

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 GF cup 5.50 bowl 6.50

Garden Salad GF V LC choice of gluten-free dressing 5.95

Hummus Platter GF V LC marinated Wisconsin Feta, fresh vegetables 9.95

Entrees

Grilled Chicken GF pommery sauce,

fresh vegetables, whipped potatoes 13.95

Grilled Alaska

Salmon GF fresh vegetables, whipped potatoes 16.95

Gluten-Free Dressings:

Signature Toasted Sesame Signature Maurice White balsamic vinaigrette Oil and vinegar Apple cider vinaigrette

Salads

Kale & Quinoa garbanzo beans, dried cranberries, almonds, Wisconsin feta cheese, brown rice and red quinoa blend,lemon vinaigrette GF V LC 9.95

with chicken GF 11.95

Mandarin Chicken GFLC

mixed greens, grilled chicken breast, red peppers, green onions, almonds, water chestnuts, pea pods, Signature Toasted Sesame dressing 11.95

Maurice Salad GF

ham, turkey, Monterey-Jack, lettuce, egg, sweet gherkins, olives and our Signature Maurice dressing 11.95

Sandwich

Turkey Sandwich GF provolone, lettuce, tomato, Dijon mustard on gluten-free whole grain bread, choose side of: fruit, garden salad, or hummus & veggies 10.50



chocolate custard, white chocolate mousse 4.50

V = Vegetarian GF = Gluten Free LC = Under 350 calories All menu items made in a facility that contains Peanuts, Treenuts 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 macysrestaurants.com to see exact calorie and nutritional information on our featured healthy dishes.