

COCKTAILS

NEIMAN MARCUS MARGARITA	nm double barrel herradura reposado tequila, cointreau, tamarind nectar, fresh lime and citrus sour, agave nectar, tajin lime salt rim 14
GORGEOUS MARY	absolut peppar vodka, house-seasoned tomato juice, slender carrot pickle 14
KENTUCKY SMASH	buffalo trace bourbon, spicy ginger shrub, lemon, muddled orange, prosecco 14
RISE & SHINE	deep eddy orange vodka, solerno, fresh oj, gloria ferrer brut, pomegranate 14
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, fords gin, sailor jerry spiced rum, or monkey shoulder scotch 14
ROSÉ REFRESHER	belvedere peach nectar, stone fruits, cointreau, agave nectar, miraval rosé 15
CHAMBORD SANGRIA (GLASS/PITCHER)	chambord, brown sugar, summer fruits, red wine and prosecco 15/83
SUMMER SPLASH	ketel one, bianco vermouth, st germain, fresh lemon and soda 14
GIN AND ORANGE BLOSSOM	fords gin, orange spiced tea blend, elderflower and soda 14
VOJITO BLACKBERRY	tito's handmade vodka, combier crème de mure, lime, blackberry, mint, soda splash 12
THYME COLLINS	nolets, thyme syrup. lemon, soda 14

BEER SELECTIONS

BECK'S LIGHT	germany 7
STELLA ARTOIS LAGER	belgium 7
TRUMER PILS	berkeley, california 7
LAGUNITAS IPA	petaluma, california 7
ST. PAULI GIRL NON-ALCOHOLIC	germany 7
ACE APPLE HARD CIDER	sebastopol, california 7

CHILLED

DAMMANN FRÈRES ICED TEA	3.5
NM SPICED ICED TEA	3.5
REPUBLIC OF TEA	6.5
LAVENDER ORANGE SPARKLE	fresh oj, lavender, orange spiced tea, lemon/lime and soda splash 5
FRESH LEMONADE	4
STRAWBERRY LEMONADE	5
POM-JITO	fresh brewed tea, mint, pomegranate and soda splash 5
REED'S GINGER BEER	5
ACQUA PANNA®	premium still water (500ml/1L) 4/8
S.PELLEGRINO®	sparkling water (500ml/1L) 4/8

WINE SELECTIONS

CHAMPAGNE & SPARKLING WINES BY THE GLASS

NICOLAS FEUILLATTE	brut rosé, épernay nv 23 quarter bottle
NINO FRANCO	"rustico" prosecco di valdobbiadene, italy nv 12
IRON HORSE	brut reserve, green valley russian river 2012 16
GLORIA FERRER	private cuvée brut, sonoma county nv 10
BOLLINGER	special cuvée brut, ay nv 27
MOËT ET CHANDON	brut impérial, épernay nv 18
HENRIOT	brut, reims nv 18
BILLECART-SALMON	brut, reims nv 23
RUINART	blanc de blancs, reims nv 26
VEUVE CLICQUOT	brut "yellow label", reims nv 23
DOM PÉRIGNON	épernay nv 2006 50
RUINART	rosé, reims nv 27
ÉTOILE	brut rosé, california nv 16
MIRABELLE	brut rosé, california nv 20

WHITE WINES BY THE GLASS

CHARDONNAY	neiman marcus, santa barbara county 2014 12
PINOT GRIGIO	mazzoni, montalcino 2015 12
SAUVIGNON BLANC	jones family, napa valley 2013 19
SAUVIGNON BLANC	cakebread cellars, napa valley 2015 14
SAUVIGNON BLANC	domaine delaporte sancerre, loire valley 2015 15
CHARDONNAY	stonestreet estate, alexander valley 2014 18
CHARDONNAY	patz & hall, dutton ranch 2015 15
CHARDONNAY	far niente, napa valley 2014 20
CHARDONNAY	zd, napa valley 2015 16
CHARDONNAY	jackson estate, santa maria valley 2014 14
RIESLING	trimbach, alsace 2013 9
RIESLING	dr. thanisch qba, mosel 2014 10
ROSÉ	château miraval, côtes de provence 2015 13

