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

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

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

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 cregular 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 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

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 gluten free menu also available

Macy's Select Wine

Hand-selected to deliver exceptional flavor and value. _____

CHARDONNAY	10 / 74
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	8 / 29
SeaGlass, Riesling / CA 🖉 apricot, peach, melon	9 / 33
Three Pears, Pinot Grigio / CA peach and pear flavors, sweet and crisp	10 / 37
Joel Gott, Sauvignon Blanc / CA 🖉 meyer lemon, lime, passion fruit	10 / 37
Hess Select, Chardonnay /CA 🖉 freshly-cut pineapple, ripe pear	10 / 37
Benziger, Sauvignon Blanc / CA <i>s</i> crisp, bright, lemongrass, grapefruit, melon	10 / 37

Red

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

Rosé

Terra D'oro, Rosé / CA	
intense red fruit cinnamon rese notal notes	11 / 11

Cocktails

Big Ginger 2 Gingers Irish Whiskey, ginger ale, lemon, lime



Dirty Martini choice of Far North Solveig gin or Prairie Vodka, olives with juice, vermouth

125 Signature Koval Bourbon Whiskey, housemade walnut-infused simple syrup, orange zest, crushed candied walnuts	12
Tom Collins gin, simple syrup,	
club soda, lemon, orange, maraschino cherry	9
Manhattan	
bourbon, sweet vermouth, bitters, maraschino cherry	9
Old Eashionod	

Old Fashioned bourbon, simple syrup, bitters, orange, 9 maraschino cherry

Beer BOTTLES

10

9

Domestic 5 Premium or Local Microbrew 6

Ask your server for local seasonal beer selection

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

Sparkling

Domaine Chandon, Brut / CA

apple, pear, almond, caramel

11 split

✓ Sustainably grown grapes

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 Wild, Natural & Sustainable® fish populations by serving wild Alaska seafood.



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.

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