

THE ZODIAC ROOM

DOWNTOWN DALLAS, TX

ROTUNDA

SAN FRANCISCO, CA

PARAMUS, NJ

NM CAFE

PALO ALTO, CA

SAN DIEGO, CA

TOPANGA, CA

LAS VEGAS, NV

SCOTTSDALE, AZ

ATLANTA, GA

DALLAS NORTHPARK, TX

FT. WORTH CLEARFORK, TX

KING OF PRUSSIA, PA

MCLEAN, VA

SHORT HILLS, NJ

NORTHBROOK, IL

TROY, MI

GARDEN CITY, NY

MARIPOSA

BEVERLY HILLS, CA

NEWPORT BEACH, CA

HONOLULU, HI

HOUSTON, TX

PLANO, TX

SAN ANTONIO, TX

CORAL GABLES, FL

BOCA RATON, FL

CHICAGO, IL

ST. LOUIS, MO

WHITE PLAINS, NY

ESPRESSO BAR

HONOLULU, HI

DOWNTOWN DALLAS, TX

FRESH MARKET

SAN FRANCISCO, CA

MERMAID BAR

DALLAS NORTHPARK, TX

BAR ON 4

BEVERLY HILLS, CA

CHICAGO, IL

CAFE ON 3

BEVERLY HILLS, CA

BAL HARBOUR, FL

BG / PALETTE/ GOODMAN'S BAR

BERGDORF GOODMAN, NY

WELCOME TO

THE
ZODIAC
R^M

Downtown Dallas

Neiman Marcus got into the food business in the late 1940's because one of the company's founders, Herbert Marcus Sr., was tired of the substandard food in downtown Dallas. His eyesight was failing as a result of hypertension, and making lunchtime excursions was becoming more difficult. One day his son Mr. Stanley, remarked half-jokingly, "Well, you may be forced to open your own kitchen, dedicated to meeting your very exacting demands." Soon after, Mr. Stanley hired a cook to prepare lunches for his father in a small room on the top floor of the store. He would invite vendors and guests to have lunch with him, and pretty soon his penthouse space became a popular venue and a busy place. After his death in 1950, Mr. Stanley embarked on expanding and remodeling the store.

Mr. Stanley, who was by then president and chief executive officer of Neiman Marcus, decided that having a full-service restaurant on one of the new floors would help keep customers in the store when they came for a day of shopping. After all, a sated shopper is a happy shopper. And so, in 1953, the Zodiac Room was opened.

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**

Bottega Prosecco "Il Vino dei Poeti", Treviso NV **GLASS 12 | BOTTLE 47**

Delamotte Brut, Le Mesnil-sur-Oger NV **GLASS 19 | BOTTLE 87**

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 129**

Krug Grande Cuvée, Reims NV **HALF BOTTLE 225 | BOTTLE 419**

La Grande Dame 2012/2015 by Yayoi Kusama **GLASS 55 | BOTTLE 350**

SPARKLING ROSÉS

Une Femme "The Callie", California NV **QUARTER BOTTLE 18**

Ferrari Brut, Trentodoc NV **GLASS 14 | HALF BOTTLE 29**

Ruinart Rosé, Reims NV **GLASS 37 | BOTTLE 149**

WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2022 **GLASS 13 | BOTTLE 53**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 14 | BOTTLE 56**

Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 12 | BOTTLE 47**

Sonoma-Cutrer Chardonnay, Russian River Ranches 2021 **GLASS 14 | BOTTLE 56**

Chateau Miraval Rosé, Cotes de Provence 2022 **GLASS 13 | BOTTLE 53**

REDS

Cherry Pie Pinot Noir, California 2016 **GLASS 12 | BOTTLE 47**

Duckhorn Cabernet Sauvignon, Napa Valley 2019 **GLASS 19 | BOTTLE 87**

***All unopened bottles of wine available to go with complete meal purchase.*

SPECIALTY COCKTAILS

POMEGRANATE PALOMA 16

casa del sol blanco, pomegranate lime sour,
fever tree grapefruit

ESPRESSO MARTINI 18

belvedere vodka, coffee and irish cream liqueurs

MARIPOSA TONIC 16

empress 1908 gin, fever tree tonic, herbs, fruit

BLOOD ORANGE MANHATTAN 16

brother's bond bourbon, blood orange juice, clove simple

HONEY SPICE MARGARITA 18

casa del sol reposado, honey, lime, cointreau,
cinnamon sugar rim, honey clusters

ROSÉ APEROL SPRITZ 16

aperol, club, ferrari rosé

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STARTERS

DAILY SOUP cup 9 | bowl 11
seasonally inspired.

PARTY BOARD 22
seasonal dip, vegetable crudité, assorted cheese,
cured meats, crackers.

V TRUFFLE FRIES 12
parmesan, parsley, garlic mayonnaise, ketchup.

CRABMEAT AU GRATIN 23
leeks, gruyère, panko crumble, grilled bread.

SALADS

GF SHRIMP AND QUINOA SALAD 28
arugula, citrus, shaved fennel, quinoa,
pomegranate vinaigrette.

V GF ROASTED PEAR AND GORGONZOLA SALAD 18
sherry roasted pears, mixed greens, toasted walnuts,
balsamic vinaigrette.

GF GF SHAVED BRUSSELS SPROUTS 18
shredded kale, dried cranberries, toasted pecans,
white balsamic dressing.

NM MANDARIN ORANGE SOUFFLÉ 25
nm chicken salad, sliced almonds, summer fruits,
today's sweet bread.

ADD TO ANY SALAD

GRILLED CHICKEN 8

ROASTED SALMON* 12

GRILLED SHRIMP* 10

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SANDWICHES

DUKE OF WINDSOR 24
shaved turkey, mango chutney, pimento cheese, pineapple, brioche.

