

NM CAFE

STARTERS

DAILY SOUP CUP 9 / BOWL 11
seasonally inspired

✓ TRUFFLE FRIES 12
*parmesan, parsley, white truffle oil,
garlic mayonnaise*

JUMBO LUMP CRAB CAKE 18
*cucumber radish slaw,
smoked vegetable tartar sauce*

SMOKED SALMON TOAST 18
*artisan sourdough, house-smoked salmon,
red onion, capers, lemon zest,
dill cream cheese spread*

SALADS

✓ CRISPY GOAT CHEESE SALAD 20
*mixed greens, zucchini, yellow squash, radish,
carrot, fresh berries, raspberry vinaigrette*

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

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

PARMESAN CRUSTED CHICKEN COBB* 26
*mixed greens, tomato, avocado, bacon, egg,
honey-mustard vinaigrette*

SESAME SEARED TUNA* 28
*mixed greens, cucumber, herbs, crispy wontons,
carrot ginger dressing*

SHRIMP LOUIE* 30
*poached shrimp, romaine, tomato, avocado,
radish, hard boiled egg, louisiana dressing*

✓ ☑ TOMATO SALAD 18
*heirloom tomato, cucumber, charred corn ribs,
red onion, chives, jalapeño ranch*

SMOKED SALMON PASTA SALAD 32
*house smoked salmon, chilled radiatore pasta,
red onion, tomato, capers, arugula,
creamy herb dressing*

HANDHELDS

CHEESEBURGER* 22
*black angus beef patty, mustard horseradish mayo,
arugula, tomato, caramelized onion,
harvarti cheese, brioche bun*
ADD AVOCADO 3 / ADD BACON 3

✓ PESTO GRILLED CHEESE 21
*artisan sourdough, pesto, tomato,
cheddar, provolone, fries*

☑ SAMPLER 25
*cup of soup, seasonal fresh fruit,
nm classic sandwich half,
choice of chicken, tuna pecan, or egg salad*

TURKEY DIAMOND CLUB 22
*paisano bread, house-smoked turkey breast,
bacon, provolone, avocado, lettuce, tomato,
garlic mayonnaise, fries*

CHARCUTERIE SANDWICH 24
*focaccia, stracciatella cheese, prosciutto,
mortadella, peppadew & date relish,
green olive & pistachio tapenade*

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

MAINS

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

VEGETABLE RISOTTO 22
*asparagus, mushroom, scallions, spinach,
fresh herbs, poached egg, parmesan cheese*

PAN ROASTED SALMON* 32
*asparagus, crispy artichokes,
strawberry balsamic relish*

CHICKEN "POP" PIE 26
popover, hearty chicken stew, micro greens

SMOKED BONELESS SHORTRIB* 38
*house smoked short rib, green chili grits,
braising au jus*

✓ VEGETARIAN ☑ 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 food-borne illnesses. 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.

SPECIALTY COCKTAILS

STRAWBERRY SPRING <i>casa del sol blanco, aperol, lemon, strawberry, grapes, honeydew</i>	18
BL BOUQUET <i>reyka vodka, lavender, limoncello, basil and Une Femme "The Callie" Rosé for Neiman Marcus</i>	18
MANGO & MORE <i>mezcal, rye, lemon, demerara, mango</i>	18
GRAPEFRUIT IN A GLASS <i>empress 1908 gin, vermouth bianco, aperol, grapefruit and lemon</i>	18
1907 COCKTAIL <i>campari, joto yuzu sake, strawberry rose, prosecco</i>	18
EMERALD SPICE <i>espolon reposado, jalapeño, cucumber, agave, tajin avalanche</i>	18

WINE SELECTION

CHAMPAGNE & SPARKLING

Une Femme "The Callie" Rosé for Neiman Marcus, California NV	quarter bottle	18	four-pack	54
Ferrari Brut Rosé, Trentodoc NV			half bottle	45
Perrier-Jouët Grand Brut, Épernay NV			half bottle	99
Scharffenberger Brut, Mendocino NV	glass	13	bottle	53
Bisot "Jeio" Prosecco DOC NV	glass	12	bottle	47
Veuve Clicquot Brut "Yellow Label", Reims NV	glass	29	bottle	145
La Grande Dame 2012			bottle	725
Ruinart Rosé, Reims NV			bottle	249
Lucien Albrecht Brut Rosé Crémant d'Alsace NV	glass	15	bottle	59

WHITES & ROSÉS

Murphy Goode "The Fume" Sauvignon Blanc, North Coast 2022			half bottle	19
Chateau d'Esclans "Whispering Angel" Rosé, Côtes de Provence 2022			half bottle	39
Attems Pinot Grigio, Friuli 2022	glass	14	bottle	56
Cakebread Sauvignon Blanc, Napa Valley 2022	glass	19	bottle	75
Cuvaison Chardonnay, Los Carneros 2021	glass	18	bottle	72
Plumpjack Chardonnay, Napa Valley 2022			bottle	157
Chateau Miraval Rosé, Côtes de Provence 2023			bottle	61
Chateau d'Estoublon Roseblood Rose, Provence 2023	glass	14	bottle	56

REDS

Trapiche "Medalla" Malbec, Mendoza 2021	glass	13	bottle	53
Belle Glos "Dairyman" Pinot Noir, Russian River Valley 2022	glass	22	bottle	81
Cherry Pie Pinot Noir, California 2021			bottle	47
Duckhorn Cabernet Sauvignon, Napa Valley 2021			bottle	99
Daou Reserve Cabernet Sauvignon, Paso Robles 2020	glass	20	bottle	80
Château Lassègue Merlot Blend Saint-Émilion Grand Cru 2018	glass	29	bottle	145

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

CHILLED

ICED TEA	5
SPICED ICED TEA	5
LEMONADE <i>house recipe, seasonal fruit flavoring</i>	8
FEVER TREE <i>assorted sodas (200mL)</i>	7
ACQUA PANNA® <i>premium still water (750mL)</i>	8
S.PELLEGRINO® <i>sparkling water (750mL)</i>	8

BREWED

HOT TEA <i>breakfast black, earl grey, jasmine vert, chamomile, peppermint, rooibos citrus</i>	5
FILTER DRIP COFFEE <i>regular/decaf</i>	5
ESPRESSO <i>regular/decaf</i>	5
CAPPUCCINO <i>espresso, equal parts steamed milk and froth</i>	5.5
CAFFÈ LATTE <i>espresso, steamed milk, layer of froth</i>	6

NON-ALCOHOLIC (<0.1 ABV)

HOLIDAY REMINDERS <i>dammann freres black tea, pineapple, lemon, cinnamon</i>	12
SPRING IN A BOTTLE glass 11 bottle 46 <i>wölffer estate alcohol removed sparkling rosé, rheinhessen nv</i>	

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