

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



Roosevelt Field Garden City

For over a decade Neiman Marcus has looked east to Long Island to open a state-of-the-art, luxury fashion destination. In the spring of 2016 that dream became a reality. We invite you to enjoy the taste of Neiman Marcus hospitality that the **NM Café** brings to the Neiman Marcus **Roosevelt Field** store. 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

Chandon Rosé, California NV **QUARTER BOTTLE 14**

Ferrari Brut Rosé, Trentodoc 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**

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 16 | BOTTLE 65**

REDS

Cherry Pie Pinot Noir, California 2016 **GLASS 12 | BOTTLE 47**

Daou Cabernet Sauvignon, Paso Robles 2021 **GLASS 16 | BOTTLE 65**



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

CHICKEN TORTILLA SOUP cup 9 | bowl 11
monterey jack cheese, cilantro, jalapeño.

TRUFFLE FRIES 12
parmesan, parsley.

SALADS

CHICKEN CAESAR 22
romaine, crispy panko, capers, parmesan, creamy caesar dressing.

CHICKEN SALAD 26
mixed greens, nm chicken salad, shaved celery, fresh & sun-dried fruits, toasted almonds, lemon vinaigrette.

MADISON AVE 26
diced chicken, bacon, mixed greens, avocado, tomato, hard-boiled egg, house made blue cheese dressing.

MANDARIN ORANGE SOUFFLÉ 25.5
nm chicken salad, sliced almonds, sliced apples, today’s sweet bread.

SESAME SALAD 20
romaine, napa cabbage, julienned vegetables, edamame, crispy wontons, cilantro, ginger-sesame dressing.



SANDWICHES

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.

CALIFORNIA CLUB 20
toasted wheat bread, sliced cucumbers, tomato, avocado, alfalfa sprouts, swiss cheese, pesto aioli, french fries.

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

GRILLED CHEESE 19
cheddar, mozzarella, swiss, tomato, bacon, avocado, mixed greens, lemon vinaigrette.

CHICKEN BURGER 21
seasoned ground chicken, lettuce, tomato, guacamole, salsa, brioche bun, french fries.

TUSCAN CHICKEN MELT 21
fresh mozzarella, arugula, ciabatta, pesto, tomato, grilled peppers, mixed greens, lemon vinaigrette.

MAIN SELECTIONS

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

PARMESAN CRUSTED CHICKEN 26
tomato-basil sauce,israeli couscous, baby carrot & mushroom, shaved parmesan.

GRAINS 22
red quinoa, citrus braised beets, kale, roasted spiced carrots, avocado, sesame-ginger vinaigrette.
with chicken **29** | with shrimp* **32** | with salmon* **34**
with jumbo lump crab **40**

PAN-SEARED SALMON* 30
broccolini, carrots, edamame, brown rice, shoyu-chili sauce.

V VEGETARIAN **P** 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.

🌱 MINI GRAINS 12
salmon, quinoa, cucumber, tomato.



WINE SELECTION

CHAMPAGNE & SPARKLING

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

Ferrari Brut Rosé, Trentodoc 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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CHILLED

ICED TEA 5

SPICED ICED TEA 5 Single / 25 Six-Pack To Go

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

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Sheila Conroy, Manager

VISIT US

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