

# ROTUNDA

## APPETIZERS

DAILY SOUP  
seasonally inspired 14

TRUFFLE FRIES  
parmesan, parsley **V** 14

LOBSTER BISQUE  
lobster knuckles, tarragon, crème fraîche 18

BAKED BRIE  
candied garlic, mâche **V** 17

ROTUNDA CAVIAR SERVICE  
sourdough blini, sieved egg, chive, chips,  
caper, crème fraîche **MP**

TUNA TARTARE  
poke vinaigrette, asian pear, avocado,  
puffed rice cracker **GF** 23 \*

FRESH BURRATA SALAD  
tomatoes, shallot caper vinaigrette, grilled bread **V** 19

SHRIMP COCKTAIL  
jumbo prawns, angostura cocktail sauce, lemon **GF** 28 \*

FRESH OYSTERS ON THE HALF SHELL  
ginger shallot mignonette, angostura cocktail sauce,  
lemon **GF** 23/44 \*

SEAFOOD TOWER  
oysters, shrimp cocktail, tuna tartare, crab louie,  
puffed rice cracker, chips, grilled bread **GF** 130 \*

## COMPOSED SALADS

CAESAR SALAD  
romaine, sourdough crouton, parmigiano,  
white anchovy 23  
with shrimp\* 37 | with salmon\* 39

CHICKEN SALAD  
mixed greens, nm chicken salad, fresh berries,  
shaved celery, grapes, toasted walnuts,  
lemon vinaigrette **GF** 28

ROTUNDA CHOP SALAD  
giardinara, jack cheese, toscano salami, romaine,  
radicchio, citrus, cucumber, chicken,  
sourdough crumble 28  
with shrimp\* 42 | with salmon\* 44

CRAB & SHRIMP LOUIE  
dungeness crab, shrimp, butter lettuce, egg, avocado,  
tomato, cucumber, asparagus, louie dressing **GF** 42 \*

## SANDWICHES

ROTUNDA BURGER  
100% ground chuck, american cheese, lettuce,  
tomato, onion, pickles, house sauce,  
french fries 28 \*

LOBSTER CLUB  
applewood smoked bacon, avocado, tomato, arugula,  
lemon-herb aioli, pain au lait, chips 42 \*

DUNGENESS CRAB MELT  
gruyère, meyer lemon, rosemary,  
parmesan crusted sourdough 42 \*

FILLET OF FISH SANDWICH  
rock fish croquette, fennel apple slaw, gribiche,  
pain au lait bun, chips 27 \*

## MAIN SELECTIONS

BUCATINI AMATRICIANA  
fresh semolina bucatini, guanciale,  
early girl tomato sauce, red onion,  
chili flake, parmesan 26

SHRIMP & LOBSTER RISOTTO  
fennel, parmigiano, lemon, fresh herbs **GF** 44 \*

GRILLED MARY'S CHICKEN  
roasted summer squash, panisse, romesco sauce **GF** 35

SEARED KING SALMON  
slow roasted beets, dill pickled apples,  
chablis sauce with horseradish **GF** 37 \*

HERB CRUSTED HALIBUT  
fresh corn and hominy succotash, lemon, basil **GF** 36 \*

BAVETTE STEAK  
lemon and oregano roasted potatoes,  
arugula, chimichurri **GF** 42 \*

Hours:  
Sunday 12pm–4pm  
Monday–Saturday 11am–4pm

Level Four  
Neiman Marcus San Francisco  
150 Stockton Street  
San Francisco, CA 94108  
415-249-2720

**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.

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

The RESTAURANTS of NEIMAN MARCUS.COM