RED WINES BY THE GLASS

CABERNET SAUVIGNON	stag's leap "artemis", napa valley 2012 23
PINOT NOIR	cherry pie, stanly ranch 2013 18
PINOT NOIR	la crema, russian river valley 2013 14
PINOT NOIR	enroute "les pommiers", russian river valley 2014 20
PINOT NOIR	domaine chanson santenay 1er cru beauregard burgundy 2012 25
PINOT NOIR	flor de campo, central coast 2012 12
PINOT NOIR	louis jadot couvent des jacobins, burgundy 2013 15
MERLOT	raymond reserve selection, napa valley 2012 16
CABERNET SAUVIGNON	chateau montelena "calistoga cuvée", napa valley 2012 23
CABERNET SAUVIGNON	william hill estate, napa valley 2012 15
CABERNET SAUVIGNON	rosati, mendocino 2009 18
SYRAH	zaca mesa, santa ynez valley 2011 11
ZINFANDEL	seghesio, sonoma county 2012 13

APPETIZERS

TODAY'S SOUP seasonally inspired **9/12**

LOBSTER BISQUE crème fraîche, chives, lemon oil **15** | cal 390

CRISP-FRIED LOBSTER EGG ROLLS maine lobster, glass noodles, wood ear mushrooms, bean sprouts, sweet chili sauce **20** | cal 420

AHI TUNA TARTARE cilantro lime avocado puree, scallions, furikake, garlic oil, sesame soy, plantain crisps **25 ***

 cal	fat	sat fat	chol	sodium	carbs	protein
560	34 g	4.5 g	45 mg	850 mg	34 g	32 g

JUMBO SHRIMP COCKTAIL wasabi cocktail sauce, celery, lemon, micro cilantro **24** | cal 230

SPRING VEGETABLE FLAT BREAD english pea pesto, asparagus, fromage blanc, crispy prosciutto, pepper flakes, lemon zest **23** | cal 840

TSAR NICOULAI ESTATE WHITE STURGEON CAVIAR chives, egg, shallot, creme fraiche, toast points, blini estate **95** reserve **150** crown jewel **225** | cal 530

LOBSTER "FRIES" lacinato kale and red cabbage slaw, togarashi aioli **24** | cal 630

COMPOSED SALADS

CRAB & SHRIMP LOUIE dungeness crab, shrimp, romaine, egg, avocado, tomato, cucumber, louie dressing **32** | cal 410

WARM SEAFOOD SALAD seared sea scallops, shrimp, herb butter glaze, radicchio, belgian endive, sherry vinaigrette **30** | cal 470

SPRING GARDEN QUINOA SALAD spring mix, english peas, snap peas, frisee, radish, apricot, red quinoa, sherry vinaigrette **20**
add chicken **27** | add shrimp **30**

 cal	fat	sat fat	chol	sodium	carbs	protein
140	7 g	1 g	0 mg	340 mg	18 g	5 g
390	18 g	3 g	95 mg	570 mg	18 g	40 g
290	15 g	2 g	165 mg	670 mg	18 g	22 g

DUCK CONFIT SALAD arugula, frisee, orange supremes, pear, toasted almonds, sherry vinaigrette, balsamic glaze **26** | cal 780

OLIVE OIL POACHED SALMON SALAD red leaf lettuce, frisee, fingerling potatoes, red pearl onion, scallion vinaigrette, pickled yellow mustard **26.5 *** | cal 690

BEET AND RED QUINOA little gem lettuce, carrots, avocado, goat cheese, almonds, tarragon dressing **19.5** | cal 550
with chicken **26.5** | cal 730
with shrimp **29.5** | cal 680

NM CHICKEN SALAD avocado, toasted almonds, seasonal fruit **23** | cal 570

ROTUNDA CAESAR romaine, croûtons, shaved parmesan, white anchovy, cherry tomatoes **17** | cal 550
with shrimp **27** | cal 670
with chicken **24** | cal 750

