

THE WALNUT ROOM

A CHICAGO
TRADITION SINCE 1905

BEVERAGES

Served with a 2015 Limited Edition Holiday Mug, While Supplies Last

POINSETTIA
cranberry juice, sparkling wine 7.95

CINNAMON TOAST
hot apple cider, Amaretto, whipped cream,
cinnamon 7.95

FRANGO KAHLUA HOT CHOCOLATE
double chocolate cocoa, Kahlua, whipped
cream, Frango salted chocolate caramel 7.95

FRANGO COFFEE
Frango liqueur, Baileys Irish Cream,
Frangelico, coffee, whipped cream 7.95

EGGNOG BRANDY ALEXANDER
eggnog, brandy, crème de cacao 8.95

THE BLACK WALNUT
DiVine Black Walnut Crème, chocolate
espresso sauce, candied walnuts, nutmeg 7.95

125 SIGNATURE COCKTAIL
Koval Bourbon Whiskey, housemade walnut-infused simple syrup,
crushed candied walnuts, orange zest 10.00

WINE BAR SELECTIONS by the glass and bottle

Introducing MACY'S SELECT

Specifically chosen to pair beautifully with our food and deliver exceptional flavor and value.

CHARDONNAY, CA
Golden apple and pear flavors, crisp,
smooth finish \$8.00 / \$29

PINOT NOIR, CA
Lush, bright cherry and raspberry notes,
hint of clove \$8.00 / \$29

CABERNET, CA
Ripe berry and plum aromas, toasty oak
and vanilla notes \$8.00 / \$29

SPARKLING

PIERRE DELIZE,
BLANC DE BLANCS BRUT
fruity nose with notes of yellow fruit,
peach and apricot \$7.95 / \$27

MIONETTO "IL", PROSECCO, ITALY
Light and crisp, refreshing and easy to drink
\$7.95 / \$28

GRUET "BLANC DE NOIR", NM
Rich and toasty, balanced and delicate
\$8.95 / \$35

PIERRE DELIZE, CUVÉE ROSÉ
fruity aroma of raspberry, notes of grenadine
\$8.95 / \$35

CHAMPAGNE, MOET & CHANDON
"IMPERIAL", FRANCE
elegant and refined, an
affordable luxury \$15.95 / \$59

WHITE

WALNUT ROOM RESERVE WHITE
a blend of pinot grigio, chenin blanc
and gewurtztraminer \$7.95 / \$28

PINOT GRIGIO, VIGNETI, ITALY
aroma rich in pear and apple;
excellent balance giving strength
and structure \$7.95 / \$31

SAUVIGNON BLANC, DRY CREEK, DRY
CREEK VALLEY
an invigorating style; fresh lemon-lime, kiwi
and grapefruit and honeydew \$9.95 / \$38

CHARDONNAY, VALLEY OF THE
MOON, CA
aromas of ripe peach, baked pear and sweet
vanilla, accented by notes of cinnamon and
clove \$9.95 / \$38

RIESLING, KIONA, WASHINGTON
Smooth, light, spicy flavors; slight sweetness
and nice tart acidity. Floral notes highlight
flavors of pear and citrus \$9.95 / \$38

RED

WALNUT ROOM RESERVE RED
a blend of syrah, cabernet sauvignon
and zinfandel \$7.95 / \$28

MALBEC, GRAFFIGNA CENTENARIO,
ARGENTINA
profound and fruit forward, with ripe red
berries, sweet spices and a hint of black
pepper backed by toasted notes from its oak
aging \$7.95/ \$31

PINOT NOIR, KENWOOD, CA
intense varietal character with fruity aromas
of raspberry and plum that combine
with spicy notes of nutmeg
and vanilla \$7.95 / \$31

CABERNET SAUVIGNON,
VINDICATED, NAPA, CA
dark berry and toasted cedar, plum,
boysenberry and black currant
flavors \$12.95 / \$52

CABERNET, BON ANNO, CA
Classic Napa structure with flavors
of cassis, blackberry, and a hint
of vanilla \$14.95 / \$57



Macy's is celebrating 125 years of continuous food service excellence in 2015 making us the longest continually operating foodservice in all of retail – a record we are incredibly proud of! It all began at Chicago's iconic State Street store and has grown decade by decade to locations coast to coast. We are thrilled to have you dine with us this Holiday Season along with millions of other guests and look forward to serving you and your family for generations to come.

