



APPETIZERS

- TORTILLA SOUP** 6.25 / 8.75 cal 330 / 400
- LOW-FAT TURKEY CHILI**
monterey jack cheese, cheddar jalapeño corn bread 7 *with side salad* 9.95 cal 360 / 450
- CRISPY CALAMARI**
sweet chili soy aioli 11.5 cal 820
- FLAT BREAD**
brie cheese, mozzarella, green apples, oregano, drizzled with honey 10 cal 970
- SWEDISH MEATBALLS**
Helen Corbitt's recipe; light brown gravy, nutmeg, grilled bread 9 cal 680
- JUMBO SHRIMP COCKTAIL**
classic cocktail sauce, lemon, horseradish 13.75 cal 290
- CHEESE SELECTION**
assorted domestic and imported cheese, sundried fruit, apple, assorted crackers 15

MAIN SELECTIONS

- SPAGHETTINI & SPICY RED SAUCE**
crimini mushrooms, spinach, zucchini, parmesan, garlic 13.50 cal 650
with chicken 16 | *with shrimp* 19
- ROTISSERIE HERB CHICKEN**
crisp half chicken, roasted garlic mashed potatoes, lemon-glazed vegetables, natural chicken sauce 13.95 cal 660
- SAUTEED SALMON FILET**
grilled olive oil broccolini and asparagus, quinoa, artichokes, and tomato, lemon vinaigrette 18.75

	cal	fat	sat fat	chol	sodium	carbs	protein
	570	24 g	4.5 g	80 mg	850 mg	48 g	38 g

SANDWICHES

Sandwiches are served on Empire artisan breads.

- ROAST TURKEY, BACON, SWISS & AVOCADO**
toasted whole wheat, lettuce, tomato, mayonnaise, chips 12.75 cal 740
- FAJITA WRAP**
ancho chicken, pico de gallo, pepper jack cheese, avocado, lettuce, spicy ranch dressing, chips 12.75 cal 870
- GRILLED CHICKEN SANDWICH**
bacon, swiss cheese, mixgreens, tomatoes, balsamic dressing on ciabatta bread, fries 12.75 cal 940
- MERMAID SAMPLER**
half tuna pecan, NM chicken salad or turkey sandwich, cup of soup, fruit salad, chips 12.95
- VEGETABLE MELT**
zucchini, tomato, artichoke, grilled peppers, pesto, provolone, ciabatta, fruit 11.75

	cal	fat	sat fat	chol	sodium	carbs	protein
	480	18 g	6 g	20 mg	1310 mg	63 g	19 g
- WARM ROAST BEEF DIP**
creamy horseradish sauce, caramelized onions, provolone, ciabatta, fries, au jus 12.75 cal 820
- NM CHICKEN SALAD WITH BACON OR TUNA PECAN**
served with chips 12.5 cal 880 / 730
- RED RIVER YAHOO**
oven-roasted turkey, bacon, cheddar, grilled egg bread, cranberry jalapeño jelly 13.5 cal 840
- TEX-MEX TURKEY BURGER***
melted pepper jack, lettuce, avocado, pico de gallo, ancho mayonnaise, fries 13 cal 750
- MAHI-MAHI FISH TACOS**
cabbage salad, avocado, ancho ranch, cilantro-lime vinaigrette 15.5

	cal	fat	sat fat	chol	sodium	carbs	protein
	440	25 g	1.5 g	90 mg	650 mg	30 g	26 g
- PIMIENTO GRILLED CHEESE**
challah bread, smoked bacon, today's soup, petite salad 12.5
cal 700 (soup not included in calorie count)
- ALL-NATURAL BEEF HAMBURGER***
cheddar, lettuce, tomato, pickle, fries 13 cal 1060

ENTREE SALADS

- CRAB LOUIE**
jumbo lump crab, greens, tomato, avocado, egg, cucumber, louie dressing 22 cal 420
- BISTRO SALAD**
oven-roasted turkey, goat cheese, apples, sun-dried fruits, spiced pecans, spinach, light balsamic 13.75

	cal	fat	sat fat	chol	sodium	carbs	protein
	500	25 g	5 g	110 mg	830 mg	31 g	40 g
- SALMON GREEN GODDESS**
avocado, tomato, egg, greens, artichoke, cucumber, light green goddess dressing 19.75

	cal	fat	sat fat	chol	sodium	carbs	protein
	530	34 g	7 g	310 mg	400 mg	11 g	41 g
- THE BOEDEKER**
roisserie pulled chicken, julienne ham, romaine, eggs, tomato, swiss, avocado, carrots, cucumber, radish, thousand island dressing 13.5 cal 610
- GRILLED LEMON HERB SHRIMP SALAD**
quinoa, avocado, goat cheese, heirloom cherry tomatoes, artichokes, lemon vinaigrette 18.25

	cal	fat	sat fat	chol	sodium	carbs	protein
	360	12 g	3.5 g	165 mg	820 mg	33 g	30 g



