

WINE SELECTIONS

CHAMPAGNE & SPARKLING

NICOLAS FEUILLATTE	brut rosé, épernay nv (187ml)	25
KRUG	grande cuvée, reims nv (375ml)	129
GLORIA FERRER	private cuvée brut, sonoma county nv	15 59
SCHRAMSBERG	"mirabelle" brut, california nv	17 65
VEUVE CLICQUOT	brut "yellow label", reims nv	25 50 100
BOLLINGER	special cuvée, ay nv	27 113
DOM PÉRIGNON	épernay 2004	350
SANTA MARGHERITA	brut, prosecco di valdobbiadene nv	15 59
ETOILE	rosé, california nv	16 65

WHITES

CHARDONNAY	neiman marcus, santa barbara county 2012	15 59
CHARDONNAY	gallo "signature series", russian river valley 2012	17 65
CHARDONNAY	flowers, sonoma coast 2013	95
SAUVIGNON BLANC	cakebread cellars, napa 2012	17 65
SAUVIGNON BLANC/GRIS	chimney rock elevage blanc, napa valley 2012	21 77
PINOT GRIGIO	terlato family vineyards, russian river valley 2012	17 65
ROSÉ	château miraval, côtes de provence 2013	15 59

REDS

CABERNET SAUVIGNON	stag's leap "artemis", napa valley 2011 (gl/375ml)	23 59
PINOT NOIR	sonoma-cutrer, russian river valley 2012	18 81
PINOT NOIR	belle glos, clark & telephone vineyard, santa maria 2013	23
MERLOT	rutherford hill, napa valley 2011	16 61
CABERNET SAUVIGNON	rosati, mendocino 2007	18 81
CABERNET SAUVIGNON	william hill estate, napa valley 2011	17 65
MÉRITAGE	chateau ste. michelle, "artist series" columbia valley 2010	23 89

FIRST COURSE

- TODAY'S SEASONAL SOUP** seasonally inspired **12**
- SPICY TUNA CRUDO** seaweed salad, grapefruit, soy, wasabi, radish, black sea salt, curry **19** ●
CALORIES 180 FAT 7G SAT FAT 1.5G CHOL 40MG
SODIUM 770MG TOTAL CARBS 8G PROTEIN 22G
- ROASTED HERB & WILD MUSHROOM FLATBREAD** fontina, ricotta, arugula **18**
CALORIES 640
- BABY BEET SALAD** chèvre yogurt, celery leaves, candied macadamia nuts, aged sherry vinaigrette **16** ● ●
CALORIES 320 FAT 25G SAT FAT 8G CHOL 25MG
SODIUM 490MG TOTAL CARBS 18G PROTEIN 9G
- STEAMED MAINE LOBSTER DUMPLINGS** chili sauce, lime, daikon sprouts, radish, apple **21** ●
CALORIES 240 FAT 3.5G SAT FAT .5G CHOL 125MG
SODIUM 700MG TOTAL CARBS 31G PROTEIN 20G
- JUMBO SHRIMP COCKTAIL** horseradish cocktail sauce, lemon **24**
CALORIES 290

COMPOSED SALADS

- DUNGENESS CRAB & FRESH HEARTS OF PALM** mango, radish, petite greens, mâche, meyer lemon champagne vinaigrette **30** ● ●
CALORIES 300 FAT 16G SAT FAT 2G CHOL 65MG
SODIUM 590MG TOTAL CARBS 16G PROTEIN 22G
- SPINACH, KALE & GRAINS SALAD** quinoa, toasted farro, sunflower & hemp seeds, raisins, currants, feta, za'atar-honey tahini vinaigrette **23** ●
CALORIES 530 FAT 28G SAT FAT 6G CHOL 110MG
SODIUM 850MG TOTAL CARBS 31G PROTEIN 42G
- NM LOBSTER COBB** julienned snow pea, hard-boiled egg, chopped avocado, smoked bacon, feta, sherry honey mustard vinaigrette **36** ●
CALORIES 660
- SLOW-ROASTED ORGANIC CHICKEN CHOPPED SALAD** mixed greens, romaine, chickpeas, avocado, tomato, feta, egg, artichoke, sherry dijon vinaigrette **25**
CALORIES 750
- HONEY-ROASTED MIRIN GLAZED SALMON** mixed baby greens, tatsoi, edamame, red & white cabbage, shiso soy vinaigrette, crispy wontons **27** ●
CALORIES 490 FAT 34G SAT FAT 4.5G CHOL 65MG
SODIUM 610MG TOTAL CARBS 22G PROTEIN 26G
- GRILLED CITRUS-CHILI SCENTED SHRIMP** romaine, kale, smoked paprika-marcona almonds, white anchovies, caesar dressing, shaved parmesan **28** ●
CALORIES 550
- *SEARED AHI TUNA** soy beans, cherry tomatoes, snow peas, carrots, asian greens, chopped curry peanuts, green tea vinaigrette **28** ●
CALORIES 600

