

## COCKTAILS

- NEIMAN MARCUS MARGARITA** nm double barrel herradura reposado tequila, cointreau, tamarind nectar, fresh lime and citrus sour, agave nectar, tajin lime salt rim **12**
- GORGEOUS MARY** absolut peppar vodka, house-seasoned tomato juice, slender carrot pickle **12**
- KENTUCKY SMASH PUNCH (GLASS/PITCHER)** buffalo trace bourbon, luxardo maraschino liqueur, lemon sour, pineapple, fresh orange, luxardo cherry garnish **14/79**
- 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 **14**  
or choose  
neiman marcus double barrel herradura reposado tequila, fords gin, sailor jerry spiced rum, or monkey shoulder scotch
- FROSÉ ALL DAY** belvedere peach nectar, stone fruits, cointreau, agave nectar, blended with ice and miraval rosé **15**
- 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 **12**
- GIN AND ORANGE BLOSSOM** fords gin, orange spiced tea blend, elderflower and soda **11**
- VOJITO BLACKBERRY** tito's handmade vodka, combier crème de mure, lime, blackberry, mint, soda splash **12**
- GLASS LADY** glass vodka, rosemary, lemon, pear brandy, elderflower **14**

## CHILLED

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

## WINE SELECTIONS

### CHAMPAGNE & SPARKLING

NICOLAS FEUILLATTE	brut rosé, épernay nv <b>23 quarter bottle</b>
BILLECART-SALMON	brut rosé, mareuil-sur-ay nv <b>88 half bottle</b>
KRUG	grande cuvée, reims nv <b>129 half bottle</b>
GLORIA FERRER	private cuvée brut, sonoma county nv <b>10 glass 41 bottle</b>
NINO FRANCO	"rustico" prosecco di valdobbiadene, italy nv <b>12 glass 47 bottle</b>
VEUVE CLICQUOT	brut "yellow label", reims nv <b>23 glass 95 bottle</b>
DOM PÉRIGNON	épernay 2003 <b>325 bottle</b>
ÉTOILE	brut rosé, california nv <b>17 glass 65 bottle</b>

### WHITES

CHARDONNAY	neiman marcus, santa barbara county 2014 <b>12 glass 47 bottle</b>
SAUVIGNON BLANC	murphy-goode "the fumé", sonoma county 2014 <b>17 half bottle</b>
PINOT GRIGIO	mazzoni, montalcino 2015 <b>12 glass 47 bottle</b>
PINOT GRIS	mouton noir 'o.p.p.', willamette valley 2014 <b>10 glass 41 bottle</b>
SAUVIGNON BLANC	hanna, russian river valley 2016 <b>12 glass 47 bottle</b>
SAUVIGNON BLANC	château de sancerre, loire valley 2015 <b>15 glass 61 bottle</b>
CHARDONNAY	laguna ranch, russian river valley 2014 <b>14 glass 53 bottle</b>
CHARDONNAY	b cellars 'maldonado', napa valley 2012 <b>19 glass 87 bottle</b>
ROSÉ	château miraval, côtes de provence 2016 <b>13 glass 53 bottle</b>

### REDS

MALBEC	terrazas reserva, mendoza 2012 <b>11 glass 23 half bottle</b>
CABERNET SAUVIGNON	stag's leap "artemis", napa valley 2010 <b>23 glass 49 half bottle</b>
PINOT NOIR	flor de campo, central coast 2013 <b>12 glass 47 bottle</b>
PINOT NOIR	enroute "les pommiers", russian river valley 2014 <b>21 glass 91 bottle</b>
MERLOT	raymond reserve selection, napa valley 2013 <b>16 glass 63 bottle</b>
SYRAH/GRENACHE/MOURVÈDRE	tenshen, santa barbara county 2014 <b>15 glass 61 bottle</b>
CABERNET SAUVIGNON	william hill estate, napa valley 2010 <b>16 glass 63 bottle</b>
CABERNET SAUVIGNON	rosati, mendocino county 2009 <b>19 glass 87 bottle</b>

## APPETIZERS

**TODAY'S SOUP** seasonally inspired **7.5/10**

**TUSCAN LENTIL & VEGETABLE SOUP** spinach, lemon zest, shaved ricotta salata ● **7.5/10**

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

**VEGETABLE SPRING ROLLS** red chili sauce, soy dipping sauce **12** | cal 290  
with seared rare ahi tuna **19** | cal 400

**DEVILED EGGS AND SMOKED SALMON** classic deviled eggs, grilled crostini, capers, onion, dill, mustard sauce **16** | cal 440

**CRAB CAKES** classic remoulade, radish, petite greens salad, lemon **16** | cal 580

**TRUFFLE PARMESAN FRIES** parsley, chipotle aioli & roasted garlic aioli **8** | cal 840

## COMPOSED SALADS

**GRILLED SHRIMP SALAD** greens, quinoa, ricotta salata, rainbow carrot shavings, watermelon radish, tomato, cucumber, light green goddess dressing ● **24.75**

