

THE WALNUT ROOM

A CHICAGO TRADITION SINCE 1905

STARTERS & sharables

FRENCH ONION SOUP LC
baguette, melted Swiss 5.95

WALNUT ROOM SALAD LC V
baby spinach, mandarin slices,
almonds, Signature Toasted
Sesame dressing 4.50

SMALL CAESAR SALAD LC
romaine, Parmesan, housemade
croutons, Caesar dressing 4.50

HUMMUS PLATTER LC V
marinated feta, fresh vegetables,
Kalamata olives, grilled naan 7.95

CHEESE PLATE V
white cheddar, fontina, buttermilk blue,
Brie cheese with candied walnuts,
Marcona almonds, red grapes, sliced
baguette and a baby arugula salad with
red wine Dijon vinaigrette 10.95

THE WALNUT ROOM TRADITIONS



MRS. HERING'S 1890 ORIGINAL 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

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

CARAMELIZED SALMON
Atlantic salmon, asparagus risotto,
leeks, Asiago cheese 15.95
pairs well with Macy's Select Chardonnay

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

ALASKAN COD AND CHIPS
almond crusted Alaskan cod, lemon
caper sauce, housemade slaw, side
of seasoned fries 11.95

the chef's DAILY OFFERINGS

SOUP OF THE DAY
cup 4.25 bowl 5.25

LEGENDARY QUICHE
featured ingredients, individual
quiche pastry tartlet, side of
Walnut Room salad 10.95

CATCH OF THE DAY
featured fish and
seasonal ingredients

MACY'S select wines

Hand-selected to deliver
exceptional flavor and value.

	glass	bottle
CHARDONNAY	8	29
PINOT NOIR	8	29
CABERNET SAUVIGNON	8	29

More wines on reverse side.

Salads

FIELD'S SPECIAL SALAD
iceberg lettuce, sliced all-natural turkey, Swiss, applewood
smoked bacon, tomato, hard cooked egg, on open-faced rye,
Thousand Island dressing 9.95

PEACH NEST SALAD LC
our famous chicken salad in a nest of shoestring potatoes
with peaches, grapes, strawberries and a trio of breads 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 LC 7.95 regular 10.95

CHICKEN CAESAR SALAD
romaine, chicken, Parmesan, housemade croutons,
Caesar dressing 11.95
or add grilled Atlantic filet of salmon 15.95

GRILLED FLANK STEAK SALAD LC
mixed greens, grilled to order steak, grape tomatoes,
Gorgonzola, grilled red onion, horseradish cream,
white balsamic vinaigrette, shoestring potatoes 12.95

BURGERS & Sandwiches



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 fries, truffle aioli and
housemade pickles 12.95
pairs well with Macy's Select Cabernet Sauvignon

GRILLED CHEESEBURGER

prime beef grilled to order, choice of cheese, lettuce, tomato,
potato bun, choice of side 10.95

PORTOBELLO UNBURGER V

marinated portobello, grilled red onions, Monterey Jack, espresso
BBQ sauce & mayo, lettuce, potato bun, choice of side 10.95

GRILLED FLANK STEAK SANDWICH

grilled naan, seasoned steak, baby arugula, grilled red onions,
horseradish cream, white balsamic vinaigrette, choice of side 11.95

PICK THREE: SOUP, SALAD & TREAT

cup of soup, starter size mandarin salad,
white chocolate bread pudding 12.95

*Ask your server about menu items that are cooked to order or served raw. *Tomato jam may contain shellfish.
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

WINES

MACY'S *select wines*

Hand-selected to deliver exceptional flavor and value.

★	CHARDONNAY	<i>glass</i>	<i>bottle</i>	
	great with poultry, fish, seafood	8	29	🍷
★	PINOT NOIR			
	try with grilled chicken, roasted vegetables	8	29	🍷
★	CABERNET SAUVIGNON			
	perfect with a burger, grilled or roasted beef	8	29	🍷

White Wines

Walnut Room Reserve White, IL	7.95	28	🍷
Pinot Grigio, Vigneti, Italy	7.95	31	🍷
Riesling, Frisk "Prickly", Australia	7.95	30	
Sauvignon Blanc, Dry Creek, CA	9.95	38	🍷
Moscato, Toschi Vineyards, CA	7.95	28	🍷
Chardonnay, Novellum, France	7.95	30	🍷
Chardonnay, Folie á Duex, CA	9.95	36	
Chardonnay, Valley of the Moon, CA	9.95	38	🍷

Red Wines

Walnut Room Reserve Red, IL	7.95	28	🍷
Pinot Noir, Mark West, CA	7.95	28	
Pinot Noir, Hidden Crush, CA	9.95	36	
Merlot, Snoqualmie, WA	7.95	31	
Malbec, Ricardo Santos, Argentina	11.95	47	🍷
Cabernet, Peirano, Lodi, CA	7.95	28	
Cabernet Sauvignon, Josh Cellars "Craftsman", CA	9.95	36	

Sparkling Wines

Mionetto "IL", Prosecco, Treviso, IT	7.95	28	
Gruet "Blanc de Noir", NM	8.95	35	🍷
Moet & Chandon "Imperial" Champagne	15.95	59	🍷



Cocktails

KOVAL RYE OLD FASHIONED Koval Rye Whiskey, simple syrup, Bad Dog Bitters, orange, Bada Bing cherry	9	DAIQUIRI Bacardi Silver Rum, simple syrup, fresh lime juice	8
MOJITO Bacardi Silver Rum, club soda, simple syrup, mint leaf, fresh lime	9	GREY GOOSE MARTINI Grey Goose Vodka, dry vermouth, blue cheese stuffed olives	10
MAKER'S MARK MANHATTAN Maker's Mark Bourbon, sweet vermouth, Bad Dog bitters, Bada Bing cherry	9	125 SIGNATURE Koval Bourbon Whiskey, housemade walnut-infused simple syrup, orange zest, crushed candied walnuts	10

Beer

BOTTLED DOMESTIC & SEASONAL BREWS

Ask your server.

COFFEE & AFTER DINNER *sips*

ESPRESSO	1.50	IRISH COFFEE	8
CAPPUCCINO espresso, steamed milk, foamy topping	3.25	SAMBUCA	8
LATTE espresso, steamed milk, light foam topping	3.25	FRANGELICO	8
		BLACK WALNUT CRÈME	7

desserts

FRANGO MINT CHEESECAKE
fresh whipped cream 6.95

FRANGO MINT CHOCOLATE ICE CREAM PIE
chocolate crust, Frango Mint
chocolate ice cream, chocolate sauce,
fresh whipped cream 6.95

TOFFEE PIE
buttery toffee ice cream,
crisp English toffee pieces 5.95

SIGNATURE KEY LIME PIE
Key lime custard, graham cracker crust,
fresh whipped cream 4.95

WHITE CHOCOLATE BREAD PUDDING
housemade caramel sauce,
fresh whipped cream 3.95

*Ask your server about our
seasonal feature dessert.*