

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 NORTH PARK, 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 NORTH PARK, TX

BAR ON 4
BEVERLY HILLS, CA
CHICAGO, IL

BG
GOOD DISH
BERGDORF GOODMAN, NY

WELCOME TO

nm cafe
Walnut Creek

Our customers refer to us as "the hidden gem". We are thrilled that you are here and will allow us to showcase 50 years of experience. From our lobster chowder to our chicken paillard milanese, our goal is to please your every sense and to serve you in a formal yet friendly style. Welcome to **NM Café Walnut Creek!** 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

CHAMPAGNE & SPARKLING

Voga Rosé of Pinot Grigio, Extra Dry, Italy NV **quarter bottle 13**
Nicolas Feuillatte Brut, Épernay NV **quarter bottle 23**
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 **glass 23 | bottle 95**
Etoile Brut Rosé, California NV **glass 17 | bottle 65**

WHITES

~~Neiman Marcus~~ Chardonnay, Santa Barbara County 2014 **glass 12 | bottle 47**
Mazzoni Pinot Grigio, Montalcino 2015 **glass 12 | bottle 47**
Cakebread Cellars Sauvignon Blanc, Napa Valley 2015 **glass 17 | bottle 67**
Laguna Ranch Vineyards Chardonnay, Russian River Valley 2014 **glass 14 | bottle 57**
Château Miraval Rosé, Côtes de Provence 2015 **glass 13 | bottle 53**

REDS

Flor de Campo Pinot Noir, Central Coast 2013 **glass 12 | bottle 47**
Rutherford Hill Merlot, Napa Valley 2013 **glass 16 | bottle 63**
William Hill Estate Cabernet Sauvignon, Napa Valley 2014 **glass 16 | bottle 63**
Chateau Ste. Michelle Meritage, Columbia Valley 2009 **bottle 81**

Specialty Cocktails

MULE TO MEASURE 14

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

NEIMAN MARCUS MARGARITA 14

Neiman Marcus Double Barrel Herradura Reposado
Tequila, tamarind nectar, fresh lime and citrus sour,
agave nectar, tajin lime rim

GORGEOUS MARY 11

absolut peppar vodka, house-seasoned tomato juice,
old bay rim, slender carrot pickle

RISE AND SHINE 12

deep eddy orange vodka, solerno, fresh oj,
gloria ferrer brut, pomegranate

ROSÉ REFRESHER 15

belvedere peach nectar, stone fruits, cointreau,
agave nectar, shaken with ice and miraval rosé

CHAMBORD SANGRIA (glass | pitcher) 15 | 83

chambord liqueur and macerated fruits,
red wine, prosecco

Chilled

DAMMANN FRÈRES ICED TEA 3.5

NM SPICED ICED TEA 5

POM-JITO 5

fresh brewed tea, mint, pomegranate and soda splash

POMEGRANATE LEMONADE 5

LAVENDER ORANGE SPARKLE 5

fresh oj, lavender, orange spices, lemon/lime and club soda

PEACH-JITO 5

fresh brewed tea, mint, peach and soda splash

ACQUA PANNA® PREMIUM STILL WATER

500mL 4 | 1L 8

S.PELLEGRINO® SPARKLING WATER

500mL 4 | 1L 8

Beer


ANCHOR STEAM Sebastopol 7

STELLA ARTOIS LAGER Belgium 7

Starters

TUSCAN LENTIL & VEGETABLE SOUP

cup 7.5 | bowl 10

 spinach, lemon zest, olive oil, ricotta salata.

cal	fat	sat fat	chol	sodium	carbs	protein
220/310	3.5/4.5 g	1.5/1.5 g	5/5 mg	420/570 mg	34/51 g	14/21 g

LOBSTER CHOWDER **cup 9 | bowl 13**

sherry, chives.

cal 490/630

STEAMED MUSSELS **14**

shallots, garlic, fennel, white wine, pernod,

crostini. cal 600

TEMPURA GARDEN VEGETABLES **12**

eggplant, summer squash, haricot vert,


spicy mustard sauce. cal 540

NM CHEESE TASTING **18**

artisan cheeses, marcona almonds, spiced honey,

grilled baguette.