SANDWICHES

LOBSTER CLUB	applewood smoked bacon, avocado, arugula, lemon aioli, toasted brioche, yukon gold potato chips 34 cal 740
DUNGENESS CRAB MELT	gruyère, fontina, toasted rosemary lemon bread, mascarpone, petite greens salad 28 cal 670
GRILLED TURKEY, BRIE AND CRANBERRY	truffle brie cheese, cranberry compote, pear, arugula, petite salad 23 cal 1040
PRIME RIB FRENCH DIP	soft roll thinly sliced prime rib, provolone, aioli, au jus, french fries 28 cal 880
ROTUNDA BURGER	caramelized onions, swiss cheese, lettuce, tomato, dill pickle, fries 22 * cal 1080 add crispy pork belly 26 * cal 1320
ROTUNDA CHAR GRILLED TURKEY BURGER	maple bacon, avocado aioli, tomato, lettuce, dill pickle, brioche bun, french fries 22 * cal 730 add swiss or cheddar 23.5 * cal 830

MAIN SELECTIONS

CHICKEN PAILLARD
MILANESE

herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato basil sauce, arugula, olive oil **26**



cal	fat	sat fat	chol	sodium	carbs	protein
490	15 g	4 g	115 mg	880 mg	33 g	52 g

ANDEAN DREAM
QUINOA PASTA

fresh corn, snow peas, spinach, artichoke, grilled scallion butter ● **23**
add chicken ● **30** | add shrimp ● **33**
cal 540 | cal 730 | cal 620

PAN SEARED SALMON FILET

asparagus spinach puree, roasted purple potato, pickled watermelon radish ● **27** *



cal	fat	sat fat	chol	sodium	carbs	protein
560	41 g	7 g	90 mg	850 mg	11 g	34 g

PAPPARDELLE WITH RED WINE
BRAISED SHORT RIBS

parmesan cheese, mushroom truffle ragout, parsley crisps **28** | cal 700

"EGG BACON AND TOAST"

sous vide egg, crisp pork belly, brioche toast, apple butter, tempura flakes **25** | cal 920

GRILLED RIBEYE STEAK

english pea puree, confit potato, rainbow chard, pearl onions, crisp shallots **36** * | cal 900

HERB ROASTED
CHICKEN BREAST

roasted marble potato, rainbow radish, thumbelina carrot, fava beans ● **26** | cal 720

GRILLED PORTOBELLO STEAK
AND ROASTED
SPAGHETTI SQUASH

garlic herb marinated portobello, lacinato kale, hydrocress ● **24**



cal	fat	sat fat	chol	sodium	carbs	protein
250	21 g	3 g	0 mg	350 mg	17 g	5 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.

WINE SELECTIONS

CHAMPAGNE & SPARKLING

NICOLAS FEUILLATTE	brut rosé, épernay	nv	23	quarter bottle
BILLECART-SALMON	brut rosé, mareuil-sur-ay	nv	88	half bottle
KRUG	grande cuvée, reims	nv	129	half bottle
PIPER-HEIDSIECK	brut, reims	nv	37	half bottle
VEUVE CLICQUOT	brut "yellow label", reims	nv	50	half bottle
DOMAINE CHANDON	brut, californie	nv	26	half bottle
NINO FRANCO	"rustico" prosecco di valdobbiadene, italy	nv	12 glass	47 bottle
IRON HORSE	brut reserve, green valley russian river	2012	16 glass	66 bottle
GLORIA FERRER	private cuvée brut, sonoma county	nv	10 glass	41 bottle
BOLLINGER	special cuvée brut, ay	nv	27 glass	113 bottle
MOËT ET CHANDON	brut impérial, épernay	nv	18 glass	85 bottle
HENRIOT	brut, reims	nv	18 glass	85 bottle
BILLECART-SALMON	brut, reims	nv	23 glass	95 bottle
RUINART	blanc de blancs, reims	nv	26 glass	110 bottle
VEUVE CLICQUOT	brut "yellow label", reims	nv	23 glass	95 bottle
LOUIS ROEDERER	cristal, reims	nv	2006	425 bottle
DOM PÉRIGNON	épernay	nv	2006	50 glass 250 bottle
MOËT ET CHANDON	brut rosé impérial, épernay	nv	88	bottle
KRUG	grande cuvée, reims	nv	295	bottle
RUINART	rosé, reims	nv	27 glass	113 bottle
ÉTOILE	brut rosé, californie	nv	16 glass	65 bottle
MIRABELLE	brut rosé, californie	nv	20 glass	80 bottle

