

## 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



## Northbrook

**NM Cafe** is proud to be a favorite meeting spot on the **North Shore** for over 40 years. Overlooking one of the most important art pieces in the Neiman Marcus art collection, the iconic sculpture "Ode" by Alexander Liberman, you can enjoy everything from NM Classics to seasonally inspired creations by our Executive Chef, Marijke Neely. We're glad you chose us to dine with today. Bon Appetit! 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, Trento 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 2021 **GLASS 14 | BOTTLE 56**
- Neiman Marcus Chardonnay, Sonoma County 2018 **GLASS 12 | BOTTLE 47**
- Sonoma-Cutrer Russian River Ranches Chardonnay 2019 **GLASS 14 | BOTTLE 56**
- Clos Pegase “Mitsuko’s Vineyard” Chardonnay, Napa Valley 2018 **GLASS 18 | BOTTLE 79**
- Studio by Miraval Rosé, France 2021 **GLASS 13 | BOTTLE 53**

## REDS

- Cherry Pie Pinot Noir, California 2016 **GLASS 12 | BOTTLE 47**
- Duckhorn Cabernet Sauvignon, Napa Valley 2019 **GLASS 18 | BOTTLE 79**

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



# 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



## STARTERS

**DAILY SOUP** cup 8 | bowl 10  
seasonally inspired.

**✓ TRUFFLE FRIES 10**  
parmesan, parsley, garlic aioli.

## SALADS

**GF LOVE SALAD 25**  
grilled chicken, mixed greens, avocado, heirloom cherry tomatoes, hearts of palm, artichoke, creamy balsamic dressing.

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

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

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

**GF CHICKEN SALAD 25**  
mixed greens, nm chicken salad, shaved celery, fresh & sun-dried fruits, toasted almonds, lemon vinaigrette.

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

**NM MANDARIN ORANGE SOUFFLÉ 26**  
nm chicken salad, sliced almonds, seasonal fruit salad, today’s sweet bread.



## SANDWICHES

**NM BURGER\* 20**  
black angus patty, brioche, sharp cheddar, lettuce, tomato, chipotle mayonnaise, served with french fries.  
with avocado **22** | with bacon **22**

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

**✓ CALIFORNIA CLUB 19**  
toasted wheat bread, sliced cucumbers, tomato, avocado, alfalfa sprouts, swiss cheese, pesto aioli, fries.

**NM SAMPLER 25**  
cup of soup, nm classic sandwich half, house salad.

**TURKEY CLUB 21**  
toasted sourdough, lettuce, tomato, avocado, bacon, lemon aioli, french fries.

## MAIN SELECTIONS

**GF SALMON TACOS\* 26**  
blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, chipotle mayonnaise, fresh salsa.

**CHICKEN PAILLARD 26**  
panko crusted, tomato basil coulis, israeli couscous, baby carrots, arugula.

**ROASTED SALMON\* 30**  
asparagus, crispy artichokes, horseradish cream sauce.

**✓ QUICHE 22**  
herbs & goat cheese, mixed greens, balsamic dressing.

**✓** VEGETARIAN **PF** PLANT-BASED **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.



# 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.

**CHILDREN’S TACO 12**  
choice of one salmon or grilled chicken taco in a soft corn tortilla, with cabbage slaw, avocado, chipotle mayo, chips and salsa.

# 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



# WINE SELECTION

## CHAMPAGNE & SPARKLING

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

Ferrari Brut Rosé, Trento NV **GLASS 14 | HALF BOTTLE 29**

Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**

Accademia Prosecco Superiore, Treviso NV **GLASS 12 | BOTTLE 47**

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Lynne Bertucci, Manager

TELL US HOW WE ARE DOING

Kevin Garvin  
Vice President Food Services  
kevin\_garvin@neimanmarcus.com

VISIT US  
**[www.neimanmarcus.com/restaurants](http://www.neimanmarcus.com/restaurants)**