

## 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



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. 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.



## WINE SELECTIONS

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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

Château d'Esclans "Whispering Angel" Rosé, Côtes de Provence 2022  
**HALF BOTTLE 39**

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**

Sonoma-Cutrer Russian River Ranches Chardonnay 2019 **GLASS 14 | BOTTLE 56**

Clos Pegase "Mitsuko's Vineyard" Chardonnay, Napa Valley 2018  
**GLASS 18 | BOTTLE 79**

Château Miraval Rosé, Côtes de Provence 2022 **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**



## 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

### 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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**WHITE BEAN CHICKEN CHILI** cup 8 | bowl 10  
monterey jack cheese, jalapeño, cilantro.

**TRUFFLE FRIES** 12  
parmesan, parsley, garlic aioli.

**GRILLED SHRIMP** 18  
thai sweet chili sauce, avocado mash.

**CRISPY BRUSSELS SPROUTS** 12  
balsamic reduction, dates, pepitas, lime, cilantro.

**WARM PANKO CRUSTED GOAT CHEESE** 14  
spicy sage honey, warm sourdough points.

## SALADS

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**LOVE SALAD** 27  
grilled chicken, mixed greens, avocado, heirloom cherry tomatoes, hearts of palm, artichoke, creamy balsamic dressing.

**CAESAR** 17  
romaine, capers, toasted panko, parmesan, creamy caesar dressing.  
with chicken 25 | with shrimp\* 27

**BRUSSELS SPROUTS SALAD** 26  
roasted turkey, shaved brussels, curry cashews, sun-dried apricots, lemon vinaigrette.

**CHICKEN SALAD** 27  
mixed greens, nm chicken salad, shaved celery & apples, sun-dried fruits, toasted almonds, lemon vinaigrette.

**SALMON NIÇOISE** 30  
haricot vert, marble potatoes, olive tapenade, egg, little gem lettuce, honey-lemon vinaigrette.

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



## SANDWICHES

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

**TUNA MELT** 21  
whole wheat bread, tuna pecan salad, sharp cheddar cheese, tomato, red onion, cornichon, french fries.

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

**TRIPLE GRILLED CHEESE** 19  
brie, swiss, and cheddar cheese, apple chutney, french fries.

**TURKEY PANINI** 26  
roasted turkey, arugula, tomato, avocado, garlic aioli, french fries.

## MAIN SELECTIONS

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**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.

**WARM GRAINS** 18  
quinoa, crispy spiced brussels sprouts, roasted cauliflower, baby kale, avocado, ginger-maple dressing.

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

**MISO GLAZED SALMON** 30  
wild rice, brussels sprouts, tomato orange vinaigrette.

VEGETARIAN PLANT-BASED 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 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

### POM-JITO 7

brewed tea, pomegranate, mint

### 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



## WINES BY THE GLASS

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Lynne Bertucci, Manager

VISIT US

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