STARTERS

**Buttery Garlic Bread** *(v)*
with Asiago cheese $6.95

**Walnut Room Salad** *(gf lc v)*
Mixed greens, mandarin slices, almonds, black sesame seeds, Signature Toasted Sesame Dressing $5.95

**Starter Caesar Salad** *(lc v)*
Romaine, parmesan, housemade croutons, Caesar dressing $6.50

**Soup of the day**
cup $5.50 bowl $6.50

**Salads**

**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

**Chicken Caesar**
Romaine, marinated grilled chicken breast, parmesan, housemade croutons, Caesar dressing $11.95 with Salmon* $16.95

**FOR dessert**

**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

**Caramelized Alaska Salmon***
Salmon with whipped potatoes, fresh sautéed vegetables $16.95

**Oven-Baked Meatloaf**
Beef meatloaf with pine nuts and spinach, whipped potatoes, red pepper gravy, fresh sautéed vegetables, onion strings $13.95

**Alaska Cod and Chips**
Almond crusted cod, lemon caper sauce, housemade slaw, seasoned fries $13.50

**Braised Short Rib**
Slow-cooked tender beef with whipped potatoes, fresh sautéed vegetables, toasted herb bread crumbs $22.95

**Frango® Mint Chocolate Ice Cream Pie**
Chocolate crust, Frango Mint chocolate ice cream, chocolate sauce, fresh whipped cream $7.95

**Frango® Mint Cheesecake**
Fresh whipped cream $8.50

**Toffee Pie**
Buttery toffee ice cream, English toffee pieces $6.95

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*GF = Gluten Free  LC = Under 350 calories  V = Vegetarian  VE = Vegan
Ask your server about menu items that are cooked to order or served raw. *Salmon may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.
We’re committed to meeting special requests and dietary restrictions. Please observe all Macy’s, state and local health and safety standards.
Wines by the glass or bottle

Macy’s Select
Hand-selected to deliver exceptional flavor and value.

★ Chardonnay
10 34
★ Red Blend
10 34
★ Cabernet Sauvignon
10 34

White

House White
10 34
Barone Fini, Pinot Grigio, Italy
10 34
crisp and clean with subtle fruit flavors
Sauvignon Blanc, New Zealand
11 42
Pascal Jolivet, Attitude, Sauvignon Blanc, France
14 54
green and lemon flavors, citrus fruits, green apple and kiwi
Ferrari Carano, Chardonnay, Sonoma County, CA
12 48
pear, white peach, graham cracker, vanilla and buttercream, Fuji apple, cinnamon and Meyer lemon

Sparkling

House Prosecco, Italy
10 40
fruity bouquet, hint of golden apples
Gratien and Meyer, Crémant de Loire, Brut-Rosé, France
12 48
bright and crisp with apricot and pear flavors
Moet & Chandon Imperial, Brut, France
17 63
elegant and refined, an affordable luxury

Red

House Red
10 34
Kenwood Vineyards, Pinot Noir, Sonoma County, CA
10 38
blackberry, raspberry, Bing cherries, touch of vanilla
Skyfall Vineyard, Merlot, Columbia Valley, WA
10 38
cherry candy with hints of cocoa powder
Josh Cellars, Craftsman’s Collection, Cabernet Sauvignon, CA
11 42
blackberry, toasted hazelnut and cinnamon, hints of vanilla, toasted oak
Mer, Cabernet Sauvignon, Columbia Valley, WA
10 38
blackberry, vanilla, subtle spice notes

Please Drink Responsibly. Please observe all Macy’s, state and local health and safety standards. 021021

Cocktails

Walnut Old-Fashioned
Few bourbon, simple syrup, walnut bitters, orange twist 15

American House Tonics
Choice of Walnut Room Vodka or Few American Gin with tonic & lime 15

French 75
Champagne, Few American Gin, lemon sour, lemon twist 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.

— Espresso Drinks —

Espresso 2.25
Cappuccino
Espresso, steamed milk, foamy topping 3.95
Latte
Espresso, steamed milk, light foam topping 3.95

— Bottled Waters —

Acqua Panna
Still Water 3.95
San Pellegrino
Sparkling Water 3.95

16.9 fl oz