Level Three Neiman Marcus Houston - Galleria 2600 S. Post Oak Road Houston, TX 77056 713-840-2633

STARTERS

DAILY SOUP | cup 8 bowl 10

Seasonally Inspired

v TRUFFLE FRIES | 10

Parmesan, Parsley

SALADS

SEASONAL CAESAR | 17

Baby Kale, Crispy Panko, Parmesan, Creamy Caesar Dressing

GF SEAFOOD LOUIE | 38

Shrimp, Jumbo Lump Crab, Romaine, Cucumber, Tomato, Radish, Egg, Avocado, Louie Dressing

PB GF SHAVED SALAD | 18

Baby Kale, Shaved Brussels Sprouts & Cauliflower, Sun-Dried Fruits, Avocado, Pepitas, Ginger-Miso Dressing

GF CHICKEN SALAD | 24

Mixed Greens, NM Chicken Salad, Shaved Celery, Apple, Grapes, Sun-Dried Fruits, Toasted Almonds, Lemon Vinaigrette

ADD TO ANY SALAD

CHICKEN | 6

SHRIMP* | 10

SALMON* | 12

MAINS

NM BURGER* | 18

Black Angus Patty, Brioche, Sharp Cheddar, Lettuce, Tomato, Chipotle Mayonnaise, Served with French Fries with Avocado **20** with Bacon **20**

GF SALMON TACOS* | 24

Blackened Salmon Filet, Corn Tortillas, Lime-Cabbage Salad, Cilantro, Jalapeños, Avocado, Chipotle Mayonnaise, Fresh Salsa

CHICKEN MILANESE | 24

Crispy Chicken, Tomato Sauce, Cous-Cous, Baby Kale, Parmesan

PB GF GRAIN BOWL | 18

Red Quinoa, Beluga Lentils,
Roasted Cauliflower, Baby Kale,
Avocado, Ginger-Miso Dressing
with Fried Egg* 20
with Chicken 24
with Salmon* 30

GF ROASTED SALMON* | 28

Roasted Potatoes & Brussels Sprouts, Maple-Mustard & Rosemary Sauce

NM CLASSIC FARE

MONKEY BREAD | 15

Stawberry Butter & Chicken Broth

NM CLASSIC SANDWICH

Served on Croissant or Toasted Sourdough with Potato Chips NM Chicken Salad 17 Tuna Pecan Salad 17

MANDARIN ORANGE SOUFFLÉ | 24

NM Chicken Salad, Sliced Almonds, Sliced Apples, Today's Sweet Bread

SAMPLER | 23

Cup of Soup, NM Classic Sandwich Half, Market Salad

CHEF'S FEATURES & PROMOTIONS

Scan this code to see our current specials and promotions.



KIDS MENU 12 & YOUNGER All Kid's Menu items served with a drink and a cookie

v GRILLED CHEESE WITH FRIES | 12

CHICKEN STRIPS WITH FRIES | 12

CHICKEN SIKIPS WITH FRIES 1 12

PB PLANT-BASED V VEGETARIAN GF GLUTEN-FREE

* 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.

TELL US HOW WE ARE DOING

Kevin Garvin

Vice President Food Services kevin_garvin@neimanmarcus.com Visit us online at www.NeimanMarcus.com/restaurants

CHAMPAGNE & SPARKLING

Chandon Rosé, California NV guarter bottle 14

Santa Margherita Sparkling Rosé, Italy NV glass 12 | half bottle 23

Steorra Brut, Russian River Valley NV glass 9 | bottle 39

Accademia Prosecco Superiore, Treviso NV glass 12 | bottle 47

Veuve Clicquot Brut "Yellow Label", **Reims NV** glass 21 | bottle 125

WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2018 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

Trefethen Chardonnay, Napa Valley 2017 glass 14 | bottle 56

Studio by Miraval Rosé, France 2018 glass 13 | bottle 53

CHILLED SAKES

Sake Baby Junmai Ginjo 300ml 19

Jasmine and violet with silky pear and white plum

Heavensake Junmai 12 glass 9 | 720ml 39

Salted caramel, cacao, kumquat and almond

REDS

Cherry Pie Pinot Noir, California 2016 glass 12 | bottle 47

Peju Merlot, Napa Valley 2015 glass 15 | bottle 65

Hess Collection "Allomi" Cabernet Sauvignon, Napa Valley 2017 glass 17 | bottle 69

SPECIALTY COCKTAILS

Take it To Go with a complete meal purchase. Sealed cocktails are pre-mixed and ready to shake and pour over ice in your favorite glass. Garnish included. 8 oz.

COSMOPOLITAN | 14

Belvedere Vodka, Cointreau, Ginger, Cranberry, Lime

SANGRIA | 12

Hangar One Vodka, Chambord Raspberry Liqueur, Berries and Citrus

GARDEN MARY | 12

Greenbar Distillery Tru Garden Vodka, Agalima Organic Bloody Mary Mix

HONEYSUCKLE TEA | 14

Brother's Bond Bourbon, Elderflower, Lemon, Honey Syrup, Dammann Frères Brewed Tea

NEIMAN MARCUS MARGARITA | 14

Herradura Reposado, Cointreau, Lime, Honey Syrup, Q Ginger Beer

KYOTO 75 | 9

Belvedere Vodka, Peach, MIO Sparkling Sake

SAMURAI MEDICINE | 9

Shibui Pure Malt Whisky, Domaine de Canton Ginger Liqueur, Matcha-infused Honey Syrup, Lemon

CUCUMBER GIMLET | 9

Aviation Gin, TYKU Cucumber Sake, St. Germain, Lime

CHANDON GARDEN SPRITZ | 12

Sparkling Wine Macerated with Locally Sourced, Handcrafted Orange Bitters

CHILLED & BREWED

ICED TEA | 3.5

SPICED ICED TEA | 4 Single / 20 Six-Pack To Go

Q SPECTACULAR DRINKS (6.7 oz. bottle) | 4

Q Ginger Ale, Q Club Soda, Q Tonic, or Q Ginger Beer

ACQUA PANNA® premium still water (500mL/1L) | 4/8

S.PELLEGRINO® sparkling water (500mL/1L) | 4/8

HOT TEA | 3.5

breakfast black, earl grey, jasmin vert, chamomile

URESHINO HOT GREEN TEA | 3.5

FILTER DRIP COFFEE | 3.5

regular/decaf

ESPRESSO | 4

regular/decaf

CAPPUCCINO | 4.5

espresso, equal parts steamed milk and froth

CAFFÈ LATTE | 5

espresso, steamed milk, layer of froth

MATCHA LATTE | 5

Nodoka Matcha, honey, steamed milk

^{**}All unopened bottles of wine available to go with complete meal purchase