




STARTERS

 **NM CHICKEN BROTH 12oz 4**

 **OUR CLASSIC POPOVER 2.5**
strawberry butter.

DAILY SOUPS 8/10
seasonally inspired.

 **CRISPY BAKED GOAT CHEESE 14**
mixed greens, balsamic vinaigrette.

SANDWICHES

served with chips.

ROSEMARY PORCHETTA SANDWICH 16
pickled pepper spread, fennel, arugula,
on toasted baguette.


CHICKEN SALAD SANDWICH 16
lettuce, tomato, on a fresh croissant.

TUNA SALAD SANDWICH 16
lettuce, tomato, on a fresh croissant.

SLICED TURKEY SANDWICH 16
apricot mostarda, muenster cheese,
arugula on toasted baguette.

LOBSTER BLT 34
lobster salad, bacon, lettuce, tomato,
on a fresh croissant.


MAINS

 **SHRIMP & QUINOA SALAD 24**
mixed greens, avocado, grapefruit,
toasted almonds, citrus vinaigrette.

CLASSIC CAESAR 14
baby kale, sourdough garlic-herb croutons,
parmesan, creamy caesar dressing.
with chicken **19**
with lobster salad **25**
with poached shrimp* **24**

BUTTER LETTUCE SALAD 14
buttermilk herb dressing, carrot, radish,
sourdough crumble.
with chicken **19**
with lobster salad **25**
with poached shrimp* **24**

SMOKED SALMON NIÇOISE SALAD 18
yukon potato, cherry tomato, olive, egg,
haricot vert, french vinaigrette.

 **FARRO SALAD 16**
chioggia beet, pistachio, fresh herbs,
parmigiano, lemon vinaigrette.

POKE BOWL 18
ahi tuna, sushi rice, avocado, cucumber,
daikon sprouts, furikake.

CHEF'S FEATURES & PROMOTIONS

Scan this code to see our
current specials and promotions.



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TELL US HOW WE ARE DOING

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Visit us online at www.NeimanMarcus.com/restaurants

 PLANT-BASED  VEGETARIAN  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.



Menu selection
subject to change
based on
market availability
and pricing.

WINE SELECTION

CHAMPAGNE & SPARKLING

- Chandon Rosé, California NV **QUARTER BOTTLE 14**
- Accademia Prosecco Superiore DOC, Treviso NV **GLASS 12 | BOTTLE 47**
- Moët et Chandon Brut Impérial, Épernay **QUARTER BOTTLE 25**

WHITES

- Terlato Pinot Grigio, Friuli 2019 **GLASS 13 | BOTTLE 53**
- Neiman Marcus Chardonnay, Sonoma County 2018 **GLASS 12 | BOTTLE 47**
- Brassfield Sauvignon Blanc, Lake County 2018 **GLASS 10 | BOTTLE 41**
- Studio by Miraval Rosé, France 2020 **GLASS 13 | BOTTLE 53**

REDS

- Cherry Pie Pinot Noir, California 2018 **GLASS 12 | BOTTLE 47**
- Hess Collection “Allomi” Cabernet Sauvignon, Napa Valley 2017 **GLASS 17 | BOTTLE 69**
- Daou Cabernet Sauvignon, Paso Robles 2017 **GLASS 13 | BOTTLE 53**

CHILLED

- ICED TEA 3.5**
- SPICED ICED TEA 4 | 6-PACK TO GO 20**
- Q SPECTACULAR DRINKS 4**
Q ginger ale, Q club soda, Q tonic, or Q ginger beer
- COLD BREW 6**
illy caffè
- PEACHES & CREAM 6**
peach, pineapple and coconut
- HOUSE LEMONADE 6**
pomegranate or black cherry ginger
- ACQUA PANNA®** premium still water (750mL) **7**
- S.PELLEGRINO®** sparkling water (750mL) **7**
- CHANDON GARDEN SPRITZ 14**
sparkling wine macerated with locally sourced,
handcrafted orange bitters

BREWED

- FILTER DRIP COFFEE 4**
illy, regular/decaf
- ESPRESSO 4**
illy, regular/decaf
- CAPPUCCINO 5**
illy espresso, equal parts steamed milk and froth
- CAFFE LATTE 5**
illy espresso, steamed milk, layer of froth
- CAFFE MOCHA 5**
illy espresso, steamed milk, rich chocolate
- CHAI LATTE 5**
- MATCHA LATTE 5**
Nodoka Matcha, honey, steamed milk
- TRADITIONAL HOT CHOCOLATE 5**
- DAMMANN FRÈRES HOT TEA 4**
breakfast, earl grey, jasmine green, chamomile tisane
- URESHINO HOT GREEN TEA 4**