Signature dressings, coffees, Walnut Room logo merchandise, Frango cheesecake and pie are available for purchase; please ask your server.

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STARTERS and SHARED PLATES

BUTTERNUT SQUASH SOUP (v)
with maple cream 5.25

LOBSTER BISQUE
finished with sherry 6.95

WALNUT ROOM SALAD (v) mixed greens,
mandarin slices, almonds, Signature
Toasted Sesame Dressing 4.50

HUMMUS PLATTER (v) marinated feta, fresh
vegetables, kalamata olives and grilled naan 7.95

SIDEWINDERS (v) craft beer battered spiral-cut potatoes,
smoked Gouda cheese sauce 7.95


125TH FIELD'S SPECIAL SLIDERS our iconic salad
served as three mini-sliders 8.95

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 10.95

FRESH SALADS

FIELD'S SPECIAL SALAD iceberg lettuce, sliced
all-natural turkey, Swiss, applewood smoked bacon,
tomato, hard cooked egg, open-faced rye,
Thousand Island Dressing 10.95


MANDARIN CHICKEN SALAD mixed greens,
marinated grilled chicken breast, mandarin oranges,
water chestnuts, pea pods, applewood smoked bacon,
red peppers, green onions, almonds, crispy wontons,
Signature Toasted Sesame dressing
starter 7.95 regular 10.95

 APPLE CIDER ROASTED ACORN SQUASH &
WILD RICE SALAD (v) mixed greens, smoked Gouda,
dried cranberries, green onion, carrots, pepitas,
apple cider vinaigrette 10.95

PEACH NEST SALAD our famous chicken salad
in a nest of shoestring potatoes with peaches,
almonds, grapes and a trio of breads 11.95

GRILLED ALASKAN SALMON COBB SALAD romaine,
hard cooked egg, tomato, applewood smoked bacon,
Gorgonzola, white balsamic vinaigrette 17.95

TRADITIONS

 CIDER-GLAZED TURKEY whipped potatoes, housemade
gravy, fresh vegetable, Stonewall Kitchen's
Apple Cranberry Chutney 12.95

OVEN-BAKED MEATLOAF beef meatloaf with pine nuts
and spinach, whipped potatoes, red pepper gravy, fresh
vegetable, onion strings 12.95

MRS. HERING'S 1890 ORIGINAL CHICKEN POT PIE
based on Mrs. Hering's original recipe from 1890 –
chicken, carrots, sweet corn, leeks, peas, creamy filling, flaky pie
crust, individually-sized. Side of mixed green salad 12.95

ASIAGO CRUSTED CHICKEN pommery mustard sauce,
whipped potatoes, fresh vegetable 13.95

BUTTERNUT SQUASH TORTELLACCI (v) dried cranberries,
garlic, leeks, roasted red peppers, parsley, Gorgonzola, toasted
pumpkin seeds, sage cream sauce 14.95

CARAMELIZED ALASKAN SALMON wild Alaskan salmon,
whole grain wild rice blend with pecans, cranberry 18.95

SEARED SCALLOPS white wine red pepper sauce,
whipped potatoes, fresh vegetable 20.95

BRAISED SHORT RIB tender beef with toasted herb bread
crumbs, roasted green top carrots, whipped potatoes 21.95

 DUCK CONFIT fresh vegetable, whole grain wild rice blend
with pecans, cranberry, champagne orange sauce 22.95

TODAY'S PASTA FEATURE
our chef's selection of the day

SANDWICHES

CIDER-GLAZED TURKEY BLT applewood smoked bacon, butter
lettuce, Dijonnaise, tomatoes, pretzel hoagie, side of fries 9.95

GRILLED CHEESEBURGER prime beef grilled to order, choice
of cheese, lettuce, tomato, potato bun, side of fries 10.95
make it a double 14.95

HOLIDAY CHICKEN SALAD CROISSANT pecans, onion,
celery, Granny Smith apples, honey, Dijonnaise, butter lettuce,
multigrain croissant, side of fries 10.95


SLOW ROASTED FRENCH DIP all-natural Black Angus beef,
crispy onions, creamy horseradish, beef jus, honey wheat roll,
side of fries 10.95

*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.

Walnut Room is committed to meet your dietary needs when possible. Gluten-Free menu available upon request

(v) Vegetarian selections


**STONEWALL
KITCHEN**

 These items 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.



Proud supporter of Wisconsin Cheese

Visit us at www.MacysRestaurants.com