

Lakeshore Grill

Soup, Starters & Shared Plates

Canadian Cheese Soup **LC**
with sautéed vegetables
cup 5.50 bowl 6.50

French Onion Soup **LC**
baguette, melted Swiss 7.50

Lakeshore Salad **LC** **V**
baby spinach, mandarin
slices, almonds, black sesame
seeds, Signature Toasted
Sesame dressing 5.95

Starter Caesar Salad **V** **LC**
romaine, Wisconsin Parmesan,
housemade croutons,
Caesar dressing 6.50

**Barbecue
Chicken Quesadilla**
toasted tortilla, melted
Monterey Jack, green
onions, pico de gallo,
cilantro cream 9.50

Sidewinders **LC** **V**
craft beer battered spiral-
cut potatoes, smoked Gouda
cheese sauce 7.95

Hummus Platter **LC** **V**
marinated Wisconsin Feta,
fresh vegetables, Kalamata
olives, grilled naan 9.95

Salads

Michigan Signature Chop
Romaine, turkey, garbanzos, dried
cherries, Applewood smoked bacon,
Wisconsin Gouda, radishes, red onions,
roasted sweet peppers, candied walnuts,
cherry white balsamic vinaigrette
starter **LC** 8.95 regular 11.95

Maurice
ham, turkey, Swiss, hard cooked egg,
lettuce, sweet gherkins, olives,
Signature Maurice dressing
starter **LC** 8.95 regular 11.95

Kale & Quinoa
garbanzo beans, dried cranberries,
almonds, Wisconsin Feta cheese,
brown rice and red quinoa blend,
lemon vinaigrette 9.95 **LC** **V** **GF**
with chicken 11.95

**Buttermilk
Fried Chicken**
romaine, grape tomatoes, cucumber,
roasted corn, carrot, red onion,
fresh basil, Applewood smoked bacon,
Wisconsin blue cheese, Buttermilk
BBQ dressing 11.95

Mandarin Chicken
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** 8.95 regular 11.95

Chicken Caesar
romaine, Wisconsin Parmesan,
housemade croutons,
Caesar dressing 11.95
with Alaska salmon 16.95

**Soup, Starter Salad
and Ice Cream Puff**
cup of soup, starter size
Maurice salad, ice cream puff
with Sanders hot fudge 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 fries, truffle aioli and
housemade pickles 14.95

Grilled Cheeseburger
prime beef grilled to order, Wisconsin
Cheddar, lettuce, tomato, brioche bun,
choice of side 11.95

IMPOSSIBLE Patty Melt **V**
Impossible™ Burger, caramelized onions,
Wisconsin Cheddar, butter lettuce,
tomato, smoky aioli, multigrain bread,
seasoned fries 13.95

IMPOSSIBLE Burger **vegan**
Impossible™ Burger, lettuce, tomato,
vegan brioche bun, seasoned fries 13.95

Sandwiches

Soup and Half Sandwich
cup of soup, choice of tuna or chicken salad
or sliced turkey on multigrain oat bread
or croissant 11.50

BLT Avocado Sandwich
Applewood smoked bacon, butter
lettuce, roma tomato, avocado, basil
mayonnaise on multigrain oat bread,
seasoned french fries 10.95

**Buttermilk Fried
Chicken Sandwich**
seasoned & crusted fried chicken,
housemade pickles, roma tomato,
curry mayonnaise on brioche bun,
seasoned french fries 11.95

**Grilled Cobblestone
Turkey Sandwich**
turkey, Applewood smoked bacon,
Wisconsin Monterey Jack cheese,
cranberry mayo, on cinnamon bread,
choice of side 11.95

**Crispy Asiago
Grilled Cheese Sandwich**
Wisconsin Asiago butter,
Monterey Jack cheese, tomato jam*
on country white sourdough,
seasoned french fries 10.95

Entrée Favorites

**Wisconsin Asiago
Crusted Chicken**
pommery mustard sauce,
whipped potatoes,
fresh vegetable 14.95

**Slow Roasted
Breast of Turkey** **LC**
sliced turkey breast, fresh cranberry
relish, whipped potatoes, gravy,
fresh vegetable 13.95

**Mrs. Hering's
Signature Chicken Pot Pie**
{Based on our 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

Braised Short Rib
slow-cooked tender beef with whipped
potatoes, fresh sautéed vegetables,
toasted herb bread crumbs 22.95

