



STARTERS

DAILY SOUP | cup 8 bowl 10

Seasonally Inspired

v TRUFFLE FRIES | 10

Parmesan, Parsley

SALADS

CAESAR | 17

Romaine, Crispy Panko, Capers, Parmesan, Creamy Caesar Dressing

GF SEAFOOD LOUIE | 38

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

v BEETS & BERRIES | 18

Mixed Greens, Wheat Berries, Fresh Berries, Maple Whipped Goat Cheese, Pepitas, Citrus Beet Vinaigrette

GF CHICKEN SALAD | 24

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

GF WEDGE | 18

Romaine, Bacon, Pickled Red Onion, Tomato, Blue Cheese Dressing

ADD TO ANY SALAD

CHICKEN | 6

SHRIMP* | 10

SALMON* | 12

JUMBO LUMP CRAB | 18

SKIRT STEAK* | 14

NM Cafe
Neiman Marcus Roosevelt Field
620 Old Country Road
Garden City, NY 11530
516-368-0471

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

TUNA MELT | 18

Whole Wheat Bread, Tuna Pecan Salad, Sharp Cheddar Cheese, Tomato, Red Onion, Cornichon, French Fries

PARMESAN CRUSTED CHICKEN | 24

Roasted Asparagus, Cherry Tomato-Caper Salsa, Lemon Butter Sauce

PB GF WARM GRAINS | 18

Red Quinoa, Roasted Red Pepper, Asparagus, Avocado, Spinach, Carrot-Ginger Sauce, Toasted Sesame
with Chicken **24**
with Shrimp* **28**
with Salmon* **30**
with Jumbo Lump Crab **36**
with Skirt Steak* **32**

LEMON BUTTER CRAB PASTA | 36

Jumbo Lump Crab, Linguini, Spring Onion, Spinach, Chili Flake, Garlic-Ginger Butter, Lemon, Herbs

ROASTED SALMON* | 28

Confit Golden Beets, Pickled Red Onion, Lemon-Herb Farro, Horseradish-Cream Sauce

NM CLASSIC FARE

POPOVERS | 15

Strawberry Butter & Chicken Broth

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

FINGER SANDWICHES | 18

Chicken, Tuna Pecan, Egg Salad on Country Bread, Dill Marinated Cucumber-Cabbage Salad

CHEF'S FEATURES & PROMOTIONS

Scan this code to see our current specials and promotions.



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

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Visit us online at www.NeimanMarcus.com/restaurants

CHAMPAGNE & SPARKLING

- Chandon Rosé, California NV quarter bottle 14
- Santa Margherita Sparkling Rose, 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

- Lunardi Pinot Grigio della Venezie 2018 glass 9 | bottle 39
- Vergelegen Premium Sauvignon Blanc, South Africa 2014
glass 11 | bottle 45
- Neiman Marcus Chardonnay, Sonoma County 2018 glass 12 | bottle 47
- Hanna Chardonnay, Russian River Valley 2018 glass 13 | bottle 53
- Miraval Rosé, Côtes de Provence 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
- Hess Collection “Allomi” Cabernet Sauvignon, Napa Valley 2017
glass 17 | bottle 69

SPECIALTY COCKTAILS

- SILVER PEARL | 14**
Hangar One Buddha’s Hand Vodka, Ginger, Chamomile, Lemon
- SEASON’S SANGRIA | 12**
Cointreau, Chambord Raspberry Liqueur, Lemon, Accademia Prosecco
- GARDEN MARY | 12**
Greenbar Distillery Tru Garden Vodka, Agalima Organic Bloody Mary Mix
- NEIMAN MARCUS MARGARITA | 14**
Herradura Reposado Tequila, Cointreau, Pineapple, Guava, Lime
- PEACH 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
- ROSÉ APEROL SPRITZ | 15**
Aperol, Santa Margherita Sparkling Rosé, Q Club Soda

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 (750mL) **| 7**
- S.PELLEGRINO®** sparkling water (750mL) **| 7**
- 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