

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

NM CAFE  
PALO ALTO, CA  
TOPANGA, CA  
WALNUT CREEK, CA  
LAS VEGAS, NV  
SCOTTSDALE, AZ  
ATLANTA, GA  
DALLAS NORTHPARK, TX  
FT. WORTH CLEARFORK, TX  
PLANO, TX  
MCLEAN, VA  
SHORT HILLS, NJ  
OAK BROOK, 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

ESPRESSO BAR  
HONOLULU, HI  
DOWNTOWN DALLAS, TX

FRESH MARKET  
SAN FRANCISCO, CA

MERMAID BAR  
HONOLULU, HI  
FT. LAUDERDALE, FL  
DALLAS NORTHPARK, TX

BAR ON 4  
BEVERLY HILLS, CA  
CHICAGO, IL

BG  
GOOD DISH  
BERGDORF GOODMAN, NY

WELCOME TO

*nm cafe*

*The Shops at Clearfork*

Escape to an inviting atmosphere of sophistication at the NM Cafe at Neiman Marcus Fort Worth. A Fort Worth tradition for over 50 years, we have proudly been your "go-to" spot for lunch whether on your own after a day of shopping or with friends and family to celebrate life's special occasions. From **The Hedges**, to **The Zodiac** – to the new **NM Cafe** at the Shops at Clearfork, we continue to serve the foods you love in Neiman Marcus style. 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 complemented 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.

# Wine Selections

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## CHAMPAGNE & SPARKLING

- Moët et Chandon Brut Impérial, Epernay NV **quarter bottle 25**  
Piper-Heidsieck Brut, Reims NV **half bottle 37**  
Gloria Ferrer Private Cuvée Brut, Sonoma County NV **glass 10 | bottle 41**  
Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV **glass 12 | bottle 47**  
Veuve Clicquot Brut “Yellow Label,” Reims NV **bottle 95**  
Etoile Brut Rosé, California NV **glass 17 | bottle 65**

## WHITES

- Neiman Marcus Chardonnay, Santa Barbara County 2014 **glass 12 | bottle 47**  
Murphy-Goode “The Fumé” Sauvignon Blanc, Sonoma County 2014 **half bottle 17**  
Mazzoni Pinot Grigio, Montalcino 2014 **glass 12 | bottle 47**  
Hanna Sauvignon Blanc, Russian River Valley 2014 **glass 12 | bottle 47**  
Jean-Claude Boisset “Les Ursulines” Chardonnay, Burgundy 2013 **glass 11 | bottle 43**  
Château Miraval Rosé, Côtes de Provence 2015 **glass 13 | bottle 53**

## REDS

- Sonoma-Cutrer Pinot Noir, Russian River Valley 2011 **half bottle 31**  
Coppola Diamond Collection Merlot, California 2010 **glass 13 | half bottle 27**  
Terrazas Reserva Malbec, Mendoza 2012 **glass 11 | half bottle 23**  
Flor de Campo Pinot Noir, Central Coast 2013 **glass 12 | bottle 47**  
Raymond Merlot Reserve Selection, Napa Valley 2012 **glass 16 | bottle 63**  
Benziger Cabernet Sauvignon, Sonoma County 2011 **glass 11 | bottle 45**

# Specialty Cocktails

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## MULE TO MEASURE 12

absolut elyx vodka, elderflower liqueur, strawberry and ginger, fresh mint, copper coupe service

*or choose*

Neiman Marcus Double Barrel Herradura Reposado Tequila, prairie gin, sailor jerry spiced rum or monkey shoulder scotch

## NEIMAN MARCUS

### BLOOD ORANGE MARGARITA 14

Neiman Marcus Double Barrel Herradura Reposado Tequila, orange liqueur, blood orange, fresh lime juice

## GORGEOUS MARY 12

gorgeous pepper vodka, house-seasoned tomato juice, old bay rim, slender carrot pickle

## NM MIMOSA 11

gloria ferrer private cuvée brut, solerno blood orange liqueur, fresh orange juice

## VOJITO LAVENDER 12

tito's handmade vodka, triple sec, lime, lavender, fresh mint and soda

## CARROT COLADA 12

sailor jerry spiced rum, fresh carrot and orange juice, coconut puree, carrot curl garnish

## MULBERRY STREET 10

prairie hand crafted gin, muddled and mixed berries, gloria ferrer brut and mint

## STILETTO NAIL 12

monkey shoulder scotch, triple sec, lemon twist

## FROZÉ ALL DAY 14

orange liqueur, mixed fruits, blended with ice and miraval rosé

## KENTUCKY SMASH PUNCH

### (FOR 1 OR 4) 14 | 51

buffalo trace bourbon, luxardo maraschino liqueur, lemon sour, pineapple, fresh orange, luxardo cherry garnish

## CHAMBORD SANGRIA (FOR 1 OR 4) 12 | 43

chambord liqueur and macerated fruits, red wine, fresh juices, prosecco

## Chilled

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## DAMMANN FRÈRES ICED TEA 3.5

