



The evolution of the Walnut Room on State Street in Chicago began when a member of our millinery department brought homemade pot pies for her clients so they would not go hungry while shopping. A few years later, her pies became the central offering of the tea room. Demand called for more space, and in the late 1890s the very first restaurant in a department store was opened. The Walnut Room, the grande dame of our seventh-floor restaurants, soon grew to 17,000 square feet, with Circassian wood imported from Russia and Austrian chandeliers contributing to its elegance and comfort.



STARTERS

Soup of the Day cup 3.95 bowl 4.95

French Onion Soup topped with toasted baguette and Swiss cheese 5.95

Caesar Salad crisp romaine tossed with Caesar dressing, croutons and shaved Parmesan 4.50

Walnut Room Salad mixed greens, mandarin orange slices, almonds, our signature
Toasted Sesame Dressing 4.50

312 Shrimp “Scampi” marinated shrimp roasted in Goose Island 312 beer with garlic,
shallots and herbs with toasted baguette 9.95

Crab Cakes with ginger, mustard and spices, pan fried and served with a spiced aioli 9.95

Around The World Cheese Plate from our wine bar Manchego, Humboldt Fog,
Roquefort and brie cheeses with candied walnuts, apples, dried apricots and
sliced baguette 9.95

SALADS

Field’s Special iceberg lettuce, sliced all natural turkey, Swiss cheese, applewood smoked bacon,
tomato and egg served open-faced on rye with our Thousand Island dressing 9.95

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

Mandarin Salad mixed greens, grilled chicken breast, red peppers, green onions, applewood
smoked bacon, almonds, mandarin oranges, water chestnuts, pea pods and crisp
wontons tossed with our *Signature Toasted Sesame Dressing* 10.95

Strawberry Chicken Salad grilled chicken, mixed greens, strawberries, feta cheese, red
onion, candied walnuts and strawberry champagne vinaigrette 10.95

Hawaiian Pork marinated pork tenderloin seared with caramelized pineapple over Napa
cabbage vegetable salad and tossed with *Light Toasted Sesame Dressing* topped with
spicy peanuts and crunchy noodles 11.95

SANDWICHES

Tim Scott’s Pecan Crusted Turkey Sandwich served open faced with mixed greens and
topped with an apricot aioli, house slaw and seasoned fries 9.95

Chicken Caprese marinated grilled chicken breast topped with fresh mozzarella, basil and
tomatoes with a sundried tomato basil aioli, served with seasoned fries 9.95

Cheeseburger* all natural Angus beef, lettuce, tomato with choice of cheese served on a
potato bun with house slaw and seasoned fries 10.95



CHEF'S DAILY OFFERINGS

Quiche of the Day served with our Walnut Room salad

Today's Sandwich Feature

Today's Pasta Feature

Catch of the Day

TRADITIONS

Mrs. Hering's 1890 Original Chicken Pot Pie

our signature dish newly updated with even fresher ingredients and a hand finished crust served with a salad of mixed greens 10.95

Oven Baked Meatloaf pinenuts, spinach, red pepper gravy, chive whipped potatoes and fresh vegetable 10.95

Asiago Crusted Chicken Breast with creamy mustard sauce served with chive whipped potatoes and fresh vegetable 12.95

Pork Tenderloin Medallions thyme scented, grilled and served with a pommery mustard sauce, chive whipped potatoes and fresh vegetable 12.95

Caramelized Salmon served with chive whipped potatoes and fresh vegetable 14.95

DESSERTS

Frango Mint Chocolate Ice Cream Pie chocolate crust filled with Frango mint chocolate ice cream, served with chocolate sauce and fresh whipped cream 4.95

Frango Mint Cheesecake with fresh whipped cream 5.95

4 Perfect Bites a perfect size to end your meal. Can't decide? Try all 3 for 7.95

Seasonal Crisp seasonal fruit topped with a scoop of vanilla ice cream 2.95

Key Lime Jar smooth key lime custard topped with a crunchy graham cracker crumb and a swirl of toasted meringue 2.95

Tim Scott's Flourless Chocolate Cake mini chocolate cake, warmed and topped with vanilla ice cream and raspberry sauce 2.95

*Signature dressings, coffees, Walnut Room logo apparel,
whole cheesecakes and pies are available for purchase; please ask your server.*

We fry in trans fat free all-vegetable oil.

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food-borne illness.

Chef Brad Saylor

FAVORITE COCKTAILS

Orange Blossom a refreshing blend of orange juice, cranberry juice and sparkling wine garnished with a slice of lemon 5.95

Sangria your choice of red or white with seasonal fruits from Glunz Family Winery in Grayslake, IL 6.95

Walnutini walnut milk, vanilla vodka, hazelnut liqueur and chocolate liqueur served in a cocoa powder, salt and walnut rimmed glass 7.50

State Street Cosmo Absolut Raspberri vodka, cranberry juice, orange liqueur and lime juice served straight up 7.50

Frango Mint Chocolate Martini Frango Mint Liqueur, Godiva White Chocolate liqueur and vanilla vodka served straight up 7.50

Full bar service is available

BOTTLED BEERS We Proudly Serve Local Chicago Beer from Goose Island Brewery
Ask your server about today's featured brew

HOUSE WINE

Walnut Room Reserve wines, exclusive to Macy's, available by the glass or bottle and from our wine shop

200 Walnut Room Reserve White, Lynfred Winery, IL 7.95 / 28
A blend of Pinot Grigio, Chenin Blanc and Gewurtztraminer

300 Walnut Room Reserve Red, Lynfred Winery, IL 7.95 / 28
A blend of Syrah, Petite Sirah, Cabernet Sauvignon and Zinfandel



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