

# Lakeshore Grill

THE HOLIDAYS ARE HERE

## Soup, Starters & Shared Plates

**Minnesota Wild Rice Soup LC**  
chicken, mushroom, almonds, hint of sherry  
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

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

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

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

**Walleye Strips LC**  
almond crusted, lemon caper sauce 10.95

**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

## 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

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

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

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

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

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

## Salads

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

**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

**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

**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

## 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 13.95

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

**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

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

**Cider Glazed Slow Roasted Breast of Turkey**  
sliced rotisserie 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

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

**GF = Gluten Free V = Vegetarian Vegan = Vegan LC = Under 350 calories**

All menu items made in a facility that contains Peanuts, Tree nuts. 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](http://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

- 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

## 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

## Holiday Cocktails

- Holiday Sparkler**  
Stonewall Kitchen  
Holiday Jam, housemade  
lemonade, vodka 8.00

- Poinsettia**  
cranberry juice, sparkling wine 9.00

- Eggnog Brandy Alexander**  
eggnog, brandy, and  
crème de cacao 10.00

- The Kris Kringle**  
iced coffee, Bailey's  
Irish Cream Liqueur,  
butterscotch schnapps,  
chocolate espresso sauce 10.00

- 125 Signature Cocktail**  
Koval Bourbon Whiskey,  
housemade walnut-infused  
simple syrup, crushed candied  
walnuts, orange zest 11.00

## 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

## 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 NA mocktail 4.25

- Acqua Panna**  
Still Water 3.25

- San Pellegrino**  
Sparkling Water 3.25

## 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 v

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

- White Chocolate Bread Pudding**  
housemade caramel sauce, fresh whipped cream 5.50

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

- Signature Key Lime Pie**  
Key lime custard, graham cracker crust, fresh whipped cream 5.95

## 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.



Creators of Specialty Foods

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.