WHITES

CHARDONNAY	neiman marcus, santa barbara county	2014	12 glass	47 bottle
SAUVIGNON BLANC	matanzas creek, sonoma county	2015	22	half bottle
PINOT GRIS	willakenzie estate, willamette valley	2012	26	half bottle
SAUVIGNON BLANC	merry edwards, russian river valley	2013	36	half bottle
CHARDONNAY	jean-marc brocard 1er cru chablis, montée de tonnerre	2012	44	half bottle
PINOT GRIGIO	mazzoni, montalcino	2015	12 glass	47 bottle
SAUVIGNON BLANC	jones family, napa valley	2013	19 glass	75 bottle
SAUVIGNON BLANC	cakebread cellars, napa valley	2015	14 glass	51 bottle
SAUVIGNON BLANC	domaine delaporte sancerre, loire valley	2015	15 glass	61 bottle
CHARDONNAY	stonestreet estate, alexander valley	2014	18 glass	72 bottle
CHARDONNAY	patz & hall, dutton ranch	2015	15 glass	60 bottle
CHARDONNAY	cuvaion kite tail, carneros	2012	90	bottle
CHARDONNAY	rombauer, carneros	2014	80	bottle
CHARDONNAY	far niente, napa valley	2014	20 glass	99 bottle
CHARDONNAY	zd, napa valley	2015	16 glass	65 bottle
CHARDONNAY	jackson estate, santa maria valley	2014	14 glass	60 bottle
RIESLING	trimbach, alsace	2013	9 glass	36 bottle
RIESLING	dr. thanisch qba, mosel	2014	10 glass	40 bottle
ROSÉ	château miraval, côtes de provence	2015	13 glass	53 bottle

WINE SELECTIONS

REDS

PINOT NOIR	sonoma-cutrer, russian river valley 2013 23 half bottle
CABERNET SAUVIGNON	stag's leap "artemis", napa valley 2012 23 glass 49 half bottle
PINOT NOIR	cherry pie, stanly ranch 2013 18 glass 72 bottle
PINOT NOIR	la crema, russian river valley 2013 14 glass 56 bottle
PINOT NOIR	enroute "les pommiers", russian river valley 2014 20 glass 99 bottle
PINOT NOIR	domaine chanson santenay 1er cru beauregard burgundy 2012 25 glass 98 bottle
PINOT NOIR	flor de campo, central coast 2012 12 glass 47 bottle
PINOT NOIR	louis jadot couvent des jacobins, burgundy 2013 15 glass 55 bottle
MERLOT	raymond reserve selection, napa valley 2012 16 glass 63 bottle
CABERNET SAUVIGNON	jordan, alexander valley 2011 105 bottle
CABERNET SAUVIGNON	chateau montelena "calistoga cuvée", napa valley 2012 23 glass 85 bottle
CABERNET SAUVIGNON	william hill estate, napa valley 2012 15 glass 56 bottle
CABERNET SAUVIGNON	rosati, mendocino 2009 18 glass 81 bottle
SYRAH	zaca mesa, santa ynez valley 2011 11 glass 44 bottle
ZINFANDEL	seghesio, sonoma county 2012 13 glass 49 bottle

DESSERT WINES

ICEWINE	inniskillin vidal, niagara peninsula, canada 2007 15 glass
ZINFANDEL	easton late harvest, fiddletown 2009 12 glass
PORT	dow's ruby porto, nv 12 glass
PORT	dow's lbv 2005 12 glass
PORT	dow's 10 year tawny 12 glass
BRACHETTO D'ACQUI	rosa regale, banfi italy 2015 12 glass

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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Vice President, Food Services

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Visit us online at

www.TheRestaurantsOfNeimanMarcus.com

Kristoffer Miller, General Manager

Ruby Oliveros, Executive Chef

Neiman Marcus
SAN FRANCISCO

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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