potatoes, fresh vegetable 17.50

**Caramelized Alaska Salmon**  
Alaska salmon with asparagus risotto, leeks, Asiago cheese 15.95

**Legendary Quiche**  
daily featured ingredients, individual quiche pastry tartlet, side of Lakeshore salad 11.50

**Baked Macaroni & Cheese** **V**  
cavatappi pasta, Wisconsin Medium and Sharp Cheddars, 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 [macysrestaurants.com](http://macysrestaurants.com) to see exact calorie and nutritional information on our featured healthy dishes. Enjoy!

**LC** less than 650 calories **V** vegetarian **gluten free menu also available**

## Macy's Select Wine

Hand-selected to deliver exceptional flavor and value.

- ★ **CHARDONNAY**  
great with chicken, fish, seafood 9 / 30
- ★ **PINOT NOIR**  
try with grilled chicken, roasted vegetables 9 / 30
- ★ **CABERNET SAUVIGNON**  
perfect with a burger, grilled or roasted beef 9 / 30

## White

- Trinity Oaks, Chardonnay / CA**   
house favorite white wine 4 / 7 / 25
- SeaGlass, Riesling / CA**   
apricot, peach, melon 5 / 8 / 26
- 10 Span, Pinot Gris / CA**   
ripe apple, melon, apricot, honeysuckle 5 / 9 / 29
- Joel Gott, Sauvignon Blanc / CA**   
meyer lemon, lime, passion fruit 5 / 9 / 29
- Hess Select, Chardonnay / CA**   
freshly-cut pineapple, ripe pear 5 / 9 / 29
- Benziger, Sauvignon Blanc / CA**   
crisp, bright, lemongrass, grapefruit, melon 5 / 9 / 29
- Seven Daughters, White Blend / CA**  
melon, pear, touch of spice 5.5 / 10 / 33

## Red

- Trinity Oaks, Merlot / CA**   
house favorite red wine 4 / 7 / 25
- SeaGlass, Pinot Noir / CA**   
bright cherry, strawberry 5 / 8 / 26
- Conquista, Malbec / Argentina**  
plum, spice, red fruit aromas 5 / 8 / 26
- Chloe, Red No. 249, Red Blend / CA**  
dark fruit flavors, notes of espresso, spice 5 / 9 / 29
- Ménage à Trois, Merlot / CA**  
ripe blackberries, spice, sweet vanilla 5 / 9 / 29
- Concannon "Founders", Cabernet Sauvignon / CA**   
ripe cherry, plum, hint of pepper, cocoa 6 / 10 / 33

## Rosé

- Terra D'oro, Rosé / CA**  
intense red fruit, cinnamon, rose petal notes 6 / 10 / 33

## Sparkling

- Domaine Chandon, Brut / CA**   
apple, pear, almond, caramel 10 split
- Cook's, Brut / CA**  
medium-dry, pear, apple, floral nuances 23 bottle
- Roederer Estate, Brut / CA**  
ripe apple, pear, honey-laced malt 51 bottle

 Sustainably grown grapes

## Cocktails

- Big Ginger**   
2 Gingers Irish Whiskey, ginger ale, lemon, lime 8
- Bloody Mary**  
Prairie Vodka, tomato juice, lemon, Tabasco, worcestershire, celery salt, celery 8
- 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 8
- Mimosa Limon**  
sparkling wine, housemade lemonade, fresh berries 8
- Bourbonade**  
Bulleit bourbon, housemade lemonade, mint, lemon 8
- Strawberry Mojito**  
fresh basil, rum, strawberry puree, simple syrup, fresh strawberry 8

## Coffee



- Freshly Brewed Coffee** 2.75
- Espresso** solo 1.75 doppio 1.95
- Cappuccino**  
Starbucks espresso roast, foamed milk 2.95
- Caffè Latte**  
Starbucks espresso roast, steamed and foamed milk 2.95
- Caffè Mocha**  
bittersweet chocolate mocha sauce Starbucks espresso roast, steamed milk, whipped cream 3.45

## 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** <sup>GF</sup> 6

## Desserts

- Frango Mint Chocolate Ice Cream Pie**  
chocolate crust, Frango mint chocolate ice cream, chocolate sauce, fresh whipped cream 7.50
- Signature Key Lime Pie**  
Key lime custard, graham cracker crust, fresh whipped cream 5.50
- White Chocolate Bread Pudding**  
housemade caramel sauce, fresh whipped cream 4.50

*Ask your server about our seasonal feature dessert*

## Special thanks to our food partners:



**Wisconsin Cheese — The art of cheesemaking.**  
The very best milk, lush grasslands and a glacial water supply, generations of cheesemakers, a commitment to pride and perfection that is only found in America's Dairyland.  
When you see the Wisconsin Cheese logo, you know you've found the world's best cheese. Taste and experience 175 years of dedication.



*Wild, Natural & Sustainable*

**Alaska Seafood — Wild, Natural & Sustainable**  
Macy's is doing its part to support sustainable seafood harvests and ensure long-term healthy fish populations by selling wild Alaska seafood.  
Only Alaska can claim over 50 years of state-mandated sustainable management policies using scientific research to guarantee sustainable harvests for all its fisheries.