HOUSE MARINATED OLIVES **8**


 picholine, kalamata, castelvetrano, orange zest,

fennel seed, mustard seed cal 200


Composed Salads

WALNUT CREEK SALAD 19

 roasted chicken breast, asian pear, blue cheese, grapes, candied walnuts, dried cherries, light balsamic vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	510	26 g	6 g	85 mg	850 mg	38 g	34 g


SHRIMP & CRAB LOUIS SALAD 30


 poached shrimp, crab, romaine, hard-boiled egg, cucumber, cherry tomatoes, avocado, louis dressing. cal 410

NM CLASSIC CHICKEN SALAD 19

 avocado, toasted almonds, seasonal fruits. cal 570

GRILLED SHRIMP WITH HEART OF PALM 25

 mixed petite greens, avocado, ribbons of carrot and asparagus, toasted macadamia nuts, red wine vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	550	43 g	5 g	165 mg	420 mg	24 g	23 g


HEIRLOOM TOMATO AND BURRATA SALAD 18

Spanish olive oil, aged balsamic vinegar, fresh basil. cal 600

SEARED SALMON PANZANELLA SALAD* 27

watercress, sourdough crouton, watermelon radish, feta cheese, asparagus, haricot vert, red wine vinaigrette. cal 810

DELTA ASPARAGUS SALAD 18

 seven minute egg, sugar snap peas, prosciutto crisp, mustard greens, shaved parmesan, buttermilk dressing. cal 420

GRILLED STEAK AND KALE CAESAR SALAD* 28

bavette steak, lacinato kale, sourdough crouton, crispy shallot, parmesan, light caesar dressing. cal 800



BENEFIT

Cuisine for a healthier lifestyle




GLUTEN-FREE

Sandwiches

TUSCAN CHICKEN MELT, FRESH MOZZARELLA & ARUGULA 17.5

ciabatta, pesto, tomato, grilled peppers, petite salad, fruit.

 cal	fat	sat fat	chol	sodium	carbs	protein
560	25 g	5 g	65 mg	1030 mg	56 g	30 g

MEDITERANEAN VEGETABLE PITA 18

fire roasted bell pepper, grilled summer squash,
heart of palm, english cucumber, charred eggplant puree,
wild arugula, feta cheese, house made hummus cal 660

CAPRESE PANINI 19

prosciutto, heirloom tomato, burrata cheese, basil aioli,
sourdough, petite balsamic salad cal 840

TODAY'S SAMPLER 17

cup of soup, one half chicken salad, tuna salad or
BLT sandwich, fresh fruit, petite greens.

LOBSTER CLUB 30

avocado, bacon, lettuce, tomato, sourdough,
sweet corn aoli, petite salad, thin fries cal 700

SHRIMP TACOS* 22

pan roasted gulf prawns, cabbage, charred corn,
cilantro, mango avocado salsa, house made chips,
pico de gallo cal 540

CRAB CAKE SLIDERS 22


roma tomato, butter lettuce, old bay aioli,
house slaw, thin fries cal 900

ALL NATURAL BURGER* 17.5

cheddar, caramelized onion, butter lettuce, tomato,
pickle, sauce remoulade, thin fries. cal 1060


Main Selections

PAN ROASTED SALMON FILLET* 27

 gigante beans, baby carrots, sautéed mustard greens, delta asparagus, picholine olive petals, bell peppers, fine herb pistou. cal 520


CHICKEN PAILLARD MILANESE 22


herb parmesan breaded chicken breast, israeli couscous, mushrooms, baby carrots, tomato basil sauce, arugula, olive oil.



cal	fat	sat fat	chol	sodium	carbs	protein
460	15 g	4 g	115 mg	880 mg	33 g	52 g

ANDEAN DREAM QUINOA SPAGHETTI 18

 Summer squash noodles, sugar snap peas, white corn, heirloom cherry tomato, baby spinach, spanish olive oil, fine herbs, shaved parmesan.



cal	fat	sat fat	chol	sodium	carbs	protein
400	12 g	3.5 g	10 mg	550 mg	56 g	16 g

CAULIFLOWER STEAK 17.5

white corn pudding, spicy broccoli de cicco, blistered cherry tomato, herbed bread crumbs. cal 670

SPICED CRUSTED PORK CHOP 26

soft polenta, stone fruit mostarda, grilled squash batons, salsa verde. cal 1020

NM STEAK FRITES 32

grilled bavette steak, herb fries, maitre d'butter, demi glace, watercress salad. cal 870

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

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.



BENEFIT
Cuisine for a healthier lifestyle



GLUTEN-FREE

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Mariam Lavecchia, Manager

Paul Shea, Chef

TELL US HOW WE ARE DOING

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VISIT US

TheRestaurantsOfNeimanMarcus.com