Rice Bowl
Pick your level of heat! 1—2—3
Carrot, cremini, leek, red & napa
cabbage, edamame, brown rice
and red quinoa blend, pickled
vegetables, cashew, cilantro
vegetarian 10.95 **V**
with chicken 12.95
with beef short rib 15.95

Oven-Baked Meatloaf
beef meatloaf with pine nuts and
spinach, whipped potatoes,
red pepper gravy, fresh vegetable,
onion strings 13.95

Alaska Cod & Chips
almond crusted Alaska cod,
lemon caper sauce, housemade slaw,
seasoned french fries 12.95

**Caramelized
Alaska Salmon**
Alaska salmon with asparagus
risotto, leeks, Asiago cheese 16.95

Baked Macaroni & Cheese **V**
cavatappi pasta, Wisconsin
Medium and Sharp Cheddars,
side of Lakeshore 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](https://www.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**

OKL-TOM-LAK-SLD

Macy’s Select Wine

Hand-selected to deliver exceptional flavor and value.

- ★ **CHARDONNAY**
great with chicken, fish, seafood 10 / 34
- ★ **PINOT NOIR**
try with grilled chicken, roasted vegetables 10 / 34
- ★ **CABERNET SAUVIGNON**
perfect with a burger, grilled or roasted beef 10 / 34

White

- Century Cellars, Chardonnay / CA**
house favorite white 8 / 29
- Chateau Grand Traverse Riesling “Semi-Dry” / MI**
citrus, apricot, peach 9 / 33
- Sycamore Lane, Pinot Grigio / CA**
pears, melon, tropical fruits 9 / 33
- Chateau Grand Traverse, Riesling “Late Harvest” / MI**
apricot, lemon peel, honey, caramel 10 / 37
- Darcie Kent, Sauvignon Blanc / CA**
grapefruit, spices and a hint of grass 10 / 37
- Leelanau Cellars, Chardonnay “Tall Ship”/ MI**
citrus, pineapple and mango 9 / 33

Red

- Century Cellars, Merlot / CA**
house favorite merlot 8 / 29
- Century Cellars, Cabernet Sauvignon / CA**
house favorite cabernet sauvignon 8 / 29
- De Loach, Merlot / CA**
blackberry, plum, ripe cherry, chocolate 10 / 37
- Hahn, Cabernet Sauvignon / CA**
ripe blackberry, boysenberry and vanilla 11 / 41

Sparkling

- Domaine Chandon, Brut / CA**
apple, pear, almond, caramel 11 split

Cocktails

Bloody Mary
vodka, tomato juice, lemon, Tabasco, worcestershire, celery salt, celery 8/9 premium

Dirty Martini
choice of vodka or gin, olives with juice, vermouth 8/9 premium

Tom Collins
gin, simple syrup, club soda, lemon, orange, maraschino cherry 8/9 premium

Manhattan
bourbon, sweet vermouth, bitters, maraschino cherry 8/9 premium

Old Fashioned
bourbon, simple syrup, bitters, orange, maraschino cherry 8/9 premium

Beer

BOTTLES

- Domestic** 5
- Premium or Local Microbrew** 6

Ask your server for local seasonal beer selection

Desserts

Ice Cream Puff
Our traditional ice cream dessert served with Sanders hot fudge 5.95

Chocolate Lovers ‘Spoon’ Cake
A chocolate lovers dream! Rich and creamy chocolate pudding between layers of dark, moist chocolate drenched chocolate cake 6.95

Carrot Cake
moist cake with carrots, pecan pieces and crushed pineapple, cream cheese frosting and topped with chopped walnuts 5.95

Ask your server about our seasonal feature dessert

Special thanks to our food partners:



Alaska Seafood — Wild, Natural & Sustainable® Macy’s is doing its part to support sustainable seafood harvests and ensure long-term healthy fish populations by serving wild Alaska seafood.



IMPOSSIBLE® Foods Reducing humanity’s impact on the environment by replacing the use of animals as a food-production technology, creating the world’s best foods made directly from plants.



Proudly Wisconsin Cheese™ The very best milk, lush grasslands, generations of cheesemakers, and a commitment to pride and perfection that is only found in America’s Dairyland.