

Lakeshore Grill

THE HOLIDAYS ARE HERE

Soup, Starters & Shared Plates

Canadian Cheese Soup LC
with sautéed vegetables
cup 5.50 bowl 6.50

Lobster Bisque
finished with sherry 7.50

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

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

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

**Holiday
Starter Sampler**
chicken wings, potato
sidewinders, BBQ espresso
meatballs, with sweet chili
and gorgonzola cheese
dipping sauces 11.95

**Wisconsin
Cheese Platter V**
Red Spruce 4-Year Cheddar,
Grand Cru Gruyere Reserve,
Vintage Van Gogh, Mezza
Luna Fontina, Buttermilk
Bleu Affinee, Marcona
almonds, red grapes,
sliced baguette 12.50

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 14.95

Grilled Cheeseburger
prime beef grilled to order, Wisconsin Cheddar,
lettuce, tomato, brioche bun, choice of side 11.95
Make it **Vegan** with the *Impossible Burger™* 13.95

Sandwiches

Soup and Half Sandwich
cup of soup, choice of chicken or tuna salad or
turkey sandwich on multigrain 11.50

Holiday Pecan Chicken Salad Croissant
pecans, onion, celery, Granny Smith apples, honey, Dijonnaise,
butter lettuce, multigrain croissant, choice of side 11.50

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

Salads

Michigan Signature Chop Salad
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 Salad
ham, turkey, Swiss, hard cooked egg,
lettuce, sweet gherkins, olives and
our Signature Maurice dressing
starter **LC** 8.95 regular 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

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

Lakeshore Traditions

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

**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

**Marcus Samuelsson's
Swedish Meatballs**
beef, pork, veal, lingonberry cream sauce,
whipped potatoes, housemade pickles,
lingonberry preserves 13.95

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

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

**Butternut Squash
Tortellacci V**
dried cranberries, garlic, leeks,
roasted red peppers, parsley,
Gorgonzola, toasted pumpkin seeds,
sage cream sauce 14.95

Braised Lamb Shank
portobello red wine sauce,
caramelized dates, mashed
sweet potatoes and
Wisconsin Blue Cheese 22.95

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

**Cider Glazed Slow
Roasted Breast of Turkey**
sliced turkey breast, whipped
potatoes, gravy, fresh vegetable,
Stonewall Kitchen Apple
Cranberry Chutney 13.95

**Caramelized
Alaska Salmon**
Alaska salmon, whole grain
rice blend, with pecans, dried
cranberries, roasted green
top carrots 16.95

GF = Gluten Free V = Vegetarian Vegan = Vegan 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.

*Tomato jam may contain shellfish.

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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

Holiday Cocktails

- 🦋 **Holiday Sparkler**
Stonewall Kitchen
Holiday Jam, housemade
lemonade, vodka 7.95

- Poinsettia**
cranberry juice, sparkling wine 8.95

- Eggnog Brandy Alexander**
eggnog, brandy, and
crème de cacao 8.95

- 🦋 **The Kris Kringle**
iced coffee,
Kringle Cream Liqueur,
butterscotch schnapps,
shocolate espresso sauce
Kringle Cream Liqueur is made
with real Wisconsin cream! 8.95

Holiday Refreshers

delicious non-alcoholic alternatives

- 🦋 **Holiday Berry Lemonade**
Housemade lemonade,
Stonewall Kitchen
Holiday Jam 2.95

TÖST

- Töst**
Sparkling NA wine 4.25

- Tösted Poinsettia**
Sparkling nNA mocktail 4.25

- Acqua Panna**
Still Water 3.25

- San Pellegrino**
Sparkling Water 3.25

Beer

BOTTLES

- Domestic** 5

- Premium or
Local Microbrew** 6

Ask your server for local
seasonal beer selection

Desserts v

- 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

- 🦋 **Caramel Macchiato Pot de Crème**
Stonewall Kitchen Sea Salt Caramel Sauce, chocolate
custard, white chocolate mousse, cocoa powder 4.50

- 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 Holiday food partners:

TÖST

TÖST is a pure and delicious dry sparkling beverage of white tea, white cranberry and ginger. Satisfying as a daily refreshment as it is paired with fine dining, TÖST is for any occasion when you are looking for a substantive beverage that is non-alcoholic yet all natural, low calorie and meaningful.



Items noted with this logo are prepared using products created by Stonewall Kitchen, one of the most awarded specialty food companies in the world.

Stonewall Kitchen products are available in our Gourmet Foods Department.



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.