

COCKTAILS

NEIMAN MARCUS MARGARITA	nm double barrel herradura reposado tequila, cointreau, tamarind nectar, fresh lime and citrus sour, agave nectar, tajin lime salt rim 18
GORGEOUS MARY	absolut peppar vodka, house-seasoned tomato juice, slender carrot pickle 15
KENTUCKY SMASH PUNCH (GLASS/PITCHER)	buffalo trace bourbon, luxardo maraschino liqueur, lemon sour, pineapple, fresh orange, luxardo cherry garnish 15/60
RISE & SHINE	deep eddy orange vodka, solerno, fresh oj, gloria ferrer brut, pomegranate 15
MULE TO MEASURE	absolut elyx vodka, elderflower liqueur, berries and ginger, fresh mint, copper coupe service or choose neiman marcus double barrel herradura reposado tequila, ford's gin, sailor jerry spiced rum, or monkey shoulder scotch 18
FROSÉ ALL DAY	belvedere peach nectar, stone fruits, cointreau, agave nectar, blended with ice and miraval rosé 18
CHAMBORD SANGRIA (GLASS/PITCHER)	chambord, brown sugar, summer fruits, red wine and prosecco 15/83
SUMMER COLLINS	ketel one, bianco vermouth, st. germain, fresh lemon and soda 15
GIN AND ORANGE BLOSSOM	fords gin, orange spiced tea blend, elderflower and soda 15
VOJITO BLACKBERRY	tito's handmade vodka, combier crème de mure, lime, blackberry, mint, soda splash 15
VIP	belvedere or hendrick's, shaken, blue-cheese stuffed olives 18

WINE SELECTIONS

CHAMPAGNE & SPARKLING

NICOLAS FEUILLATTE	brut rosé, épernay nv 25 quarter bottle
KRUG	grande cuvée, reims nv 129 half bottle
GLORIA FERRER	private cuvée brut, sonoma county nv 15 glass 59 bottle
SCHRAMSBERG	"mirabelle" brut, california nv 17 glass 65 bottle
VEUVE CLICQUOT	brut "yellow label", reims nv 25 glass 50 half bottle 100 bottle
BOLLINGER	special cuvée, ay nv 113 bottle
DOM PÉRIGNON	épernay 2004 350 bottle
NINO FRANCO	"rustico" prosecco di valdobbiadene, italy nv 15 glass 59 bottle
ÉTOILE	rosé, california nv 17 glass 65 bottle

WHITES

CHARDONNAY	neiman marcus, santa barbara county 2014 15 glass 59 bottle
ROSÉ	château miraval, côtes de provence 2015 15 glass 59 bottle
PINOT GRIGIO	terlato, friuli 2015 17 glass 65 bottle
CHARDONNAY	laguna ranch, russian river valley 2014 17 glass 65 bottle
SAUVIGNON BLANC	cakebread cellars, napa 2014 17 glass 65 bottle
SAUVIGNON BLANC	domaine delaporte sancerre, loire valley 2014 19 glass 87 bottle

REDS

CABERNET SAUVIGNON	stag's leap "artemis", napa valley 2012 63 half bottle
CABERNET SAUVIGNON	william hill estate, napa valley 2015 17 glass 65 bottle
MERLOT	raymond reserve selection, napa valley 2012 18 glass 81 bottle
CABERNET SAUVIGNON	rosati, mendocino 2009 18 glass 81 bottle
PINOT NOIR	enroute "les pommiers", russian river valley 2014 21 glass 99 bottle
SYRAH/GRENACHE/MOURVÈDRE	tenshen, santa barbara county 2014 89 bottle

APPETIZERS

- BRAISED SHORTRIB ARANCINI** goat cheese, shaved vegetable salad, black truffle sauce **19** | cal 860
- SHRIMP DUMPLINGS** napa cabbage, shiitake mushrooms, lobster sauce, sesame chili oil **20** | cal 560
- HEIRLOOM TOMATO & MOZZARELLA** seasonal fruit, micro herb salad, basil vinaigrette **16** | cal 510
- CRAB SALAD** dungeness crab, farmers market peas, asian pear, pink grapefruit, crispy wontons, black truffle aioli, avocado, scallions, hearts of palm, pea sprouts, watercress **24** | cal 660
- TUNA TARTARE** toasted pine nut guacamole, wasabi-soy, tokyo scallion, old bay potato chips **20** | cal 370

