



## STARTERS

**DAILY SOUP | 9/11**

Seasonally Inspired

**v TRUFFLE FRIES | 10**

Parmesan, Parsley

**MEAT & CHEESE BOARD | 20**

A Selection of Meats and Cheeses,  
Seasonal Spreads, Cornichon, Crackers

## SALADS

**GF CHOPPED SALAD | 18**

Romaine, Radicchio, Salami, Fennel,  
Cucumber, Roasted Red Pepper,  
Crispy Chickpeas, Shaved Parmesan,  
Red Wine Vinaigrette

**GF NM CHICKEN SALAD SALAD | 18**

Mixed Greens, NM Chicken Salad, Fresh Fruit,  
Shaved Celery, Lemon Vinaigrette

**CURRY CHICKEN SALAD | 19**

Romaine, Grapes, Pineapple, Green Onion,  
Celery, Raisin, Cilantro, Pecan,  
Citrus Dressing.

**LOVE SALAD | 20**

Seasonal Greens, Diced Chicken, Avocado,  
Heirloom Cherry Tomatoes, Artichoke Hearts,  
Hearts of Palm, Croutons,  
Creamy Balsamic Dressing

**CAESAR SALAD | 18**

Romaine, Torn Croutons, Capers,  
Shaved Parmesan, Caesar Dressing

**PB PLANT-BASED   V VEGETARIAN   GF GLUTEN-FREE**

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

Before placing your order, please inform your  
server if a person in your party has a food allergy.

**TELL US HOW WE ARE DOING**

**Kevin Garvin**

Vice President Food Services

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Visit us online at

www.NeimanMarcus.com/restaurants

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## SANDWICHES

**NM BURGER\* | 20**

Black Angus Patty, Brioche, Sharp Cheddar,  
Lettuce, Tomato, Served With French Fries  
with bacon **23**

**v TRIPLE GRILLED CHEESE | 20**

Sourdough, Gruyère, White Cheddar, Parmesan,  
Tomato Jam, Mixed Greens Salad,  
Balsamic Vinaigrette

**PULLED PORK SANDWICH | 20**

NM BBQ Sauce, Pickles, Cabbage Slaw,  
Brioche Bun, French Fries

**TUNA MELT | 18**

Tuna Pecan Salad, Sharp Cheddar, Cornichon,  
Red Onion, Whole Wheat Bread, Chips

**DUKE OF WINDSOR | 20**

Shaved Turkey, Roasted Pineapple, Cheddar,  
Mango Chutney, French Fries

**CRAB CAKE SANDWICH | 30**

Fennel-Apple Slaw, Bibb Lettuce, Remoulade,  
Brioche Bun, French Fries

## MAINS

**GF SALMON TACOS\* | 23**

Blackened Salmon Filet, Corn Tortillas,  
Lime-Cabbage Salad, Cilantro, Jalapeños,  
Avocado, Chipotle Mayonnaise,  
Fresh Salsa

**v GF BLACK BEAN BOWL | 18**

Quinoa & Black Bean Pilaf, Roasted  
Sweet Potato, Lime-Cabbage Salad,  
Avocado, Roasted Salsa, Chipotle Aioli

**v RIGATONI | 22**

Basil Pesto, Cherry Tomato,  
Lemon Whipped Ricotta,  
Pecorino, Balsamic Reduction

**PAN SEARED SALMON\* | 27**

Haricot Vert, Peas, Herb Salad,  
Red Curry Butternut Sauce

Hours:  
Monday–Saturday 11am–7pm  
Sunday 12pm–5pm

## CLASSIC NM FARE

**GF NM CHICKEN BROTH (8oz) | 4**

**v OUR CLASSIC POPOVER | 3**

Strawberry Butter

**GF WHITE BEAN CHICKEN CHILI | 10/12**

Monterey Jack Cheese, Pickled Jalapeño,  
Scallions, Cilantro, Served with Chips & Salsa

**GF CHICKEN TORTILLA SOUP | 10/12**

**MANDARIN ORANGE SOUFFLÉ | 20**

NM Chicken Salad, Sliced Almonds,  
Seasonal Fresh Fruit, Today's Sweet Bread

**NM CLASSIC SANDWICH**

Choice of Croissant, White or Wheat Bread  
with Potato Chips and Pickle

NM Chicken Salad **18**

Tuna Pecan Salad **18**

Roasted Turkey **18**

**SAMPLER | 20**

Cup of Soup, NM Classic Sandwich Half,  
Seasonal Fresh Fruit

## KIDS MENU 12 & YOUNGER

All Kid's Menu Items Served with  
Mini NM Chocolate Chip Cookie and a Drink

**v GRILLED CHEESE | 12**

French Fries, Fruit Cup

**CHICKEN STRIPS | 12**

French Fries, Fruit Cup

**v PENNE | 12**

Cherry Tomato, Butter & Parmesan Cheese

**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

## CHAMPAGNE & SPARKLING

Moët et Chandon Brut Impérial NV Vending Machine 187 mL bottle 20

Moët et Chandon Brut Rosé Impérial NV Vending Machine 187 mL bottle 30

Ferrari Brut Rosé, Trento NV glass 14 | half bottle 29

Scharffenberger Brut, Mendocino NV glass 13 | bottle 53

Accademia Prosecco Superiore, Treviso NV glass 12 | bottle 47

Veuve Clicquot Brut “Yellow Label”, Reims NV  
glass 25 | half bottle 55 | bottle 129

La Grande Dame 2012 by Yayoi Kusama bottle 350

## WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2021 glass 13 | bottle 53

Cliff Lede Sauvignon Blanc, Napa Valley 2021 glass 14 | bottle 56

Neiman Marcus Chardonnay, Sonoma County 2018 glass 12 | bottle 47

Sonoma-Cutrer Russian River Ranches 2020 glass 14 | bottle 56

Studio by Miraval Rosé, France 2021 glass 13 | bottle 53

## REDS

Cherry Pie Pinot Noir, California 2017 glass 12 | bottle 47

Starmont Merlot, Napa Valley 2018 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

### ESPRESSO MARTINI | 16

Belvedere Vodka, Coffee and Irish Cream Liqueurs,  
Espresso Shot

### BOND’S SOUR | 16

Brother’s Bond Bourbon, Cointreau, Lemon, Simple

### CUCUMBER MINT MARGARITA | 16

Casa Del Sol Blanco, Lime, Agave, Cucumber, Mint

### AFTERNOON SUNSET | 16

Aperol, Watermelon, Bubbles, Sparkling Sicilian Lemonade

### EMPRESS 75 | 16

Empress 1908 Gin, Lemon, Bubbles

### GUAVA ’NOTHER | 16

Vodka, Elderflower, Guava, Lime, Pineapple

## CHILLED & BREWED

### ICED TEA | 5

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

### 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 (500mL / 750mL) | 5/7

### S.PELLEGRINO® sparkling water (500mL / 750mL) | 5/7

### 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