

STARTERS

LOBSTER BISQUE | 16

Lobster, Sherry, Chive

TUNA TARTARE* | 25

Avocado, Wasabi, Sesame-Ginger Vinaigrette, Wontons

v TRUFFLE FRIES | 13

Parmesan, Parsley

SALADS

v BEETS & BERRIES | 25

Mixed Greens, Confit Beets, Farro Berries, Fresh Berries, Goat Cheese, Pepitas, Citrus-Beet Vinaigrette with Salmon* **39**

v TOMATO & BURRATA PANZANELLA | 25

Walnut-Herb Pesto, Arugula, Sourdough Croutons, Balsamic Reduction with Chicken **35**

GF DF CITRUS SALAD | 40

Super Lump Crab, Shaved Fennel, Endive, Radicchio, Avocado, Grapefruit, Lemon Vinaigrette

MAINS

v GOOD HAIR DAY PASTA | 30

Corn, Tomato Confit, Calabrian Chili, Cotija with Crab* **50**
 with Lobster* **50**

GF DF HALIBUT* | 40

Romano & Cranberry Beans, Olive, Celery, Preserved Lemon, Tonnato Sauce

DF CHICKEN PAILLARD | 34

Farro, Shiitake Mushrooms, Caramelized Fennel, Dijon Vinaigrette

CHEESEBURGER* | 30

Black Angus Beef, Gruyère, Grilled Onion, Arugula, Dijonaise, Brioche, Truffle Fries

CHEF'S FEATURES & PROMOTIONS

Scan this code to see our current specials and promotions.



20% Service Charge Added

KIDS MENU

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

v GRILLED CHEESE | 15

French Fries

CHICKEN STRIPS | 15

French Fries

v PENNE | 15

Tomato Marinara, Parmesan

PB PLANT-BASED V VEGETARIAN
GF GLUTEN-FREE DF DAIRY-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

ALCOHOLIC DRINKS AVAILABLE TO GO

CHAMPAGNE & SPARKLING

Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV
glass 15 | bottle 59

Étoile Rosé, California NV glass 18 | bottle 89

Veuve Clicquot Brut “Yellow Label”, Reims NV glass 25

WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2017 glass 17 | bottle 65

Cakebread Cellars Sauvignon Blanc, Napa Valley 2017
glass 17 | bottle 65

Trefethen Chardonnay, Napa Valley 2017 glass 17 | bottle 65

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

REDS

En Route “Les Pommiers” Pinot Noir, Russian River Valley
glass 18 | bottle 89

Rosati Cabernet Sauvignon, Mendocino 2010 glass 18 | bottle 89

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

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.

COSMO COOLER | 18

Belvedere, Grand Marnier, Ginger Liqueur, Lime Juice, Cranberry Juice

GARDEN MARY | 18

Greenbar Distillery Tru Garden Vodka, Specialty Bloody Mary Mix

NEIMAN MARCUS MARGARITA | 18

Herradura Reposado, Cointreau, Blood Orange, Agave, Fresh Lime

ROSÉ APEROL SPRITZ | 18

Aperol, Sparkling Rosé, Q Club Soda

CHILLED & BREWED

ICED TEA | 5

SPICED ICED TEA | 5 Single / 20 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 (500mL/1L) | 5/10

S.PELLEGRINO® sparkling water (500mL/1L) | 5/10

HOT TEA | 5

breakfast black, earl grey, jasmin vert, chamomile

FILTER DRIP COFFEE | 5

regular/decaf

ESPRESSO | 6

regular/decaf

CAPPUCCINO | 7

espresso, equal parts steamed milk and froth

CAFFÈ LATTE | 7

espresso, steamed milk, layer of froth