

LOVE THE HOLIDAYS

THE WALNUT ROOM

THE CHICAGO HOLIDAY
DESTINATION SINCE 1905

STARTERS & sharables

BUTTERNUT SQUASH SOUP LC
with maple cream 5.50

LOBSTER BISQUE
finished with sherry 6.95

WALNUT ROOM SALAD LC V
mixed greens, mandarin oranges,
almonds, Signature Toasted
Sesame dressing 4.50

BUTTERY GARLIC BREAD V
with Wisconsin Asiago Cheese 5.95

SIDEWINDERS LC 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 8.95

WISCONSIN CHEESE PLATTER V
“Driftless” Cranberry
Fresh Sheep’s Milk Cheese,
Red Spruce 4-Year Cheddar,
Grand Cru Gruyere Reserve,
Vintage Van Gogh,
MezzaLuna Fontina,
Marcona almonds, red grapes,
sliced baguette 11.95

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

**WISCONSIN ASIAGO
CRUSTED CHICKEN**
pommery mustard sauce, housemade
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

BRAISED SHORT RIB
tender beef with toasted herb bread
crumbs, roasted green top carrots,
whipped potatoes 22.95

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

**CIDER-GLAZED SLOW
ROASTED TURKEY**
whipped potatoes, housemade gravy,
fresh vegetable, Stonewall Kitchen
Apple Cranberry Chutney 13.95

HOLIDAY CRAB CAKES
with roasted red peppers, cilantro, spiced ginger aioli, chives, lemon
served with mixed greens, orange chive vinaigrette, whipped potatoes 17.95

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 11.95

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, edamame, applewood smoked bacon,
red peppers, black sesame seeds, crispy wontons,
Signature Toasted Sesame dressing
starter LC 7.95 regular 11.95

CHICKEN CAESAR CHOP SALAD
Romaine, chicken, pine nuts, Wisconsin Parmesan
and Asiago, gremolata, multigrain croutons,
housemade Caesar dressing 11.95
sub Crab Cake 14.95

BURGERS & Sandwiches

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 PECAN CHICKEN SALAD CROISSANT
pecans, onion, celery, mayo, Stonewall Kitchen
Bourbon Molasses Mustard, butter lettuce,
butter croissant, side of fries 11.95

COBBLESTONE TURKEY SANDWICH
smoked turkey, Applewood smoked bacon,
Wisconsin Monterey Jack, cranberry mayo,
cinnamon bread, side of fries 10.95

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

LC LESS THAN 650 CALORIES V VEGETARIAN | GLUTEN FREE MENU ALSO AVAILABLE |

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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	🍷
Riesling, Frisk "Prickly", Australia	7.95	30	
Sauvignon Blanc, Twin Islands, Marlborough, New Zealand	9.95	38	
<i>Crisp, lively flavors of passionfruit, citrus and fresh herbs.</i>			
<i>FOOD PAIRING:</i> Holiday Crab Cake			
Sauvignon Blanc, Dry Creek, CA	9.95	38	🍷
Moscato, Toschi Vineyards, CA	7.95	28	🍷
Chardonnay, Novellum, France	7.95	30	🍷
Chardonnay, Valley of the Moon, CA	9.95	38	🍷

Rose Wines

Rose, Fleurs De Prairie, Côtes de Provence, France	8.95	32	
<i>Flavors of strawberry, rose petals and herbs.</i>			
<i>FOOD PAIRING:</i> Butternut Squash Tortellacci			

Red Wines

Walnut Room Reserve Red, IL	7.95	28	🍷
Pinot Noir, Meiomi, CA	11.95	44	
<i>Balanced, richly flavored with bright fruit aromas, vanilla and toasty oak notes.</i>			
Pinot Noir, Mark West, CA	7.95	28	
Red Blend, Skyfall, Columbia Valley, WA	8.95	32	
<i>Rich black cherry, blackberries mingle with spice and oak notes.</i>			
<i>FOOD PAIRING:</i> Braised Short Rib			
Merlot, Drumheller by Ste. Michelle, WA	8.95	32	
Malbec, Ricardo Santos, Argentina	11.95	47	🍷
Cabernet, Peirano, Lodi, CA	7.95	28	
Cabernet Sauvignon, Josh Cellars "Craftsman", CA	9.95	36	
Gruet "Blanc de Noir", NM	8.95	35	🍷

Sparkling Wines

Moët & Chandon "Imperial" Champagne	15.95	59	🍷
Ruffino Prosecco, Italy	7.95	28	
<i>Crisp, clean aroma of apples, pears, citrus; lingering fruit and floral notes</i>			
<i>FOOD PAIRING:</i> Holiday Crab Cakes			
Pierre Delize, Cuvée Rosé, France	8.95	35	

BEER

BOTTLED DOMESTIC & SEASONAL BREWS

Ask your server.

🍷 = AVAILABLE FOR PURCHASE IN THE WINE AND SPIRITS GOURMET FOODS & CONFECTIONS SHOP.



Cocktails

Served with a 2017 Limited Edition Holiday Mug
While Supplies Last

FRANGO COFFEE

Frango Liqueur, Bailey's Irish Cream, Frangelico, coffee, whipped cream 8.95

POINSETTIA
cranberry juice, sparkling wine 8.95

EGGNOG BRANDY ALEXANDER
eggnog, brandy, and crème de cacao 8.95

THE KRIS KRINGLE
iced coffee, Kringle Cream Liqueur, butterscotch Schnapps, Chocolate espresso sauce
Kringle Cream Liqueur is made with real Wisconsin cream! 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	ALTA PALLA SPARKLING JUICE - Grapefruit - Lemonade - Blood Orange 2.75	
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celebrate with desserts

HOLIDAY GOURMET CAKE POPS
one for 3.95 / all three for 8.95

SNOWBALL
Yellow Cake, white chocolate ganache dip, candied sugar sprinkles

CHOCOLATE BLISS
Chocolate Cake, chocolate ganache dip, red and green chocolate drizzle

SANTA'S RED
Red Velvet Cake, chocolate ganache dip, red and green chocolate sprinkles

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

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

FLOURLESS CHOCOLATE CAKE
powdered sugar, chocolate sauce 5.95

HOLIDAY YULE LOG
chocolate filled vanilla cake, bittersweet chocolate icing 7.95

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

FRANGO MINT CHEESECAKE
fresh whipped cream 6.95

Special thanks to our Holiday food partners:



WISCONSIN CHEESE
THE ART OF CHEESEMAKING.

The very best milk, lush grasslands and a glacial water supply, generations of cheesemakers, a commitment to pride and perfection that is only found in America's Dairyland.

When you see the Wisconsin Cheese logo, you know you've found the world's best cheese. Taste and experience 175 years of dedication.

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.



Alta Palla Sparkling Juice Beverages are Made with certified organic juice and certified organic and fair trade cane sugar.