BENEFIT
Cuisine for a healthier lifestyle



GLUTEN-FREE

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Socially conscious inspired menu, emphasizing a healthier lifestyle along with classic Neiman Marcus fare, prepared by our well-trained culinary team. All of our ingredients are locally sourced when available, using fresh seasonal foods, all natural chicken, hamburger, and hormone-free milk. Our food menus are complimented by a careful selection of wines, cocktail recipes and non-alcoholic beverages delivered to you by our well-informed and attentive waitstaff team members. Thank you for shopping and dining at Neiman Marcus.

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

Kevin Garvin *Vice President Food Services* — 214-573-5371 or kevin_garvin@neimanmarcus.com
Visit us online at www.TheRestaurantsOfNeimanMarcus.com



WALDORF SALAD & CURRY CHICKEN SALAD

mixed greens, honey dijon dressing, walnuts, apples, grapes, nm curry chicken salad 13.5 cal 490

LOVE SALAD

chicken breast, seasonal greens, tomato, avocado, artichokes, croutons, creamy italian vinaigrette 13.75 cal 550

MERMAID LEGENDS

NM chicken salad, tuna pecan, mixed greens, fresh fruit 13.25 cal 550



WINE SELECTIONS

SPARKLING

Voga Rosé of Pinot Grigio, Extra Dry, Italy NV quarter bottle 15

Nicolas Feuillatte Brut Rosé, Epernay NV quarter bottle 23

Veuve Clicquot Brut “Yellow Label,” Reims NV half bottle 45

Billecart–Salmon Brut Rosé, Mareuil-sur-Ay NV half bottle 58

Gloria Ferrer Private Cuvée Brut, Sonoma County NV glass 10 | bottle 41

Piper–Heidsieck Brut, Reims NV glass 19 | bottle 75

Dom Pérignon, Epernay 2000 bottle 325

Louis Roederer Cristal, Reims 2007 bottle 400

Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV glass 12 | bottle 47

WHITES

Neiman Marcus Chardonnay, Santa Barbara County 2014 glass 12 | bottle 47

Hanna Sauvignon Blanc, Russian River Valley 2014 glass 12 | bottle 47

Montes “Spring Harvest” Sauvignon Blanc, Leyda Valley 2011 bottle 39

Domaine Delaporte Sancerre, Loire Valley 2015 glass 15 | bottle 61

Lunardi Pinot Grigio delle Venezie 2016 glass 12 | bottle 47

Alexander Valley Vineyards Chardonnay, Alexander Valley 2014 bottle 55

Laguna Ranch Chardonnay, Russian River Valley 2014 glass 13 | bottle 53

Cakebread Chardonnay, Napa Valley 2013 glass 17 | bottle 63

Château Miraval Rosé, Côtes de Provence 2014 glass 13 | bottle 53

REDS

Flor de Campo Pinot Noir, Central Coast 2013 glass 12 | bottle 47

Paso Creek Merlot, Paso Robles 2013 glass 11 | bottle 51

Newton Red Label Claret, Napa Valley 2011 bottle 49

Château Montelena Estate Zinfandel, Napa Valley 2007 bottle 68

Noriolo Cabernet/Cannonau, Dorgali Sardinia 2013 glass 14 | bottle 49

Mount Veeder Cabernet Sauvignon, Napa Valley 2010 bottle 55

Rosati Cabernet Sauvignon, Mendocino County 2009 glass 19 | bottle 87

Tenshen Syrah/Grenache/Mourvèdre, Santa Barbara County 2014 bottle 54

Darioush “Caravan” Cabernet Sauvignon, Napa Valley 2011 bottle 75

Zuccardi Q Malbec, Uco Valley 2014 glass 11 | bottle 45

COCKTAILS

NEIMAN MARCUS MARGARITA

NM Double Barrel Herradura Reposado Tequila, Red River cranberry margarita cocktail mix, cointreau and fresh lime 14