**these items are cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

SANDWICHES

choice of fries or mixed greens

HOUSE-ROASTED ITALIAN TURKEY MELT

fresh mozzarella, grilled red pepper, arugula,
pesto, focaccia **20**
CALORIES 560

THE LOBSTER CLUB

fresh maine lobster, avocado, hard-boiled egg, bacon,
toasted country white bread **30**
CALORIES 790

GRILLED VEGETABLE MELT

eggplant, zucchini, peperonata, shiitakes, grilled
flatbread, whipped ricotta pesto, arugula **19**
CALORIES 470

*GRILLED MEDITERRANEAN LAMB LOIN

lemon, oregano, tzatziki, cucumber, tomato, petite
greens, grilled flat bread **26**
CALORIES 820

*GRILLED ALL-NATURAL BEEF BURGER

fontina, smoked maple bacon, tomato, lettuce,
horseradish-mustard mayonnaise, brioche bun **20**
CALORIES 820

MAIN SELECTIONS

ROAST LEMON-THYME BASTED MARY'S CHICKEN

jerusalem artichokes, mushrooms, sautéed shaved
brussel sprouts, lardons, natural jus, gnocchi **26**
CALORIES 750

PACIFIC NORTHWEST CIOPPINO

dungeness crab, tuna, scallop, shrimp, clams, tomato,
basil, grilled sourdough, saffron aioli **30**
CALORIES 620

PAN-SEARED CAMPBELL RIVER SALMON

braised swiss chard, cannellini beans, roasted grapes,
mustard-thyme vegetable broth **27** ●
CALORIES 710

LINGUINE & FRESH CLAMS

simply with crushed red pepper, olive oil, slivers
of garlic, butter **24**
CALORIES 510

SPAGHETTINI

shrimp, charred cherry tomatoes, chilis, eggplant,
roasted fennel **26** ●
CALORIES 520 FAT 31G SAT FAT 4G CHOL 130MG
SODIUM 790MG CARBS 38G PROTEIN 24G

CARAMELIZED CAULIFLOWER STEAK

spinach, caramelized pears, golden raisins,
cornichon-caper-mustard aioli **22** ● ●
CALORIES 340 FAT 18G SAT FAT 4.5G CHOL 10MG
SODIUM 520MG CARBS 44G PROTEIN 5G

STEAMED BLACK COD

japanese mushrooms, miso broth, snow peas **32** ●
CALORIES 210 FAT 6G SAT FAT .5G CHOL 60MG
SODIUM 340MG CARBS 9G PROTEIN 28G

*SLICED FILET MIGNON FLORENTINE

shaved parmesan, aged balsamic, olive oil, grilled
lemon and fennel, arugula, truffle fries **34**
CALORIES 620

SIDES 12

ROASTED ROMANESCO & CAULIFLOWER SAUTÉED KALE UDON NOODLE TRUFFLE FRIES SWEET POTATO FRIES

parmesan, olive oil, lemon zest

pine nuts, charred cherry tomatoes, garlic, chiles
miso broth, japanese mushroom
truffle aioli, parmesan

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● **GO FIGURE**

Cuisine for a Healthier Lifestyle

● **GLUTEN FREE**

Before placing your order, please inform your server if a person in your party has a food allergy.

For parties of 6 or more adults, a 20% service charge will be added.

Tell us how we are doing:
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Visit us online at
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