



# THE WALNUT ROOM

THE CHICAGO HOLIDAY DESTINATION SINCE 1905

## STARTERS & sharables

**BUTTERNUT SQUASH SOUP** V  
with maple cream 5.25

**LOBSTER BISQUE**  
finished with sherry 6.95

**WALNUT ROOM SALAD** V  
baby spinach, mandarin oranges,  
almonds, Signature Toasted  
Sesame dressing 4.50

**SIDEWINDERS** V  
craft beer battered spiral-cut  
potatoes, smoked Gouda  
cheese sauce 7.95

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

**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

## HOLIDAY TRADITIONS



### MRS. HERING'S 1890 ORIGINAL CHICKEN POT PIE

≈ 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

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


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

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

**CARAMELIZED SALMON**  
wild Alaskan salmon, whole grain wild  
rice blend with pecans, cranberry,  
roasted green top carrots 18.95  
*pairs well with Macy's Select Chardonnay*

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

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

 **CIDER-GLAZED SLOW  
ROASTED TURKEY**  
whipped potatoes, housemade gravy,  
fresh vegetable, Stonewall Kitchen  
Apple Cranberry Chutney 12.95


**TELLICHERRY CRUSTED  
TENDERLOIN**  
peppercorn crusted, whipped potatoes,  
roasted green top carrots, wild mush-  
room Cognac sauce 24.95

## 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 10.95

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

**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

 **APPLE CIDER ROASTED ACORN  
SQUASH & WILD RICE SALAD** V  
mixed greens, smoked Gouda, dried cranberries, green onion,  
carrots, toasted pumpkin seeds, vinaigrette made with  
Stonewall Kitchen Apple Cider Jam 10.95

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

## BURGERS & Sandwiches

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

**SMOKED TURKEY BLT**  
applewood smoked bacon, butter lettuce,  
Dijonnaise, tomatoes, pretzel hoagie, side of fries 9.95

**HOLIDAY PECAN 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

  
**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.

Please be aware that our facility prepares foods and uses ingredients in our products that may contain nuts and other identified major food allergens.

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](http://www.macysrestaurants.com) to see exact calorie and nutritional information on our featured healthy dishes. Enjoy!



# WINES

## MACY'S *select wines*

Hand-selected to deliver exceptional flavor and value.

|   |  |              |               |   |
|---|--|--------------|---------------|---|
| ★ | <b>CHARDONNAY</b>                              | <i>glass</i> | <i>bottle</i> |   |
|   | great with poultry, fish, seafood              | 8            | 29            | 🍷 |
| ★ | <b>PINOT NOIR</b>                              |              |               |   |
|   | try with grilled chicken, roasted vegetables   | 8            | 29            | 🍷 |
| ★ | <b>CABERNET SAUVIGNON</b>                      |              |               |   |
|   | 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

Served with a 2016 Limited Edition Holiday Mug  
*While Supplies Last*

### FRANGO COFFEE

Frango liqueur, Bailey's Irish Cream, Frangelico, coffee, whipped cream 7.95

### POINSETTIA

cranberry juice, sparkling wine 7.95

### CINNAMON TOAST

hot apple cider, Amaretto, whipped cream, cinnamon 7.95

### EGGNOG BRANDY

ALEXANDER  
eggnog, brandy, and crème de cacao 8.95

### SPICED PEAR SHRUB

Vodka, honey ginger shrub, pear nectar, fresh thyme and ginger, lemon, seltzer water. 8.95

### WALNUT ROOM

OLD FASHIONED  
Koval Bourbon Whiskey, housemade walnut infused simple syrup, Black Walnut bitters, fresh orange 10.00

## Holiday Refreshers

*delicious non-alcoholic alternatives*



### HOLIDAY BERRY LEMONADE

housemade lemonade, Stonewall Kitchen Holiday Jam 2.95

### SPICED PEAR SELTZER

honey ginger shrub, pear nectar, fresh thyme and ginger, lemon, seltzer water 3.95

## Beer

### BOTTLED DOMESTIC & SEASONAL BREWS

*Ask your server.*

## AFTER DINNER sips

IRISH COFFEE 8

SAMBUCA 8

FRANGELICO 8

GRAND MARNIER 8

# desserts

**WHITE CHOCOLATE BREAD PUDDING**  
housemade caramel sauce, whipped cream 4.95

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

🍷 **CARAMEL MACCHIATO POT DE CRÈME**  
Stonewall Kitchen Sea Salt Caramel Sauce, chocolate custard, white chocolate mousse, cocoa powder 3.95

**PECAN TART**  
vanilla ice cream, housemade caramel sauce 6.95

**HOLIDAY YULE LOG**  
chocolate filled vanilla cake, bittersweet chocolate icing 6.50

**FRANGO MINT CHOCOLATE ICE CREAM PIE**  
graham cracker crust, Frango mint chocolate ice cream, chocolate sauce, fresh whipped cream 6.95

**FRANGO MINT CHEESECAKE**  
fresh whipped cream 6.95