

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

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

CARRIE'S at NEIMAN'S

BAL HARBOUR, FL

BG / GOODMAN'S BAR /

CAFE GINORI at

BERGDORF GOODMAN

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.

Neiman Marcus Cookbook 2003



WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Une Femme "The Callie" Rosé for Neiman Marcus, California NV
QUARTER BOTTLE 18 | FOUR-PACK 54

Ferrari Brut Rosé, Trentodoc NV **GLASS 15 | HALF BOTTLE 33**

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 145**

WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2022 **GLASS 14 | BOTTLE 56**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 16 | BOTTLE 61**

Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 14 | BOTTLE 56**

Chateau Miraval Rosé, Cotes de Provence 2023 **GLASS 16 | BOTTLE 61**

REDS

Trapiche "Medalla" Malbec, Mendoza 2021 **GLASS 13 | BOTTLE 53**

Cherry Pie Pinot Noir, California 2021 **GLASS 12 | BOTTLE 47**

Duckhorn Cabernet Sauvignon, Napa Valley 2021 **GLASS 19 | BOTTLE 99**

Château Lassègue Merlot Blend Saint-Émilion Grand Cru 2018
GLASS 29 | BOTTLE 145



SPECIALTY COCKTAILS

MELON PALOMA 18

casa del sol blanco, watermelon, lime, grapefruit soda

ESPRESSO MARTINI 18

belvedere vodka, coffee and irish cream liqueurs

PURPLE HAZE 18

empres gin 1908, crème de violette, mint, lime, meringue

BLOOD ORANGE MANHATTAN 18

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

BLACKBERRY PEPPERCORN MARGARITA 18

casa del sol reposado, blackberry, lime, cointreau,
peppercorn and salt rim

ROSÉ APEROL SPRITZ 18

aperol, club, ferrari rosé

NON-ALCOHOLIC (<0.1 ABV)

STRAWBERRY SPRING SPRITZ 12

lyre's italian spritz, strawberry rose, house lemonade, club soda

SPRING IN A BOTTLE 11 GLASS 46 BOTTLE

wolffer estate alcohol removed sparkling rosé, rheinhessen nv

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



STARTERS

DAILY SOUP cup 9 | bowl 11
seasonally inspired.

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

JUMBO LUMP CRAB CAKE 18
cucumber radish slaw, creamy lemon dressing.

SMOKED SALMON TOAST 18
artisan sourdough, house-smoked salmon, red onion, capers, lemon zest, whipped horseradish dill ricotta.

SALADS

V GF BEET & BERRY SALAD 18
bibb lettuce, roasted red & golden beets, basil, goat cheese, fresh berries, avocado-basil dressing.

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

NM 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
creole spiced tuna, mixed greens, baby bok choy, avocado, scallion, carrot, jicama, sesame, crispy wontons, yuzu vinaigrette.

GF SMOKED SALMON SALAD 32
house-smoked salmon, mixed greens, asparagus, egg, radish, creamy caper chive dressing.

V VEGETARIAN **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.



HANDHELDS

MUSHROOM BOURSIN BURGER* 22
black angus beef, brioche, caramelized mushroom & onion jam, lettuce, tomato, fries.
with bacon **25** | with avocado **25**

V PESTO GRILLED CHEESE 20
artisan sourdough, pesto, tomato, cheddar, provolone, fries.

NM 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 23
focaccia, salami, prosciutto, roasted tomato, honeyed goat cheese, tapenade, fig jam, fries.

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

MAINS

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

V GRAIN BOWL 20
farro & quinoa, fresh peaches, dried cherries, heirloom tomato, cucumber, radish, carrot, mushroom, fresh herbs, arugula, citrus tahini dressing.
with chicken **28** | with shrimp* **30**
with salmon* **32** | with crab **38**

GF ROASTED SALMON* 30
crispy artichokes, peppadew peppers, asparagus, mustard-dill vinaigrette.

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



CHILLED

ICED TEA 5

SPICED ICED TEA 5

LEMONADE 8

house recipe, seasonal fruit flavoring

Q SPECTACULAR DRINKS (6.7 oz. bottle) **6**

q ginger ale, q club soda, q tonic, or q ginger beer

ACQUA PANNA® premium still water (750mL) **8**

S.PELLEGRINO® sparkling water (750mL) **8**

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 for Neiman Marcus, California NV

QUARTER BOTTLE 18 | FOUR-PACK 54

Ferrari Brut Rosé, Trentodoc NV **GLASS 15 | HALF BOTTLE 33**

Perrier-Jouët Grand Brut, Épernay NV **HALF BOTTLE 99**

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 145**

Ruinart Rosé, Reims NV **BOTTLE 249**

La Grande Dame 2012 **BOTTLE 725**

WHITES & ROSÉ

Château d’Esclans “Whispering Angel” Rosé, Côtes de Provence 2022

HALF BOTTLE 39

Murphy Goode “The Fume” Sauvignon Blanc, North Coast 2022 **HALF BOTTLE 19**

Terlato Pinot Grigio, Friuli 2022 **GLASS 14 | BOTTLE 56**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 16 | BOTTLE 61**

Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 14 | BOTTLE 56**

Plumpjack Chardonnay, Napa Valley 2022 **BOTTLE 157**

Chateau Miraval Rosé, Côtes de Provence 2023 **GLASS 16 | BOTTLE 61**

REDS

Trapiche “Medalla” Malbec, Mendoza 2021 **GLASS 13 | BOTTLE 53**

Cherry Pie Pinot Noir, California 2021 **GLASS 12 | BOTTLE 47**

Duckhorn Cabernet Sauvignon, Napa Valley 2021 **GLASS 19 | BOTTLE 99**

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.*

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Chad Harkins, Manager

Charles Youts, Chef

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www.neimanmarcus.com/restaurants