

THE WALNUT ROOM

A CHICAGO TRADITION SINCE 1905

STARTERS & sharables

FRENCH ONION SOUP **LC**
baguette, melted Swiss 7.50

BUTTERY GARLIC BREAD **V**
with Wisconsin Asiago cheese 6.95

WALNUT ROOM SALAD **LC V**
mixed greens, mandarin slices,
almonds, black sesame seeds,
Signature Toasted Sesame dressing 5.95

STARTER CAESAR SALAD **V LC**
romaine, Wisconsin Parmesan,
housemade croutons,
Caesar dressing 6.50

HUMMUS PLATTER **LC V**
marinated Wisconsin Feta,
fresh vegetables, Kalamata olives,
grilled naan 9.95

WISCONSIN CHEESE PLATTER **V**
selection of artisan cheeses,
Marcona almonds, red grapes,
sliced baguette 12.50

the chef's DAILY OFFERINGS

SOUP OF THE DAY
cup 5.50 bowl 6.50

LEGENDARY QUICHE
featured ingredients, individual
quiche pastry tartlet, side of
Walnut Room salad 11.95

SEASONAL SELECTION
featured fresh and
seasonal ingredients


MACY'S
select wines
Hand-selected to deliver
exceptional flavor and value.

| | glass | bottle |
|---------------------------|-------|--------|
| CHARDONNAY | 10 | 34 |
| PINOT NOIR | 10 | 34 |
| CABERNET SAUVIGNON | 10 | 34 |

More wines on reverse side.

THE WALNUT ROOM FAVORITES



MRS. HERING'S 1890 ORIGINAL CHICKEN POT PIE

≈ Based on our original recipe from 1890 ≈
individual crock of creamy chicken, carrots, sweet corn, leeks,
peas, flaky pie crust top, side of mixed green salad 13.95

WISCONSIN ASIAGO CRUSTED CHICKEN
pommery mustard sauce, housemade
whipped potatoes, fresh vegetable 14.95

BRAISED SHORT RIB
slow-cooked tender beef with whipped
potatoes, fresh sautéed vegetables,
toasted herb bread crumbs 22.95

RICE BOWL
Pick your level of heat! 1—2—3
Carrot, cremini, leek, red & napa cabbage,
edamame, brown rice and red quinoa blend,
pickled vegetables, cashew, cilantro
vegetarian 10.95 **V** with chicken 12.95
with beef short rib 15.95

CARAMELIZED ALASKA SALMON
Alaska salmon with asparagus risotto,
leeks, Asiago cheese 16.95

OVEN-BAKED MEATLOAF
beef meatloaf with pine nuts and spinach,
whipped potatoes, red pepper gravy,
fresh vegetable, onion strings 13.95

ALASKA COD AND CHIPS
almond crusted Alaska cod, lemon caper sauce,
housemade slaw, seasoned fries 13.50

Salads

FIELD'S SPECIAL
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
our famous chicken salad in a nest of
shoestring potatoes with almonds, peaches, grapes,
strawberries and sweet breads 12.95

KALE & QUINOA
garbanzo beans, dried cranberries, almonds, Wisconsin Feta cheese,
brown rice and quinoa blend, lemon vinaigrette 9.95 **LC V GF**
with chicken 11.95

BUTTERMILK FRIED CHICKEN
romaine, grape tomatoes, cucumber, roasted corn,
carrot, red onion, fresh basil, applewood smoked bacon,
Wisconsin blue cheese, Buttermilk BBQ dressing 11.95

PICK THREE: SOUP, SALAD & TREAT
cup of soup, starter size mandarin salad,
white chocolate bread pudding 13.95

CHICKEN CAESAR
romaine, Wisconsin Parmesan,
housemade croutons, Caesar dressing 11.95
with Alaska salmon 16.95

MANDARIN CHICKEN
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** 8.95 regular 11.95

BURGERS and 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 fries, truffle aioli and
housemade pickles 14.95

**GRILLED
CHEESEBURGER**
prime beef grilled to order,
Wisconsin Cheddar, lettuce,
tomato, on brioche bun,
choice of side 11.95

**IMPOSSIBLE BURGER
PATTY MELT** **V**
Impossible™ Burger, caramelized
onions, Wisconsin Cheddar,
butter lettuce, tomato,
smoky aioli, on multigrain
bread, seasoned fries 13.95

**IMPOSSIBLE BURGER
(VEGAN)**
Impossible™ Burger, lettuce,
tomato, on vegan brioche bun,
seasoned fries 13.95

BLT AVOCADO SANDWICH
Applewood smoked bacon,
butter lettuce, roma tomato,
avocado, basil mayonnaise
on multigrain oat bread,
seasoned fries 10.95

**BUTTERMILK FRIED
CHICKEN SANDWICH**
seasoned & crusted fried
chicken, housemade pickles,
roma tomato, curry mayonnaise on
brioche bun, seasoned fries 11.95

