

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



NorthPark

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.

Neiman Marcus Cookbook 2003



WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Une Femme “The Callie” Rosé, California NV **QUARTER BOTTLE 18**

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

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

Bottega “Il Vino dei Poeti” Prosecco, Treviso NV **GLASS 14 | BOTTLE 53**

Veuve Clicquot Brut “Yellow Label”, Reims NV
GLASS 29 | HALF BOTTLE 55 | BOTTLE 129

Ruinart Rosé, Reims **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 Russian River Ranches Chardonnay 2020 **GLASS 14 | BOTTLE 56**

Mer Soleil Chardonnay, Santa Lucia Highlands 2019 **GLASS 16 | BOTTLE 61**

Delaporte Sancerre, Chavignol 2020 **GLASS 18 | BOTTLE 89**

Chateau Miraval Rosé, Cotes de Provence 2020 **GLASS 16 | BOTTLE 61**

REDS

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

Chateau Montelena Zinfandel, Napa Valley 2017 **GLASS 15 | BOTTLE 65**

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

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



SPECIALTY COCKTAILS

HONEY SPICE MARGARITA 18

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

GOLDEN HOUR 18

belvedere, aperol, blood orange, grapefruit

PECAN PIE OLD FASHIONED 18

smoked pecan-infused brother’s bond, bitters, maple

AUTUMN PEAR MULE 18

hangar one vodka, pear, lime, rosemary, q spectacular ginger beer

BLUEBERRY BASIL ELIXIR 18

empress 1908 gin, blueberry, basil, st. germain, lemon

SAPPHIRE SUNSET 18

grey goose, elderflower, lemon, blue curaçao



STARTERS

DAILY SOUP bowl 11
seasonally inspired.

✓ PARMESAN HERB FRIES 12
garlic aioli.

BAKED BRIE 17
fig jam, truffle honey, toasted almonds, spiced puff pastry crackers.

CRAB CAKES 25
remoulade, fennel-apple slaw.

✓ GF FRIED BRUSSELS SPROUTS 12
calabrian chili vinaigrette, toasted hazelnuts.

SALADS

GF CITRUS SALAD 40
lump crab, arugula, shaved fennel, avocado, citrus dressing.

ROASTED PEAR SALAD 18
mixed greens, gorgonzola cheese, toasted walnuts, endive, balsamic dressing.

GF CHOPPED SALAD 18
little gems, garbanzo beans, cucumber, red onion, hard-boiled egg, scallion, feta, beets, red wine vinaigrette.

GINGER CHICKEN SALAD 26
little gem, green cabbage, cilantro, scallion, carrots, red pepper, mandarin orange, crispy wontons, sesame-ginger dressing.

✓ GF WALDORF SALAD 18
mixed greens, sliced apple, celery, parsley, red grapes, toasted pecans, lemon tahini dressing.

ADD TO ANY SALAD

BELL & EVANS CHICKEN 8 | BAY OF FUNDY SALMON* 12
NM LOBSTER SALAD 18 | MARINATED POACHED SHRIMP* 10
JUMBO LUMP CRAB 20



ENTRÉES

CHEESEBURGER* 22
river bear beef patty, caramelized onion, white cheddar, tomato, bibb lettuce, dijonnaise, brioche bun, french fries.

✓ MUSHROOM MELT 20
maple-soy marinated portobello mushrooms, gruyère cheese, caramelized onions, brioche, french fries.

LOBSTER CLUB 40
brioche, nm lobster salad, bacon, avocado, bibb lettuce, tomato, french fries.

✓ GF SEASONAL SQUASH RISOTTO 20
pecorino, brown butter, fried sage.

NM MANDARIN ORANGE SOUFFLÉ 24
nm chicken salad, sliced almonds, sliced apples, today's sweet bread, poppy seed dressing.

PRIMERIB SANDWICH 30
french roll, shaved ribeye, caramelized onion, provolone, horseradish cream sauce, french fries.

GF CRISPY CHICKEN PAILLARD 26
artichoke, arugula, shaved pecorino, crispy capers, grilled lemon.

