

Lakeshore Grill

Soup, Starters & Shared Plates

Minnesota Wild Rice Soup **LC**
chicken, mushroom, almonds, hint of sherry
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 Wisconsin Monterey Jack, green onions, pico de gallo, cilantro cream 9.50

Rotisserie Chicken Wings
full wings, 5-spice marinade, sweet chili dipping sauce 8.95

Sausage Mushroom Flatbread
roasted onion jam, portobello mushrooms, hot Italian sausage, Wisconsin Asiago and herb Ricotta, rosemary 9.95

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 8.95

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

Salads

Peach Nest
our favorite chicken salad in a nest of housemade fried shoestring potatoes with almonds, peaches, grapes, strawberries, strawberry cream cheese, cranberry walnut bread 12.95

Signature Chop
romaine, salami, rotisserie turkey, provolone, Wisconsin Parmesan, garbanzos, grape tomatoes, basil, white balsamic vinaigrette
starter **LC** 8.95 regular 11.95

Soup, Starter Salad and a Treat
cup of soup, starter size mandarin salad, white chocolate bread pudding 13.95

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

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

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 8.95 **LC** regular 11.95

Grilled Flank Steak **LC**
mixed greens, grilled to order steak, grape tomatoes, Wisconsin Gorgonzola, grilled red onion, horseradish cream, white balsamic vinaigrette, shoestring potatoes 14.95

Burgers



BLT Jam Burger
prime beef grilled to order, Wisconsin Blue-Jack cheese, Applewood smoked bacon, crispy onions, tomato jam*, butter lettuce on a 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, on brioche bun, choice of side 11.95

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

IMPOSSIBLE Burger **vegan**
Impossible™ Burger, lettuce, tomato, on 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

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

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

Grilled Flank Steak Sandwich
seasoned steak, baby arugula, grilled red onions, horseradish cream, white balsamic vinaigrette, on grilled naan, seasoned fries 12.95

Entrée Favorites

Lakeshore Rotisserie Chicken Platter
Espresso BBQ sauce, housemade cole slaw, seasoned french fries, corn bread madeleines 13.95

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 13.95

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

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

Almond Crusted Walleye
lemon caper sauce, whipped potatoes, fresh vegetable 17.95

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

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

Legendary Quiche
daily featured ingredients, individual quiche pastry tartlet, side of Lakeshore salad 11.95

Baked Macaroni & Cheese **V**
cavatappi pasta, Wisconsin Medium and Sharp Cheddars, side of Lakeshore salad 10.95

Walleye Tacos **LC**
seasoned breading, napa cabbage, pico de gallo, roasted poblano, cilantro cream, flour tortilla, side of mixed green salad 11.95

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 to see exact calorie and nutritional information on our featured healthy dishes. Enjoy!

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

RIG-SDL

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

- Trinity Oaks, Chardonnay / CA** 
house favorite white wine 5 / 8 / 29
- SeaGlass, Riesling / CA** 
apricot, peach, melon 5 / 9 / 33
- Three Pears, Pinot Grigio / CA** 
peach and pear flavors, sweet and crisp 6 / 10 / 37
- Joel Gott, Sauvignon Blanc / CA** 
meyer lemon, lime, passion fruit 6 / 10 / 37
- Hess Select, Chardonnay / CA** 
freshly-cut pineapple, ripe pear 6 / 10 / 37
- Benziger, Sauvignon Blanc / CA** 
crisp, bright, lemongrass, grapefruit, melon 6 / 10 / 37
- Seven Daughters, White Blend / CA**
melon, pear, touch of spice 6 / 11 / 41

Red

- Trinity Oaks, Merlot / CA** 
house favorite red wine 5 / 8 / 29
- SeaGlass, Pinot Noir / CA** 
bright cherry, strawberry 5 / 9 / 33
- Conquista, Malbec / Argentina**
plum, spice, red fruit aromas 5 / 9 / 33
- Chloe, Red No. 249, Red Blend / CA**
dark fruit flavors, notes of espresso, spice 6 / 10 / 37
- Ménage à Trois, Merlot / CA**
ripe blackberries, spice, sweet vanilla 6 / 10 / 37
- Concannon "Founders", Cabernet Sauvignon / CA** 
ripe cherry, plum, hint of pepper, cocoa 6 / 11 / 41

Rosé

- Terra D'oro, Rosé / CA**
intense red fruit, cinnamon, rose petal notes 6 / 11 / 41

Sparkling

- Domaine Chandon, Brut / CA** 
apple, pear, almond, caramel 11 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 10
- Bloody Mary**
Prairie Vodka, tomato juice, lemon, Tabasco, worcestershire, celery salt, celery 10
- Dirty Martini**
choice of Far North Solveig gin or Prairie Vodka, olives with juice, vermouth 12
- 125 Signature**
Koval Bourbon Whiskey, housemade walnut-infused simple syrup, orange zest, crushed candied walnuts 12
- Prairie Cucumber Cocktail**
Prairie Cucumber Vodka, cucumber, soda 10
- Mimosa Limon**
sparkling wine, housemade lemonade, fresh berries 10
- Bourbonade**
Bulleit bourbon, housemade lemonade, mint, lemon 10
- Strawberry Mojito**
fresh basil, rum, strawberry puree, simple syrup, fresh strawberry 10

Coffee



- Freshly Brewed Coffee** 2.95
- Espresso** solo 1.95 doppio 2.25
- Cappuccino**
Starbucks espresso roast, foamed milk 3.25
- Caffè Latte**
Starbucks espresso roast, steamed and foamed milk 3.25
- Caffè Mocha**
bittersweet chocolate mocha sauce Starbucks espresso roast, steamed milk, whipped cream 3.75

Beer

- ON TAP**
- Fulton Lonely Blonde**
Mpls., MN 6
- Summit EPA**
St. Paul, MN 6
- Ask your server for local seasonal beer selection

BOTTLES

- Miller** 5
- Miller Lite** 5
- Heineken** 6
- Amstel Light** 6
- Stella Artois** 7
- Corona** 6
- Samuel Adams** 6
- Crispin Hard Cider** ^{GF} 7

Desserts

- Chocolate Lovers 'Spoon' Cake**
A chocolate lovers dream! Rich and creamy chocolate pudding between layers of dark, moist chocolate drenched chocolate cake 6.95
- Signature Key Lime Pie**
Key lime custard, graham cracker crust, fresh whipped cream 5.95
- White Chocolate Bread Pudding**
housemade caramel sauce, fresh whipped cream 5.50

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.