CHEESEBURGER* 21
black angus patty, brioche, sharp cheddar, lettuce, tomato,
garlic mayonnaise, served with french fries.
with avocado **24** | with bacon **24**

NM SAMPLER 25
half of a classic nm sandwich, cup of soup, seasonal salad.

CROQUE MONSIEUR 24
shaved ham, gruyère, bechamel, brioche, french fries.

MAIN SELECTIONS

GF GF SALMON TACOS* 27
blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro,
jalapeños, avocado, chipotle mayonnaise, fresh salsa.

CHICKEN A LA KING 27
peas, pimentos, sherry mushroom cream, popover.

GF GF WARM GRAINS 20
quinoa, crispy spiced brussels, roasted butternut squash, kale,
avocado, ginger-maple dressing.
with chicken **28** | with salmon* **32**

HELEN CORBITT'S POTLUCK MP
historically and seasonally inspired daily special.

STANLEY MARCUS POT ROAST 29
whipped potatoes, carrots, mushroom, haricot vert, pearl onion.

V VEGETARIAN **GF** PLANT-BASED **GF** GLUTEN-FREE **NM** NM CLASSIC

*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.

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KIDS MENU 12 & YOUNGER

all kid's menu items served with mini nm chocolate chip cookie and a drink.

▼ **GRILLED CHEESE 12**
french fries, fruit cup.

CHICKEN STRIPS 12
french fries, fruit cup.

▼ **PENNE 12**
tomato marinara, parmesan.

CHILDREN'S TACO 12
choice of one salmon or grilled chicken taco in a soft corn tortilla,
with cabbage slaw, avocado, chipotle mayo, chips and salsa.

CHILLED

ICED TEA 5

NM SPICED ICED TEA 5 Single / 25 Six-Pack To Go

THE REPUBLIC OF TEA (500mL) **7**
pomegranate green

Q SPECTACULAR DRINKS (6.7 oz. bottle) **5**
q ginger ale, q club soda, q tonic, or q ginger beer

ACQUA PANNA® premium still water (750mL) **7**

S.PELLEGRINO® sparkling water (750mL) **7**

BEER

DAILY SELECTION 7

BREWED

HOT TEA 5
breakfast black, earl grey, jasmin vert, chamomile

FILTER DRIP COFFEE 5
regular/decaf

ESPRESSO 5
regular/decaf

CAPPUCCINO 5.5
espresso, equal parts steamed milk and froth

CAFFÈ LATTE 6
espresso, steamed milk, layer of froth

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WINE SELECTION

CHAMPAGNE & SPARKLING

Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**

Bottega Prosecco "Il Vino dei Poeti", Treviso NV **GLASS 12 | BOTTLE 47**

Ca'del Bosco Franciacorta NV **BOTTLE 95**

Delamotte Brut, Le Mesnil-sur-Oger NV **GLASS 19 | BOTTLE 87**

Philipponnat Royale Réserve Brut, Mareuil-sur-Ay NV **BOTTLE 149**

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 129**

Nominé-Renard Brut Blanc de Blancs, Villevénard NV **BOTTLE 95**

Krug Grande Cuvée, Reims NV **HALF BOTTLE 225 | BOTTLE 419**

Louis Roederer "Cristal", Reims 2009 **BOTTLE 495**

La Grande Dame 2012/2015 by Yayoi Kusama **GLASS 55 | BOTTLE 350**

Dom Pérignon, Épernay 2013 **BOTTLE 495**

SPARKLING ROSÉS

Une Femme "The Callie", California NV **QUARTER BOTTLE 18**

Ferrari Brut, Trentodoc NV **GLASS 14 | HALF BOTTLE 29**

Schramsberg "Mirabelle" Brut, North Coast NV **BOTTLE 87**

Lanson Brut "Le Rosé", Brut, Reims NV **BOTTLE 145**

Ruinart Rosé, Reims NV **GLASS 37 | BOTTLE 149**

WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2022 **GLASS 13 | BOTTLE 53**

Château Climens "Asphodèle" Semillon, Grand Vin Blanc Sec 2019 **BOTTLE 119**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 14 | BOTTLE 56**

Château de Nalys Saintes Pierres de Naly Clairette Blend,
Blanc Châteauneuf-du-Pape 2019 **BOTTLE 159**

Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 12 | BOTTLE 47**

Sonoma-Cutrer Chardonnay, Russian River Ranches 2021 **GLASS 14 | BOTTLE 56**

Chateau Montelena Chardonnay, Napa Valley 2018 **BOTTLE 169**

Delarche "Les Combottes" Chardonnay, Pernand-Vergelesses 2019 **BOTTLE 111**

Chateau Miraval Rosé, Cotes de Provence 2022 **GLASS 13 | BOTTLE 53**

REDS

Cherry Pie Pinot Noir, California 2019 **GLASS 12 | BOTTLE 47**

Rochioli Pinot Noir, Russian River Valley 2019 **BOTTLE 195**

Buisson Pinot Noir, Savigny-les-Beaune 2017 **BOTTLE 105**

Duckhorn Cabernet Sauvignon, Napa Valley 2019 **GLASS 19 | BOTTLE 87**

Rutherford Hill Merlot, Napa Valley 2016 **BOTTLE 47**

Château Lassègue Merlot Blend, Saint Émilion Grand Cru 2018 **BOTTLE 129**

Spring Mountain Cabernet Sauvignon, Napa Valley 2018 **BOTTLE 215**

Chateau Ste Michelle "Artist Series" Meritage, Columbia Valley 2015 **BOTTLE 99**

***All unopened bottles of wine available to go with complete meal purchase.*

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Edgar Cardiel, Manager
Sara Toth, Chef

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