

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 NORTH PARK, TX

FT. WORTH CLEARFORK, TX

KING OF PRUSSIA, PA

MCLEAN, VA

SHORT HILLS, NJ

NORTHBROOK, IL

OAK BROOK, 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 NORTH PARK, 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 Shops At Clearfork

Escape to an inviting atmosphere of sophistication at the **NM Cafe** at Neiman Marcus Fort Worth. A Fort Worth tradition for over 50 years, we have proudly been your “go-to” spot for lunch whether on your own after a day of shopping or with friends and family to celebrate life’s special occasions. From **The Hedges**, to **The Zodiac** – to the new **NM Cafe** at the Shops at Clearfork, we continue to serve the foods you love in Neiman Marcus style. 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 and attentive waitstaff team members. Thank you for shopping and dining at Neiman Marcus.



WINES BY THE GLASS

CHAMPAGNE & SPARKLING

- Ferrari Brut Rosé, Trentino 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 | BOTTLE 129**

WHITES & ROSÉ

- Terlato Pinot Grigio, Friuli 2021 **GLASS 13 | BOTTLE 53**
- Cliff Lede Sauvignon Blanc, Napa Valley 2019 **GLASS 14 | BOTTLE 56**
- Neiman Marcus Chardonnay, Sonoma County 2018 **GLASS 12 | BOTTLE 47**
- Studio by Miraval Rosé, France 2021 **GLASS 13 | BOTTLE 53**

REDS

- Trapiche “Medalla” Malbec, Mendoza 2016 **GLASS 10 | BOTTLE 41**
- Cherry Pie Pinot Noir, California 2018 **GLASS 12 | BOTTLE 47**
- Hess Collection “Allomi” Cabernet Sauvignon, Napa Valley 2017 **GLASS 19 | BOTTLE 87**



SPECIALTY COCKTAILS

CUCUMBER MINT MARGARITA 16

casa del sol blanco, lime, agave, cucumber, mint

ESPRESSO MARTINI 16

belvedere vodka, coffee and irish cream liqueurs, illy espresso shot

AFTERNOON SUNSET 16

aperol, watermelon, bubbles, sparkling sicilian lemonade

EMPRESS 75 16

empress 1908 gin, lemon, bubbles

BROTHER’S SOUR 16

brother’s bond bourbon, cointreau, lemon, float of red

GUAVA 'NOTHER 16

vodka, elderflower, guava, lime, pineapple

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



STARTERS

DAILY SOUP cup 9 | bowl 11
seasonally inspired.

✓ TRUFFLE FRIES 12
parmesan, parsley.

JUMBO LUMP CRAB CAKE 21
mixed greens, remoulade.

SALADS

CHICKEN CAESAR 25
grilled chicken, romaine, crispy panko, capers, parmesan, creamy caesar dressing.

🌱 SEAFOOD LOUIE 40
shrimp, jumbo lump crab, romaine, cucumber, tomato, radish, egg, avocado, louie dressing.

✓ 🌱 STRAWBERRY SALAD 20
spinach, cucumber, asparagus, goat cheese, toasted pecan, balsamic dressing.

LOVE SALAD 25
mixed greens, avocado, tomatoes, artichoke hearts, hearts of palm, croutons, balsamic vinaigrette.

PECAN CRUSTED CHICKEN COBB 26
greens, tomato, avocado, hard boiled egg, crispy bacon, honey-mustard vinaigrette.

🍷 MANDARIN ORANGE SOUFFLÉ 26
nm chicken salad, sliced almonds, seasonal fresh fruits, today’s sweet bread, poppyseed dressing.

🍷 🌱 TRIO SALAD 25
nm chicken salad, tuna pecan, egg salad, romaine, radish, cherry tomato, cucumber, toasted almond, lemon vinaigrette.

✓ VEGETARIAN **🌱** PLANT-BASED **🌾** GLUTEN-FREE **🍷** 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.



SANDWICHES

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

CHICKEN CLUB 20
focaccia, sliced chicken, bacon, avocado, garlic mayo, arugula, tomato, french fries.

TUNA MELT 20
whole wheat bread, tuna pecan salad, sharp cheddar cheese, tomato, red onion, cornichon, french fries.

✓ CALIFORNIA CLUB 20
toasted wheat bread, sliced cucumbers, tomato, avocado, alfalfa sprouts, swiss cheese, pesto aioli, fries.

🍷 SAMPLER 25
cup of soup, nm classic sandwich half, seasonal fresh fruits.

MAIN SELECTIONS

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

CHICKEN PAILLARD 26
arugula, tomato salad, crispy capers, parmesan cheese, balsamic vinaigrette.

🌱 🌾 WARM GRAIN SALAD 22
red quinoa, roasted red pepper, asparagus, avocado, spinach, carrot ginger sauce, toasted sesame seeds.
with chicken **29** | with shrimp* **32**
with salmon* **34** | with crab **40**

LEMON BUTTER CRAB PASTA 38
jumbo lump crab, linguini, spring onion, spinach, chili flake, garlic-ginger butter, lemon, herbs.

🌾 ROASTED SALMON* 30
roasted asparagus, crispy artichokes, horseradish-cream.



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.



WINE SELECTION

CHAMPAGNE & SPARKLING

Chandon Rosé, California NV **QUARTER BOTTLE 15**

Perrier-Jouët Grand Brut, Épernay NV **HALF BOTTLE 39**

Ferrari Brut Rosé, Trentino 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 | BOTTLE 129**

WHITES & ROSÉ

Murphy Goode “The Fume” Sauvignon Blanc, North Coast 2017 **HALF BOTTLE 19**

Terlato Pinot Grigio, Friuli 2021 **GLASS 13 | BOTTLE 53**

Cliff Lede Sauvignon Blanc, Napa Valley 2019 **GLASS 14 | BOTTLE 56**

Neiman Marcus Chardonnay, Sonoma County 2018 **GLASS 12 | BOTTLE 47**

Studio by Miraval Rosé, France 2021 **GLASS 13 | BOTTLE 53**

REDS

Trapiche “Medalla” Malbec, Mendoza 2016 **GLASS 10 | BOTTLE 41**

Cherry Pie Pinot Noir, California 2018 **GLASS 12 | BOTTLE 47**

Hess Collection “Allomi” Cabernet Sauvignon, Napa Valley 2017
GLASS 19 | BOTTLE 87

CHILLED

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 (750mL) **7**

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

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

FOLLOW US

@NeimanMarcus

#NMcooks

#NMyum

#NMhappyhour

Sheila English, Manager

Kathryn Johnston, Chef

TELL US HOW WE ARE DOING

Kevin Garvin

Vice President Food Services

kevin_garvin@neimanmarcus.com

VISIT US

www.neimanmarcus.com/restaurants