CHAMBORD SANGRIA

Chambord liqueur, brown sugar and fall red fruits, red wine, prosecco splash 14

GIN AND ORANGE BLOSSOM

Fords gin, orange spiced iced tea blend, elderflower and soda 12

COLD PRESS

Sailor Jerry rum, Ancho Reyes chile liqueur, Baileys irish cream, cold brew coffee, cinnamon dash, ancho chocolate rim 12

RISE & SHINE

Deep Eddy orange vodka, solerno, fresh oj, Gloria Ferrer Brut, float of pomegranate 12

THE ICON

fresh oj, sour, amaretto di saronno tableside 13

GORGEOUS MARY

Absolut peppar vodka, Red River bloody mary cocktail mix, slender carrot pickle, old bay rim 12

SMOKED MAPLE OLD FASHIONED

Bulleit bourbon, maple syrup, liquid smoke, orange, pimento bitters, luxardo cherry 12

ALL-SPICE PEACH HARVEST

Belvedere peach nectar, Hennessy VS, all-spice dram, lemon and mint 15

APEROL SPRITZ

Aperol, Nino Franco “Rustico” Prosecco, Q Club soda 12

ELEGANT MULE

Absolut elyx vodka, fresh lime, Q ginger ale, copper coupe service 14

BEERS

LOCAL BUZZ HONEY-RYE GOLDEN ALE

Four Corners Brewing Company, Dallas 7

BLUE MOON *Colorado* 7

PERONI *Italy* 7

REVOLVER BOCK *Revolver Brewing, Dallas* 7

SHINER BOCK *Spoetzl Brewery, Texas* 7

SIERRA NEVADA PALE ALE *San Francisco* 7

DEEP ELLUM IPA *Deep Ellum Brewing Company, Dallas* 7

WARM UP

ILLY CAFFÈ FILTRO *filter drip preparation* 3.5

ESPRESSO *prepared in its purest form* 4

CAPPUCCINO *espresso, steamed & frothed milk* 4.5

CAFFÈ LATTE *espresso, steamed milk, layer of froth* 5

DAMMANN FRÈRES HOT TEA

breakfast, earl grey, jardin bleu, goût russe, decaf ceylan, jasmine green, chamomile, nuit d’été 4

REFRESH

NM SPICED ICED TEA 3.5

ICED TEA 3.5

ILLY CAFFE COLD BREW *14-hour process* 6

ACQUA PANNA® *premium still water, 500ml* 4

S. PELLEGRINO® *sparkling water, 500ml* 4

SPARKLING BERRY LEMONADE 3.5

APPLE OR ORANGE JUICE 3

ASSORTED SODAS 3.5

LAVENDER ORANGE SPARKLE *fresh oj, lavender, orange spiced tea, lemon/lime and soda splash* 5

 **SPECTACULAR DRINKS**

q ginger ale, q tonic or q club soda 3.5

ZODIAC San Diego, CA | Downtown Dallas, TX | Bal Harbour, FL | St. Louis, MO | Northbrook, IL | King of Prussia, PA | **ROTUNDA** San Francisco, CA | Paramus, NJ | **FRESHMARKET** San Francisco, CA | **BAR ON 4** Beverly Hills, CA | Chicago, IL | **NM CAFE** Palo Alto, CA | Topanga, CA | Walnut Creek, CA | Las Vegas, NV | Scottsdale, AZ | Atlanta, GA | NorthPark, Dallas, TX | Clearfork, Fort Worth, TX | Plano, TX | McLean, VA | Short Hills, NJ | Oakbrook, IL | Troy, MI | Natick, MA | Garden City, NY | **MARIPOSA** Beverly Hills, CA | Newport Beach, CA | Bellevue, WA | Honolulu, HI | Houston, TX | Plano, TX | San Antonio, TX | Coral Gables, FL | Boca Raton, FL | Chicago, IL | White Plains, NY | **MERMAID BAR** Honolulu, HI | Ft. Lauderdale, FL | Dallas, TX | **ESPRESSO BAR** Honolulu, HI | Dallas, TX | **MATTHEW KENNEY NM** Beverly Hills, CA | **BERGDORF GOODMAN** New York, NY | **GOOD DISH** New York, NY