## NM SPICED ICED TEA 4

## POMEGRANATE LEMONADE 5

## ACQUA PANNA® PREMIUM STILL WATER (500ML/1L) 4 | 8

## S.PELLEGRINO® SPARKLING WATER (500ML/1L) 4 | 8

## LAVENDER ORANGE SPARKLE 5

fresh oj, lavender, lemon/lime and club soda

## POM-JITO 5

fresh brewed tea, mint, pomegranate and soda splash

## GOOD DAY JUICE 5

fresh orange, carrot, turmeric, ginger

# Starters

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**TODAY'S SOUP** cup 7.5 | bowl 10

seasonally inspired. cal 450

**TORTILLA SOUP** cup 7.5 | bowl 10

chicken, queso, crisp tortillas. cal 450

**TRUFFLE PARMESAN FRENCH FRIES** 8

truffle oil, chopped parsley, chipotle aioli and roasted garlic aioli. cal 840

**JUMBO LUMP CRAB CAKES** 16

petite greens, remoulade, lemon. cal 540

**GRILLED FLATBREAD PIZZA** 12

roasted mushrooms, three cheese, caramelized onions, petite arugula salad, olive oil. cal 640

**CRISPY SHRIMP &  
VEGETABLE SPRING ROLLS** 10

sweet chili soy dipping sauce, napa salad. cal 510

**CHEESE TASTING** 17

assorted artisan cheeses, marcona almonds, honeycomb, fig jam, grilled bread.

# Composed Salads

## GRILLED SHRIMP SALAD 24.75

 mixed greens, grapefruit, avocado, toasted almonds, hemp seed, goat cheese, pomegranate vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	440	27 g	5 g	230 mg	520 mg	19 g	33 g

## BISTRO SALAD 19

 roast turkey, spinach, granny smith apples, sun-dried fruit, spiced pecans, blue cheese, light balsamic vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	500	25 g	5 g	110 mg	830 mg	31 g	40 g

## TRIO SALAD 17

 scoop of tuna salad; scoop of chicken salad; petite greek salad. cal 720

## MANDARIN ORANGE SOUFFLÉ 20

nm chicken salad, seasonal fruit, today's sweet bread, poppyseed dressing. cal 940

## WALDORF & CURRY CHICKEN SALAD 17

 mixed greens, honey dijon dressing, spiced pecans, apples, grapes, nm scoop curry chicken salad. cal 490

## CRAB LOUIE 26

 jumbo lump crab, greens, tomato, egg, avocado, cucumber, louie dressing. cal 420

## ROAST SALMON SALAD\* 26.5

 mixed greens, hearts of palm, grilled asparagus, egg, heirloom cherry tomatoes, light green goddess.

	cal	fat	sat fat	chol	sodium	carbs	protein
	530	34 g	7 g	90 mg	400 mg	11 g	41 g

## GREEN GRATITUDE BOWL 18

local mixed greens & sprouts, avocado, cucumber, zucchini "spaghetti", freekeh, almonds, goat cheese, light green goddess. cal 350

with chicken **22** cal 530 | with salmon **26.5** cal 640



**BENEFIT**

*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.

# Sandwiches

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## CHICKEN FRIED CHICKEN 17

bbq spiced, shredded romaine, tomato, horseradish pickles, cheddar, avocado, roasted garlic aioli, soft roll, fries. cal 1180

## TRIPLE GRILLED CHEESE 17

muenster, cheddar, fresh mozzarella, tomato jam, cup of soup, petite greens salad.

cal 840 (soup not included in calories)

## SALMON TACOS\* 19

blackened salmon fillet, corn tortillas, lime cabbage salad, cilantro, jalapeños, avocado, light chipotle mayonnaise, fresh salsa.

 cal	fat	sat fat	chol	sodium	carbs	protein
460	25 g	4 g	70 mg	560 mg	29 g	30 g

## VEGETABLE NAAN PANINI 16.5

roasted red peppers, zucchini, roasted mushrooms, creamy goat cheese, pesto, caramelized onions, sprouts, fruit, petite salad. cal 790

## HOUSE-ROAST CAJUN

### TURKEY BREAST MELT 17.5

ciabatta bread, muenster cheese, grilled red onion, tomato, avocado, bibb lettuce, chipotle mayonnaise, bbq chips. cal 860

## FRENCH DIP 18

thinly-sliced slow roast sirloin, provolone, caramelized onions, roasted mushrooms, creamy horseradish & garlic mayonnaise, baguette, au jus, bbq chips. cal 950

## TODAY'S SAMPLER 16.5

cup of soup, one half tuna pecan, nm chicken salad or turkey breast sandwich and seasonal fruit.

## CAFE BURGER\* 18

muenster cheese, griddle red onion, bacon, tomato, pickle, lettuce, spicy green chili mayonnaise. cal 1170

# Main Selections

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## SEARED SALMON FILLET\* 26.5

 jasmine-orange hazelnut rice, shaved brussels sprouts, pomegranate molasses, butternut squash.

 cal	fat	sat fat	chol	sodium	carbs	protein
550	25 g	4.5 g	90 mg	450 mg	44 g	39 g

## VEGETABLE NOODLES 17.5

 "spaghetti" cut zucchini, pesto, heirloom tomatoes, roasted mushrooms, shaved parmesan.

 cal	fat	sat fat	chol	sodium	carbs	protein
590	15 g	6 g	20 mg	710 mg	45 g	17 g

## PAN-ROASTED ROSEMARY CHICKEN 22

 lemon rosemary marinade, truffle mashed potatoes, garlic spinach, natural pan juice. cal 720

## GRILLED NEW YORK STRIP\* 25

 smoked sea salt, asparagus, grilled shiitake mushrooms, whipped potato gratin, chimichurri sauce, crispy onion fries. cal 920

## FISH & CHIPS 20

fresh cod, rahr's blonde ale beer batter, fries, classic remoulade, house slaw. cal 1050

## CHEF'S DAILY FEATURE

priced as quoted.

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 **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.

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TELL US HOW WE ARE DOING

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VISIT US

**TheRestaurantsOfNeimanMarcus.com**