

M A R I P O S A

STARTERS

FARMED GOLD OSETRA CAVIAR	250
<i>traditional garnishes</i>	
☯ WHITE BEAN CHICKEN CHILI	CUP 10 / BOWL 12
<i>monterey jack cheese, tortilla chips, pickled jalapeño</i>	
✓ TRUFFLE FRIES	12
<i>parmesan, parsley</i>	
SASHIMI OF YELLOW FIN TUNA*	24
<i>cucumber salad, avocado, pickled jalapeños, chili vinaigrette</i>	
☯ MIXED SEAFOOD STACK*	33
<i>carrots, jicama, cherry tomato, greens, crushed avocado</i>	
SPINACH ARTICHOKE DIP	15
<i>gruyère, parmesan, roasted garlic, toasted panko, warm tortilla chips</i>	
WITH JUMBO LUMP CRAB 37	

HANDHELDS

NM BURGER*	22
<i>black angus patty, brioche, sharp cheddar, lettuce, tomato, chipotle mayonnaise, served with french fries</i>	
WITH AVOCADO 25 / WITH BACON 25	
✓ CALIFORNIA CLUB	20
<i>toasted wheat bread, sliced cucumbers, tomato, avocado, alfalfa sprouts, swiss cheese, pesto aioli, fries</i>	
NM CLASSIC SANDWICH	20
<i>served on croissant or toasted sourdough with potato chips</i>	
NM CHICKEN SALAD / TUNA PECAN SALAD	
☯ SALMON TACOS*	28
<i>blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, chipotle mayonnaise, fresh salsa</i>	
ROASTED TURKEY PANINI	24
<i>wheat bread, cranberry aioli, white cheddar, mixed greens, balsamic dressing</i>	

SALADS

☯ LOBSTER COBB*	42
<i>romaine, tomato, cucumber, bacon, avocado, egg, blue cheese, red onion, honey dijon dressing</i>	
HOISIN CHICKEN SALAD	27
<i>napa cabbage, romaine lettuce, shaved carrots, almonds, mandarin orange, cilantro, green onion, red pepper, crispy wontons, ginger hoisin dressing</i>	
☯ ☯ CITRUS SALAD	20
<i>arugula, endive, fennel, avocado, grapefruit, citrus vinaigrette</i>	
WITH SHRIMP* 30 / WITH SALMON* 32 / WITH JUMBO LUMP CRAB 42	
✓ ☯ ROASTED PEAR SALAD	20
<i>mixed greens, gorgonzola, walnuts, balsamic dressing</i>	
WITH CHICKEN* 28 / WITH SALMON* 32	
☯ CHICKEN SALAD	27
<i>mixed greens, nm chicken salad, shaved celery, fresh & sun-dried fruits, toasted almonds, lemon vinaigrette</i>	
☯ SEASONAL CHOP SALAD	20
<i>kale, pear, apples, dried cranberries, candied pecans, applewood smoked bacon, feta cheese, creamy poppy seed dressing</i>	
WITH CHICKEN* 28 / WITH SALMON* 32	
NM MANDARIN ORANGE SOUFFLÉ	26
<i>nm chicken salad, sliced almonds, seasonal fresh fruit, today's sweet bread</i>	

MAINS

CHICKEN MILANESE*	26
<i>parmesan crusted chicken, arugula, shaved parmesan, tomato sauce, grilled lemon, caper vinaigrette</i>	
PECAN CRUSTED SALMON*	34
<i>roasted brussels sprouts, saffron-orange sauce</i>	
☯ ☯ WARM GRAINS	22
<i>red quinoa, crispy brussels sprouts, roasted cauliflower, kale, avocado, ginger-miso dressing</i>	
WITH FRIED EGG* 25 / WITH CHICKEN* 30 / WITH SALMON* 34	
CATCH OF THE DAY*	38
<i>cauliflower purée, wilted spinach, lemon butter sauce</i>	
CENTER CUT PETITE FILET MIGNON*	58
<i>potato purée, spinach, bourguignon sauce</i>	

✓ VEGETARIAN ☯ PLANT-BASED ☯ 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 food-borne illnesses. Before placing your order, please inform your server if a person in your party has a food allergy.

For parties of 6 or more adults, a 20% service charge will be added.

M A R I P O S A

CHILLED

ICED TEA	5
NM SPICED ICED TEA	5
PEACH-JITO <i>fresh brewed tea, peach, mint, soda splash</i>	8
FEVER TREE <i>assorted sodas</i>	7
ACQUA PANNA® <i>premium still water (750mL)</i>	10
S.PELLEGRINO® <i>sparkling water (750mL)</i>	10
BEER	10

BREWED

HOT TEA <i>breakfast black, earl grey, jasmin green, chamomile</i>	5
FILTER DRIP COFFEE <i>regular/decaf</i>	5
ESPRESSO <i>regular/decaf</i>	6
CAPPUCCINO <i>espresso, equal parts steamed milk and froth</i>	7
CAFFÈ LATTE <i>espresso, steamed milk, layer of froth</i>	7
TRADITIONAL HOT CHOCOLATE <i>whipped cream, chocolate shavings</i>	6

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