

Gluten-Free

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 4.25 bowl 5.25

Garden Salad ^{LC V GF}
choice of gluten-free
dressing 4.95

Hummus Platter ^{LC V GF}
marinated Wisconsin
Feta, fresh
vegetables 7.95

Entrees

Grilled Chicken ^{GF}
pommery sauce,
fresh vegetables,
side of brown rice 11.95

Grilled Salmon ^{GF}
fresh vegetables,
side of brown rice 15.95

Salads

**Mandarin
Chicken Salad** ^{LC GF}
mixed greens, grilled
chicken breast, red
peppers, green onions,
almonds, water chestnuts,
pea pods, Signature
Toasted Sesame
dressing 10.95

**Grilled Flank
Steak Salad** ^{GF}
mixed greens, grilled-
to-order steak, grape
tomatoes, Wisconsin
Gorgonzola, grilled red
onion, shoestring pota-
toes, choice of gluten-free
dressing 12.95

Gluten-Free Dressings:
Signature Toasted Sesame
White balsamic vinaigrette
Oil and vinegar

Sandwich

Rotisserie Turkey Sandwich ^{GF}
provolone, lettuce, tomato, Dijon
mustard on gluten-free whole grain bread

choose side of: fruit, garden salad,
or hummus & veggies 9.95

Dessert

2 Scoops of Ice Cream ^{GF} 3.00

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 www.macysrestaurants.com to see exact calorie and nutritional information on our featured healthy dishes. Enjoy!

^{LC} less than 650 calories ^V vegetarian ^{GF} gluten-free