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A CHICAGO TRADITION SINCE 1905

STARTERS Sharables

FRENCH ONION SOUP LC baguette, melted Swiss 5.95

WALNUT ROOM SALAD LC V baby spinach, mandarin slices, almonds, black sesame seeds, Signature Toasted Sesame dressing 4.50

SMALL CAESAR CHOP SALAD LC

Romaine, pine nuts, Wisconsin Parmesan and Asiago, gremolata, multigrain croutons, housemade Caesar dressing 4.50

HUMMUS PLATTER LC V marinated Wisconsin Feta,

fresh vegetables, Kalamata olives, grilled naan 7.95

WISCONSIN CHEESE PLATE V

White Cheddar, Fontina, Buttermilk Blue, Brie, with candied walnuts, Marcona almonds, red grapes, sliced baguette and a baby arugula salad with red wine Dijon vinaigrette 10.95

THE WALNUT ROOM **TRADITIONS**



MRS. HERING'S 1890 ORIGINAL CHICKEN POT PIE

pprox Based on Mrs. Hering's original recipe from 1890 pproxindividual 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

GRILLED ALASKAN SALMON TOSTADA

crisp flour tortilla, black bean puree. pico de gallo, romaine, Wisconsin Pepper Jack, chili vinaigrette, cilantro cream, lime 15.95

OVEN-BAKED MEATLOAF

beef meatloaf with pine nuts and spinach, whipped potatoes, red pepper gravy, fresh vegetable, onion strings 12.95

ALASKAN COD AND CHIPS

almond crusted Alaskan cod, lemon caper sauce, housemade slaw, seasoned fries 11.95

the chef's

SOUP OF THE DAY

cup 4.25 bowl 5.25 LEGENDARY QUICHE

featured ingredients, individual quiche pastry tartlet, side of Walnut Room salad 10.95

CATCH OF THE DAY

featured fish and seasonal ingredients



Hand-selected to deliver exceptional flavor and value.

29

CHARDONNAY 29 PINOT NOIR

CABERNET SAUVIGNON 8 29

More wines on reverse side.

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 9.95

PEACH NEST SALAD

our famous chicken salad in a nest of shoestring potatoes with almonds, peaches, grapes, strawberries and a trio of breads 10.95

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 7.95 regular 10.95

CHICKEN CAESAR CHOP SALAD

Romaine, chicken, pine nuts, Wisconsin Parmesan and Asiago, gremolata, multigrain croutons, housemade Caesar dressing 10.95 Alaska Salmon 15.95

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 12.95

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 12.95 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 12.95

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!

MACY'S select wines

Hand-selected to deliver exceptional flavor and value.

*	CHARDONNAY great with poultry, fish, seafood	glass 8	bottle 29	i
*	PINOT NOIR try with grilled chicken, roasted vegetables	8	29	i
*	CABERNET SAUVIGNON perfect with a burger, grilled or roasted beef	8	29	i

White Wines

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Walnut Room Reserve White, IL	7.95	28	
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	i
Moscato, Toschi Vineyards, CA	7.95	28	
Chardonnay, Novellum, France	7.95	30	
Chardonnay, Valley of the Moon, CA	9.95	38	ı

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	7.95	28	١
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	١
Cabernet, Peirano, Lodi, CA	7.95	28	
Cabernet Sauvignon, Josh Cellars "Craftsman", CA	9.95	36	
Gruet "Blanc de Noir", NM	8.95	35	1

Sparkling Wines

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

Pocktails

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 Dry Gin, tonic water, lemon, mint	12	Koval French 75 Koval Dry Gin, lemon, simple syrup, sparkling wine	12
KOVAL MAGNIFICIENT		KOVAL OLD FASHIONED	
MILE MULE		Koval Bourbon, simple syrup,	
Koval Vodka, Koval Ginger Liqu	ieur,	Bad Dog Bitters, orange,	
ginger soda, club soda, lime	12	Bada Bing cherry	12

BOTTLED DOMESTIC & SEASONAL BREWS

Ask your server.

COFFEE & AFTER DINNER sips

ESPRESSO	1.50	IRISH COFFEE	8
CAPPUCCINO espresso, steamed milk,		SAMBUCA	8
foamy topping	3.25	FRANGELICO	8
LATTE espresso, steamed milk, light foam topping	3.25	GRAND MARNIER	8



FRANGO MINT CHEESECAKE fresh whipped cream 6.95

FRANGO MINT CHOCOLATE ICE CREAM PIE

chocolate crust, Frango Mint chocolate ice cream, chocolate sauce, fresh whipped cream 6.95

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 4.95

WHITE CHOCOLATE **BREAD PUDDING**

housemade caramel sauce, fresh whipped cream 3.95

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.