

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, 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

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	
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	
ripe cherry, plum, hint of pepper, cocoa	11 / 41

Rosé

Terra D’oro, Rosé / CA	
intense red fruit, cinnamon, rose petal notes	11 / 41

Sparkling

Domaine Chandon, Brut / CA	
apple, pear, almond, caramel	11 split
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	12.00

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

BOTTLES	
Domestic	5
Premium or Local Microbrew	6
Ask your server for local seasonal beer selection	

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.

STONEWALL KITCHEN

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.

ALASKA SEAFOOD

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.