THE WALNUT ROOM

A CHICAGO TRADITION SINCE 1905

& sharables

FRENCH ONION SOUP LC baguette, melted Swiss 6.50

BUTTERY GARLIC BREAD V with Wisconsin Asiago cheese 5.95

WALNUT ROOM SALAD LC V baby spinach, mandarin slices, almonds, black sesame seeds, Signature Toasted Sesame dressing 4.95

SMALL CAESAR CHOP SALAD LC

Romaine, pine nuts, Wisconsin Parmesan and Asiago, gremolata, multigrain croutons, housemade Caesar dressing 5.50

HUMMUS PLATTER LC V marinated Wisconsin 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

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

WISCONSIN ASIAGO CRUSTED CHICKEN

pommery mustard sauce, housemade whipped potatoes, fresh vegetable 13.95

CARAMELIZED ALASKA SALMON

Alaska salmon with asparagus risotto, leeks, Asiago cheese 15.95

OVEN-BAKED MEATLOAF

beef meatloaf with pine nuts and spinach, whipped potatoes, red pepper gravy, fresh vegetable, onion strings 13.50

ALASKA COD AND CHIPS

almond crusted Alaska cod, lemon caper sauce, housemade slaw, seasoned fries 12.50

the chef's DAILY OFFERINGS

SOUP OF THE DAY cup 4.50 bowl 5.50

LEGENDARY QUICHE

featured ingredients, individual quiche pastry tartlet, side of Walnut Room salad 11.50

CATCH OF THE DAY

featured fish and seasonal ingredients



Hand-selected to deliver exceptional flavor and value.

CHARDONNAY 9 30

PINOT NOIR 9 30 CABERNET SAUVIGNON 9 30

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 11.95

PEACH NEST SALAD

our famous chicken salad in a nest of shoestring potatoes with almonds, 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, black sesame seeds, Signature Toasted Sesame dressing starter LC 8.50 regular 11.95

CHICKEN CAESAR CHOP SALAD

Romaine, chicken, pine nuts, Wisconsin Parmesan and Asiago, gremolata, multigrain croutons, housemade Caesar dressing 11.95 Alaska Salmon 16.95

GRILLED FLANK STEAK SALAD LC

mixed greens, grilled to order steak, grape tomatoes, Wisconsin Gorgonzola, grilled red onion, horseradish cream, white balsamic vinaigrette, shoestring potatoes 13.95

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, seasoned french fries, truffle aioli and housemade pickles 13.95 pairs well with Macy's Select Cabernet Sauvignon

GRILLED CHEESEBURGER

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

VEGETARIAN "B"L-T-A SANDWICH V

avocado, tomatoes, romaine, smoky spiced aioli, multigrain bread, seasoned french fries 9.50

CHICKEN CAESAR CHOP WRAP

Romaine, chicken, pine nuts, Wisconsin Parmesan and Asiago, gremolata, multigrain croutons, housemade Caesar dressing, spinach tortilla, seasoned french fries 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 13.50

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!

MACY'S select wines

Hand-selected to deliver exceptional flavor and value.

×	great with poultry, fish, seafood	glass 9	bottle 30	ı
*	PINOT NOIR try with grilled chicken, roasted vegetables	9	30	
*	CABERNET SAUVIGNON perfect with a burger, grilled or roasted beef	9	30	

White Wines

Walnut Room Reserve White, IL	8.95	29	1
Riesling, Frisk "Prickly", Australia	7.95	30	
Sauvignon Blanc, Twin Islands, Marlborough, New Zealand Crisp, lively flavors of passionfruit, citrus and fresh herbs. FOOD PAIRING: Alaskan Cod and Chips	9.95	38	
Sauvignon Blanc, Dry Creek, CA	9.95	38	
Moscato, Toschi Vineyards, CA	7.95	28	
Chardonnay, Novellum, France	7.95	30	ı
Chardonnay, Valley of the Moon, CA	9.95	38	

Rose Wines

Rose, Fleurs De Prairie,		
Côtes de Provence, France	8.95	32
Flavors of strawberry, rose petals and herbs.		
FOOD PAIRING: Caesar Chop Salad		

Red Wines

Walnut Room Reserve Red, IL	8.95	29	
Pinot Noir, Meiomi, CA Balanced, richly flavored with bright fruit aromas, vanilla and toasty oak notes. FOOD PAIRING: "B"L-T-A Sandwich	11.95	44	
Pinot Noir, Mark West, CA	7.95	28	
Red Blend, Skyfall, Columbia Valley, WA Rich black cherry, blackberries mingle with spice and oak notes. FOOD PAIRING: Oven-Baked Meatloaf	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

Moet & Chandon "Imperial" Champagne	15.95	59
Ruffino Prosecco, Italy Crisp, clean aroma of apples, pears, citrus;	7.95	28
lingering fruit and floral notes FOOD PAIRING: Alaskan Caramelized Salm	non	

Locktails

Featuring Chicago's Own:

KOVAL

Established in 2008, KOVAL produces organic whiskey, liqueurs and specialty spirits in Chicago's first distillery since the mid-1800s

KOVAL GIN & TONIC		KOVAL FRENCH 75		
Koval Dry Gin, tonic water, lemon, mint	12	Koval Dry Gin, lemon, simple syrup, sparkling wine	12	
KOVAL MAGNIFICIENT		KOVAL OLD FASHIONED		
MILE MULE		Koval Bourbon, simple syrup,		
Koval Vodka, Koval Ginger Liqueur,		Bad Dog Bitters, orange,		

ginger soda, club soda, lime

Beer

Bada Bing cherry

12

BOTTLED DOMESTIC & SEASONAL BREWS

Ask your server.

COFFEE

ESPRESSO	1.50
CAPPUCCINO espresso, steamed milk, foamy topping	3.25
LATTE espresso, steamed milk, light foam topping	3.25



FRANGO MINT CHEESECAKE fresh whipped cream 7.50

FRANGO MINT CHOCOLATE ICE CREAM PIE

chocolate crust, Frango Mint chocolate ice cream, chocolate sauce, fresh whipped cream 7.50

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 5.50

WHITE CHOCOLATE BREAD PUDDING

housemade caramel sauce, fresh whipped cream 4.50

Ask your server about our seasonal feature dessert.

Special thanks to our 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.



Wild, Natural & Sustainable®

ALASKA SEAFOOD WILD, NATURAL & SUSTAINABLE

Macy's is doing its part to support sustainable seafood harvests and ensure long-term healthy fish populations by selling wild Alaska seafood.

Only Alaska can claim over 50 years of statemandated sustainable management policies using scientific research to guarantee sustainable harvests for all its fisheries.