**CRISPY ASIAGO
GRILLED CHEESE SANDWICH**
Wisconsin Asiago butter,
Monterey jack cheese,
tomato jam* on country white
sourdough, seasoned fries 10.95

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 **GLUTEN FREE MENU ALSO AVAILABLE**

MACY'S *select wines*

Hand-selected to deliver exceptional flavor and value.

| | | |
|---|--------------------|---------------------|
| ★ CHARDONNAY great with poultry, fish, seafood | <i>glass</i> 10 | <i>bottle</i> 34 |
| ★ PINOT NOIR try with grilled chicken, roasted vegetables | 10 | 34 |
| ★ CABERNET SAUVIGNON perfect with a burger, grilled or roasted beef | 10 | 34 |

White Wines

| | | |
|---|----|----|
| Walnut Room Reserve White, Lynfred, IL | 10 | 34 |
| Pinot Grigio, Vigneti, Italy | 9 | 34 |
| Rose, Pierre et Papa, France | 10 | 38 |
| Riesling, Fess Parker, CA | 10 | 38 |
| Moscato, Toschi Vineyards, CA | 9 | 34 |
| Sauvignon Blanc, Dry Creek, CA | 11 | 42 |
| Sauvignon Blanc, Ned, New Zealand | 11 | 42 |
| Chardonnay, Estancia, Monterey, CA | 9 | 34 |
| Chardonnay, Valley of the Moon, CA | 11 | 42 |

Red Wines

| | | |
|---|----|----|
| Walnut Room Reserve Red, Lynfred, IL | 10 | 34 |
| Pinot Noir, Kenwood Yulupa, CA | 9 | 34 |
| Pinot Noir, Meiomi, CA | 13 | 50 |
| Red Blend, Pedroncelli Friends, CA | 10 | 38 |
| Merlot, Candoni Organic, Italy | 10 | 38 |
| Malbec, Ricardo Santos, Argentina | 13 | 50 |
| Josh Cellars, “Craftsman’s”, CA | 11 | 42 |
| Cabernet Sauvignon, Leese -Fitch, CA | 11 | 42 |
| Cabernet Sauvignon, Rickshaw, CA | 11 | 42 |

Sparkling Wines

| | | |
|--|----|----|
| House Prosecco, Italy | 10 | 38 |
| Pierre Delize, Blanc de Blancs Brut, France | 10 | 38 |
| Pierre Delize, Cuvée Rosé, France | 10 | 38 |
| Gruet, “Blanc de Noir”, NM | 10 | 38 |
| Moet & Chandon, “Imperial”, France | 17 | 63 |

Cocktails



Flavorful bourbon and rye from grain
to glass with a bold Chicago style twist.

| | | | |
|--|----|--|----|
| WALNUT OLD-FASHIONED Few bourbon, simple syrup, walnut bitters, orange twist | 15 | FRENCH 75 Champagne, Few American Gin, lemon sour, lemon twist | 15 |
| AMERICAN HOUSE TONICS choice of Walnut Room Vodka or Few American Gin with tonic & lime | 15 | MAGNIFICENT MILE Walnut Room Vodka, ginger beer, orange bitters | 15 |
| | | SIDECAR Cognac, Triple Sec, lemon juice | 15 |

Beer

BOTTLED DOMESTIC & SEASONAL BREWS
Ask your server.

COFFEE

| | |
|--|------|
| ESPRESSO | 1.95 |
| CAPPUCCINO espresso, steamed milk, foamy topping | 3.95 |
| LATTE espresso, steamed milk, light foam topping | 3.95 |

FOR *dessert*



**FRANGO® MINT
CHEESECAKE**
fresh whipped
cream 8.50

**FRANGO® MINT
CHOCOLATE ICE
CREAM PIE**
chocolate crust, Frango
Mint chocolate ice cream,
chocolate sauce, fresh
whipped cream 7.95

**CHOCOLATE
LOVERS
‘SPOON’ CAKE**
A chocolate lovers dream!
Rich and creamy
chocolate pudding
between layers of dark,
moist chocolate drenched
chocolate cake 6.95

**TOFFEE
PIE**
buttery toffee
ice cream, English
toffee pieces
6.95

**SIGNATURE
KEY LIME PIE**
Key lime custard,
graham cracker crust,
fresh whipped cream
5.95

**WHITE CHOCOLATE
BREAD PUDDING**
housemade caramel
sauce, fresh
whipped cream
5.50

Special thanks to our food partners:

THE WINE BAR
AT THE WALNUT ROOM

Ask your server for
more detailed tasting notes
for this wine list in our
The Wine Bar Book



All of the wines in this menu
are available for purchase in
our Wine Shop.
Located on Lower Level.



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 serving
wild Alaska seafood.



IMPOSSIBLE® Foods
Reducing humanity’s
impact on the environment by
replacing the use of animals as
a food-production technology,
creating the world’s best foods
made directly from plants.



**Proudly
Wisconsin Cheese™**
The very best milk, lush grasslands,
generations of cheesemakers, and a
commitment to pride and
perfection that is only found
in America’s Dairyland.