

## 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



## The Shops At Clearfork

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.



## WINES BY THE GLASS

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### 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 12 | BOTTLE 47**

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 129**

### 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**

Chateau Miraval Rosé, Cotes de Provence 2022 **GLASS 13 | BOTTLE 53**

### REDS

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

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

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



## SPECIALTY COCKTAILS

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### POMEGRANATE PALOMA 16

casa del sol blanco, pomegranate lime sour,  
fever tree grapefruit

### ESPRESSO MARTINI 18

belvedere vodka, coffee and irish cream liqueurs

### MARIPOSA TONIC 16

empress 1908 gin, fever tree tonic, herbs, fruit

### BLOOD ORANGE MANHATTAN 16

brother's bond bourbon, blood orange juice, clove simple

### HONEY SPICE MARGARITA 18

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

### ROSÉ APEROL SPRITZ 16

aperol, club, ferrari rosé

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



## STARTERS

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**DAILY SOUP** cup 9 | bowl 11  
seasonally inspired.

**V TRUFFLE FRIES 12**  
parmesan, parsley, white truffle oil, garlic aioli.

**JUMBO LUMP CRAB CAKE 21**  
mixed greens, peppadew aioli.

## SALADS

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

**🌱🌱 CITRUS SALAD 18**  
fennel, avocado, endive, winter citrus, arugula, pistachio, black pepper-honey vinaigrette.  
with crab **36** | with salmon\* **30**

**🌱 SHAVED BRUSSELS SPROUT SALAD 18**  
dried cranberries, candied walnuts, bacon, gorgonzola cheese, smoked maple vinaigrette.

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

**NM MANDARIN ORANGE SOUFFLÉ 25**  
nm chicken salad, sliced almonds, seasonal fresh fruits, today's sweet bread, poppyseed dressing.

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

**V** VEGETARIAN   **🌱** PLANT-BASED   **🌱** 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.



## SANDWICHES

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

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

**V GRILLED PORTABELLA VEGETABLE SANDWICH 20**  
gorgonzola spread, arugula, basil, roasted red bell, sherry balsamic vinaigrette, brioche, served with fries.

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

## MAIN SELECTIONS

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**🌱 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 GRAINS 20**  
farro, mushrooms, kale, butternut squash, roasted red pepper, dried cranberries, pistachio apple dressing.  
with chicken **28** | with shrimp\* **30**  
with salmon\* **32** | with crab **38**

**SEAFOOD CARBONARA 38**  
peas, shrimp, lump crab, bacon, carbonara sauce.

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

**PETITE BEEF HANGER TENDERLOIN FILLET\* 38**  
ancho demi reduction, goat cheese grits, roasted acorn squash.



## 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.

## CHILLED

**ICED TEA 5**

**SPICED ICED TEA 5**

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

**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



## WINE SELECTION

### CHAMPAGNE & SPARKLING

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

Perrier-Jouët Grand Brut, Épernay NV **HALF BOTTLE 65**

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 12 | BOTTLE 47**

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 129**

Ruinart Rosé, Reims NV **BOTTLE 149**

La Grande Dame 2012 **BOTTLE 350**

### WHITES & ROSÉ

Château d'Esclans "Whispering Angel" Rosé, Côtes de Provence 2022  
**HALF BOTTLE 33**

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

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**

Plumpjack Chardonnay, Napa Valley 2021 **BOTTLE 145**

Chateau Miraval Rosé, Côtes de Provence 2022 **GLASS 13 | BOTTLE 53**

### REDS

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

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

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

Château Lassègue Merlot Blend Saint-Émilion Grand Cru 2011 **BOTTLE 129**

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

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Chad Harkins, Manager

Charles Youts, Chef

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