COMPOSED SALADS

- CHOPPED CHICKEN SALAD** avocado, scallions, asian pear, heirloom carrots, farmers market peas, cherry tomatoes, marcona almonds, point Reyes blue cheese, provencal vinaigrette **28** | cal 780
- ITALIAN TUNA** haricot verts, crispy onions, frisee, cherry tomatoes, weiser farm fingerling potatoes, nicoise olives, edamame, tarragon vinaigrette ● **29** | cal 490
- THE GRETCHEN KALE** carrots, red onion, avocado, napa cabbage, radish, sunflower seeds, quinoa, cherry tomato, roasted grapes, ricotta salata, grilled corn, garlic-soy vinaigrette **24**
- | ☀ | cal | fat | sat fat | chol | sodium | carbs | protein |
|---|-----|------|---------|------|--------|-------|---------|
| | 550 | 32 g | 4 g | 0 mg | 800 mg | 60 g | 16 g |
- HONEY-ROASTED MIRIN GLAZED SALMON** mixed baby greens, edamame, red & white cabbage, shiso soy vinaigrette, crispy wontons **29**
- | ☀ | cal | fat | sat fat | chol | sodium | carbs | protein |
|---|-----|------|---------|-------|--------|-------|---------|
| | 490 | 34 g | 4.5 g | 65 mg | 610 mg | 22 g | 26 g |
- NM LOBSTER COBB** julienne snow peas, hard-boiled egg, avocado, bacon, feta, sherry honey mustard vinaigrette ● **36** | cal 660
- GRILLED SCALLOP & SHRIMP** spinach, red cabbage, chickpeas, ruby red grapefruit, green onion, roasted carrots, cherry tomato, radish, sesame seeds, guajillo-miso vinaigrette **30** *
- | ☀ | cal | fat | sat fat | chol | sodium | carbs | protein |
|---|-----|------|---------|--------|--------|-------|---------|
| | 410 | 16 g | 2.5 g | 175 mg | 750 mg | 29 g | 38 g |

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

MAIN SELECTIONS

ROASTED MARY'S CHICKEN BREAST	heirloom baby carrots, french beans, comte cheese potato purée, mushroom-marsala wine sauce ● 27 cal 830														
PAN-SEARED FILET MIGNON	green peppercorn bordelaise, watercress, truffle fries 34 * cal 670														
STEAMED CHILEAN SEABASS	heirloom baby carrots, aromatic crab broth, crispy shiitakes, micro herb salad 34 * cal 590														
CRISPY MARY'S CHICKEN SANDWICH	cajun-ranch aioli, brussel slaw, house pickles, cheddar cheese, watercress, toasted brioche bun 22 cal 1270														
TEMPURA FISH TACOS	creamy spicy garlic sauce, cabbage, corn pico de gallo, white beans, guacamole, ricotta salata cheese 31 cal 670														
PACIFIC NORTHWEST CIOPPINO	dungeness crab, tuna, scallops, shrimp, clams, tomato, basil, grilled sourdough, saffron aioli 30 cal 620														
PAN-SEARED CAMBELL RIVER SALMON	braised swiss chard, cannellini beans, roasted grapes, mustard-thyme vegetable broth ● 29 * cal 710														
BRANZINO	summer squash purée, truffle essence, cherry tomato confit, preserved lemon vinaigrette 32 * cal 560														
LINGUINE & CLAMS	simply with crushed red pepper, olive oil, slivers of garlic, butter 24 cal 510														
SPAGHETTINI	shrimp, charred cherry tomatoes, chilis, eggplant, roasted fennel 26														
	 <table><tr><th>cal</th><th>fat</th><th>sat fat</th><th>chol</th><th>sodium</th><th>carbs</th><th>protein</th></tr><tr><td>520</td><td>31 g</td><td>4 g</td><td>130 mg</td><td>790 mg</td><td>38 g</td><td>24 g</td></tr></table>	cal	fat	sat fat	chol	sodium	carbs	protein	520	31 g	4 g	130 mg	790 mg	38 g	24 g
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LOBSTER CLUB	fresh maine lobster, avocado, hard-boiled egg, bacon, toasted country bread 30 cal 790														
ANDEAN DREAM QUINOA SPAGHETTI	roasted wild mushrooms, heirloom tomatoes, french beans, baby carrots, pine nuts, fine herbs, vegetable teriyaki sauce, sesame seeds ● 22														
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GRILLED ALL-NATURAL BURGER	fontina, smoked maple bacon, tomato, lettuce, horseradish mayonnaise, brioche bun 22 * cal 810														

SIDES 12

ROASTED BABY HEIRLOOM CARROTS	sesame sauce, flax seeds, chervil cal 210
GRILLED SUMMER SQUASH	smoked paprika, chimichurri-miso cal 310
TRUFFLE FRIES	truffle aioli parmesan cal 480
SWEET POTATO FRIES	tomato ketchup cal 320

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

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Visit us online at

www.TheRestaurantsOfNeimanMarcus.com

James Hess, Manager

Francis Dimitrius, Executive Chef

Neiman Marcus
BEVERLY HILLS

NEIMAN MARCUS CUISINE

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 attentive waitstaff team members. Thank you for shopping and dining at Neiman Marcus.

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

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
Fort Lauderdale, FL
Dallas NorthPark, TX

NM CAFE

Palo Alto, CA
Topanga, CA
Walnut Creek, CA
Las Vegas, NV
Scottsdale, AZ
Atlanta, GA
Dallas NorthPark, TX
Fort Worth Clearfork, TX
Plano, TX
McLean, VA
Short Hills, NJ
Oakbrook, IL
Troy, MI
Natick, MA
Garden City, NY

ESPRESSO BAR

Honolulu, HI
Downtown Dallas, TX

FRESH MARKET

San Francisco, CA

BAR ON 4

Beverly Hills, CA
Chicago, IL

MATTHEW KENNY NM

Beverly Hills, CA

BERGDORF GOODMAN, NY

BG
Good Dish

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The **RESTAURANTS** *of* **NEIMAN MARCUS.COM**