☀	cal	fat	sat fat	chol	sodium	carbs	protein
	320	13 g	3.5 g	180 mg	680 mg	27 g	26 g

**AHI TUNA & WATERMELON RADISH SALAD** artisan greens, avocado, feta, olives, basil, tomato, cucumber, lemon-basil vinaigrette ● **24 \*** | cal 400

**SAUTÉED SALMON FILET SALAD** kale & mixed greens, freekeh, grilled asparagus, feta, chickpeas, tomato, shaved red onions, light greek vinaigrette **26.5 \***

☀	cal	fat	sat fat	chol	sodium	carbs	protein
	560	29 g	7 g	100 mg	810 mg	33 g	40 g

**JUMBO LUMP CRAB SALAD** hearts of palm, endive, greens, avocado, grapefruit, shaved onion, light citrus vinaigrette ● **24.5** | cal 490

**BISTRO SALAD WITH ROASTED CHICKEN** baby spinach, granny smith apples, sun-dried fruits, spiced pecans, blue cheese, light balsamic vinaigrette ● **19**

☀	cal	fat	sat fat	chol	sodium	carbs	protein
	530	28 g	6 g	110 mg	850 mg	31 g	42 g

**GREEN GRATITUDE BOWL** baby lettuces, sprouts, avocado, cucumber, zucchini "spaghetti", freekeh, pistachios, goat cheese, light green goddess **18**  
with chicken **22** | with salmon **26.5 \***  
cal 350/530/640


**FILET MIGNON & CAPRESE SALAD** iceberg wedge, vine-ripened tomatoes, fresh mozzarella, red onion, light balsamic vinaigrette ● **26 \*** | cal 640

**MANDARIN ORANGE SOUFFLÉ** nm chicken salad, seasonal fruit, today's sweet bread **20** | cal 940

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

## SANDWICHES

**TUSCAN GRILLED CHICKEN MELT** ciabatta, fresh mozzarella, pesto, arugula, tomato, grilled peppers, petite salad, fruit **17.5**

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

**GRILLED CHEESE SANDWICH & TOMATO JAM** havarti, fresh mozzarella, muenster, sourdough, petite salad, cup of soup **17.5** | cal 730 (soup not included in calorie count)

**FRENCH DIP** thinly-sliced slow roast sirloin, gruyere, caramelized onions, roasted mushrooms, creamy horseradish & garlic mayonnaise, hoagie roll, au jus, house chips **18 \*** | cal 950

**ROAST TURKEY & HAVARTI** bacon, tomato, avocado, bibb, toasted sourdough, green goddess aioli, chips, fruit **17.5** | cal 750


**JUMBO LUMB CRAB MELT** havarti cheese, toasted brioche, petite greens salad **26** | cal 630

**CROQUE MADAME WITH SUNNY-SIDE UP EGG** black forest ham, gruyere, béchamel, sourdough, truffle fries, frisée salad **18** | cal 840

**ALL-NATURAL BURGER** muenster cheese, grilled red onion, bacon, tomato, horseradish pickle, spicy green chili aioli, fries **18 \*** | cal 1170


**FISH & CHIPS** fresh cod, beer batter, fries, classic remoulade, house slaw **20** | cal 1050

**SALMON TACOS** blackened salmon filet, corn tortillas, lime cabbage salad, cilantro, jalapeños, avocado, light chipotle mayonnaise, fresh salsa **19 \***

	cal	fat	sat fat	chol	sodium	carbs	protein
	460	25 g	4 g	70 mg	560 mg	29 g	30 g


## MAIN SELECTIONS

**SAUTÉED SALMON FILET** ginger scallion brown rice stirfry, edamame, shiitake mushrooms, rainbow carrots, grilled broccolini, shoyu-chili vinaigrette ● **26.5 \***


	cal	fat	sat fat	chol	sodium	carbs	protein
	560	23 g	4 g	90 mg	940 mg	43 g	41 g

**BRAISED POT ROAST** seasonal vegetables, beef jus, yukon gold mashed potatoes ● **21.5** | cal 900

**CHICKEN PAILLARD MILANESE** herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato basil sauce, arugula, olive oil **22**

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

**ANDEAN DREAM PASTA** grilled broccolini, wild mushrooms, ricotta salata, crushed red pepper, olive oil, pistachios, parsley, tomato-vegetable broth ● **18**

	cal	fat	sat fat	chol	sodium	carbs	protein
	490	21 g	4.5 g	15 mg	810 mg	58 g	16 g

**FILET MIGNON** grilled wild mushrooms and asparagus, cottage fries, chimichurri **28 \*** | cal 800

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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Visit us online at

[www.TheRestaurantsOfNeimanMarcus.com](http://www.TheRestaurantsOfNeimanMarcus.com)

Jeff Dains, General Manager

David Crow, Chef

*Neiman Marcus*  
DOWNTOWN DALLAS

## 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.

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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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