STARTERS

Daily Soup
SEASONAL INSPIRED — 9/11

Truffle Fries
PARMESAN, PARSLEY, GARLIC MAYONNAISE, KETCHUP
V — 12

Charcuterie Plate
ASSORTED CURED MEATS & CHEESES, FIG JAM, MARCONA ALMONDS, TRUFFLE HONEY, CRACKERS — 22

Burrata & Strawberries
OLIVE OIL, BALSAMIC, GRILLED BREAD
V — 14

Blackened Tuna Tostada
AVOCADO, ROASTED SALSA, CABBAGE, RADISH, PICKLED RED ONION, POBLANO AÏOLI, LIME, TORTILLA — 20

SALADS

Strawberry Salad
ARUGULA, ASPARAGUS, CUCUMBER, GOAT CHEESE, PISTACHIO, WHITE BALSAMIC VINAIGRETTE
GF — 20

Green Goddess Cobb
PEAS, CUCUMBER, AVOCADO, CHERRY TOMATO, EGG, BACON, GOAT CHEESE, PICKLED RED ONION, ROMAINE, GREEN GODDESS DRESSING
GF — 22

Antipasto Chopped
CHERRY TOMATO, OLIVE, FENNEL, ROASTED RED PEPPER, SALAMI, PARMESAN, RADICCHIO, ROMAINE, FOCACCIA CRUMBLE, PEPPERONCINI DRESSING — 22

Mandarin Orange Soufflé
NM CHICKEN SALAD, SLICED ALMONDS, SUMMER FRUITS, TODAY’S SWEET BREAD
NM — 25.5

ADD TO ANY SALAD

Bell & Evans Grilled Chicken — 8
Atlantic Roasted Salmon* — 12
Gulf Grilled Shrimp* — 10

SANDWICHES

Crab Tartine
GRUYÈRE, LEMON, RUSTIC BREAD, MIXED GREENS, BALSAMIC — 36

Cheeseburger*
BLACK ANGUS PATTY, Brioche, SHARP CHEDDAR, LETTUCE, TOMATO, GARLIC MAYONNAISE, SERVED WITH FRENCH FRIES — 21
WITH AVOCADO — 24
WITH BACON — 24

Popover French Dip
SHAVED RIBEYE, GRUYÈRE, TRUFFLE AU JUS, MIXED GREENS, CITRUS VINAIGRETTE — 24

Sampler
HALF OF A CLASSIC NM SANDWICH, CUP OF SOUP, SEASONAL SALAD
NM — 25

California Club
WHEAT, CUCUMBER, TOMATO, AVOCADO, SPROUTS, GRUYÈRE, PESTO AÏOLI, SERVED WITH SEASONAL FRUIT
V — 20

ENTRÉES

Salmon Tacos*
BLACKENED SALMON FILET, CORN TORTILLAS, LIME-CABBAGE SALAD, CILANTRO, JALAPEÑOS, AVOCADO, CHIPOTLE MAYONNAISE, FRESH SALSA
GF — 27

Wild Gulf Red Snapper*
BLACKENED SNAPPER, HARBOR VERT, FINGERLING POTATOES, GARLIC HERBED SHRIMP
GF — 35

Grain Bowl
CILANTRO-LIME CABBAGE, ROASTED OYSTER MUSHROOMS, JASMINE RICE, AVOCADO, BLACK BEAN & PINEAPPLE RELISH, SUNFLOWER CHIPOTLE DRESSING
PB, GF — 22

Crispy Buttermilk Chicken Paillard
DILL CUCUMBER, CHERRY TOMATO, ONION & FENNEL PICKLE DE GALLO — 27

Scallop Risotto*
MUSHROOM, PEAS, LEMON-Herb PANGRATATO — 38

Stanley Marcus Pot Roast
WHIPPED POTATOES, CARROTS, MUSHROOM, HARICOT VERT, PEARL ONION — 29

PB PLANT-BASED
V VEGETARIAN
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 FOOD-BORNE ILLNESSES.

Level Six
Neiman Marcus Dallas - Downtown
1618 Main St, Dallas, TX 75201
214-573-5800

Hours:
Sunday CLOSED
Monday–Saturday 11am–3pm

A LA CARTE POPOVER AND CHICKEN BROTH — 15