

THE WALNUT ROOM

STARTERS

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

BUTTERY GARLIC BREAD (V)
with Asiago cheese \$6.95

WALNUT ROOM SALAD (GFLC 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

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

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

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



FOR dessert
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

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.

	<i>glass</i>	<i>bottle</i>
★ CHARDONNAY	10	34
★ RED BLEND	10	34
★ CABERNET SAUVIGNON	10	34

WHITE

	<i>glass</i>	<i>bottle</i>
House White	10	34

Barone Fini, Pinot Grigio, <i>Italy</i> <i>crisp and clean with subtle fruit flavors</i>	10	38
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Sauvignon Blanc, <i>New Zealand</i>	11	42
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Pascal Jolivet, Attitude, Sauvignon Blanc, <i>France</i> <i>green and lemon flavors, citrus</i> <i>fruits, green apple and kiwi</i>	14	54
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Ferrari Carano, Chardonnay, <i>Sonoma County, CA</i> <i>pear, white peach, graham cracker, vanilla</i> <i>and buttercream, Fuji apple, cinnamon</i> <i>and Meyer lemon</i>	12	48
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SPARKLING

	<i>187mL</i>	<i>750m</i>
House Prosecco, <i>Italy</i> <i>fruity bouquet, hint of golden apples</i>	10	40

Gratien and Meyer, Crémant de Loire, Brut-Rosé, <i>France</i> <i>bright and crisp with apricot and pear flavors</i>	12	48
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Moët & Chandon Imperial, Brut, <i>France</i> <i>elegant and refined, an affordable luxury</i>	17	63
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RED

	<i>glass</i>	<i>bottle</i>
House Red	10	34

Kenwood Vineyards, Pinot Noir, <i>Sonoma County, CA</i> <i>blackberry, raspberry,</i> <i>bing cherries, touch of vanilla</i>	10	38
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Skyfall Vineyard, Merlot, <i>Columbia Valley, WA</i> <i>cherry candy with hints of cocoa powder</i>	10	38
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Josh Cellars, Craftsman's Collection, Cabernet Sauvignon, <i>CA</i> <i>blackberry, toasted hazelnut and</i> <i>cinnamon, hints of vanilla, toasted oak</i>	11	42
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Merf, Cabernet Sauvignon, <i>Columbia Valley, WA</i> <i>blackberry, vanilla, subtle spice notes</i>	10	38
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Cocktails

WALNUT OLD-FASHIONED

Few bourbon, simple syrup, walnut bitters, orange twist	15
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AMERICAN HOUSE TONICS

Choice of Walnut Room Vodka or Few American Gin with tonic & lime	15
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FRENCH 75

Champagne, Few American Gin, lemon sour, lemon twist	15
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MAGNIFICENT MILE

Walnut Room Vodka, ginger beer, orange bitters	15
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SIDECAR

Cognac, Triple Sec, lemon juice	15
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Beer

BOTTLED DOMESTIC & SEASONAL BREWS

Ask your server.

— ESPRESSO DRINKS —



ESPRESSO 2.25

CAPPUCCINO	LATTE
Espresso, steamed milk, foamy topping 3.95	Espresso, steamed milk, light foam topping 3.95

— BOTTLED WATERS —

ACQUA PANNA	SAN PELLEGRINO
Still Water 3.95 16.9 fl oz	Sparkling Water 3.95 16.9 fl oz