GF ROASTED BAY OF FUNDY SALMON* 34
roasted eggplant caponata, basil.

✓ GF WARM GRAINS 20
grilled portobello mushrooms, sesame rice, mango, pickled jalapeño, red cabbage, avocado, spicy mayo.

PIMENTO GRILLED CHEESE 19
sourdough bread, pimento cheese spread, crispy prosciutto, french fries.

AFTERNOON TEA 45
nm finger sandwiches, mini popover & scone with strawberry butter, seasonal assorted sweets, seasonal fruit, your choice of dammann frères tea.

✓ VEGETARIAN **✓** 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.



KIDS MENU

12 & YOUNGER. NO ADULTS PLEASE, UPCHARGE WILL APPLY.
all kid’s menu items served with mini nm chocolate chip cookie and a drink.

PENNE PASTA 14
classic basil marinara or parmesan & butter.

GRILLED CHICKEN BREAST 14
chef’s vegetables.

THE BEST GRILLED CHEESE 14
served with fries.

CHEF MATT'S BURGER 14
classic and messy. served with fries.



WINE SELECTION

CHAMPAGNE & SPARKLING

- Une Femme “The Callie” Rosé, California NV **QUARTER BOTTLE 18**
- Ferrari Brut Rosé, Trentodoc NV **GLASS 14 | HALF BOTTLE 29**
- Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**
- Bottega “Il Vino dei Poeti” Prosecco, Treviso NV **GLASS 14 | BOTTLE 53**
- Ruinart Blanc de Blancs, Reims NV **BOTTLE 249**
- Veuve Clicquot Brut “Yellow Label”, Reims NV **GLASS 29 | HALF BOTTLE 55 | BOTTLE 129**
- Perrier-Jouët Grand Brut, Épernay **BOTTLE 115**
- Ruinart Rosé, Reims **GLASS 37 | BOTTLE 149**
- La Grande Dame 2012 by Yayoi Kusama, Reims **BOTTLE 350**
- Cristal, Reims 2014 **BOTTLE 495**
- Dom Pérignon, Épernay 2013 **BOTTLE 495**

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 Russian River Ranches Chardonnay 2020 **GLASS 14 | BOTTLE 56**
- Mer Soleil Chardonnay, Santa Lucia Highlands 2019 **GLASS 16 | BOTTLE 61**
- Antinori Cervaro della Sala Chardonnay, Umbria 2020 **BOTTLE 145**
- Boulangier Chardonnay, Chassagne-Montrachet 2018 **BOTTLE 135**
- Latour Chardonnay, Chassagne-Montrachet 2019 **BOTTLE 259**
- Jolivet Sancerre 2020 **BOTTLE 85**
- Delaporte Sancerre, Chavignol 2020 **GLASS 18 | BOTTLE 89**
- Château Miraval Rosé, Côtes de Provence 2020 **GLASS 16 | BOTTLE 61**

REDS

- Cherry Pie Pinot Noir, California 2019 **GLASS 12 | BOTTLE 47**
- Château Lassègue Merlot Blend, St. Émilion Grand Cru 2018 **BOTTLE 129**
- Chateau Montelena Zinfandel, Napa Valley 2017 **GLASS 15 | BOTTLE 65**
- Mount Veeder Winery Cabernet Sauvignon, Napa Valley 2019 **BOTTLE 95**
- Duckhorn Cabernet Sauvignon, Napa Valley 2019 **GLASS 19 | BOTTLE 87**
- Bertani Amarone della Valpolicella Classico DOCG 2010/11/12 **BOTTLE 259**
- Guado al Tasso Cabernet Blend, Bolgheri 2019 **BOTTLE 315**

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

CHILLED

ICED TEA 5

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

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 (750mL) **7**

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

STRAWBERRY MOCKITO 9
strawberry purée, mint simple, q club soda

CUCUMBER GINGER COOLER 9
q ginger beer, lime, agave, cucumber

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

FOLLOW US

@NeimanMarcus

#NMcooks

#NMyum

#NMhappyhour

Matt Zita, Chef

VISIT US

www.neimanmarcus.com/restaurants