

the fresh MARKET

APPETIZERS

FRESHMARKET SOUP
made fresh daily 8

TOMATO BASIL BISQUE
parmesan garnish
9 cal 225

LOW-FAT TURKEY CHILI
monterey jack cheese, cheddar jalapeño
corn bread with side salad
10.5 cal 360/660

CHEESE PLATE
bent river camembert, point Reyes tomat, honey comb,
marcona almonds, fig jam 16

HUMMUS & PITA PLATE
cucumber, olives, pita, zahtar
12 cal 640

MAIN SELECTIONS

CHEF'S DAILY SPECIAL
please ask your server for the details

BBQ CHICKEN PIZZA
sliced red onions, mozzarella, bbq sauce, cilantro
18 cal 610

SHRIMP TACOS
cabbage salad, cilantro-lime vinaigrette,
chipotle aioli, avocado, pico de gallo 18 cal 540
with chicken 16 cal 680

 **BENEFIT**
Cuisine for a healthier lifestyle

 **GLUTEN-FREE**

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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 complimented 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.

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.

SANDWICHES

served with petite salad & fresh fruit
(salad and fruit not included in calorie count)

MAPLE-GLAZED TURKEY CLUB
gruyère, applewood smoked bacon, avocado,
lettuce, shallot mayonnaise, tomato,
country multigrain bread
16 cal 730

VEGETABLE WRAP
spinach tortilla, house made hummus, avocado,
carrots, cucumber, sprouts
14 cal 440

with chicken 16 cal 630
with shrimp 18 cal 570

THE PRESIDIO
roasted chicken, applewood smoked bacon,
cheddar, avocado, tomato, pesto mayonnaise,
toasted focaccia
14.75 cal 680

FRENCH DIP
caramelized onions, mushrooms,
horseradish aioli, au jus, chips
18 calories 950

WARM PASTRAMI SANDWICH
spicy mustard, sauerkraut, rye bread, pickle
14 cal 600

BLTA
bacon, lettuce, tomato, avocado,
mayonnaise, sourdough
16 calories 780

ROAST TURKEY SANDWICH
sprouts, tomato, cheddar, avocado, lettuce,
dijonnaise, dutch oven crunch bread
16 cal 840

NM CHICKEN SALAD
lettuce, tomato, whole grain bread
13 cal 730


TUNA SALAD
red onions, capers, celery, lemon zest, dill,
tarragon, whole grain bread
13 cal 810

TODAY'S SAMPLER
bowl of soup or small green salad, one half tuna or
NM chicken salad sandwich
15

ENTREE SALADS

POACHED SALMON 
avocado, tomato, egg, greens, asparagus, cucumber,
light green goddess dressing 21


cal	fat	sat fat	chol	sodium	carbs	protein
530	34 g	7 g	310 mg	400 mg	11 g	41 g

MEDITERRANEAN VEGETABLE SALAD 
mixed greens, artichokes, tomato, peppers,
chickpeas, cucumber, kalamata olives, feta,
light balsamic vinaigrette 16
with salmon 21

cal	fat	sat fat	chol	sodium	carbs	protein
270	15 g	5 g	25 mg	830 mg	25 g	9 g
530	31 g	9 g	110 mg	1210 mg	26 g	37 g

SANTA FE
diced chicken, romaine, avocado, grilled corn,
black beans, tortilla chips, shredded cheese,
cilantro-lime vinaigrette, pico de gallo
17 cal 640

CHOPPED SALAD
salami, garbanzo beans, kalamata olives,
cherry tomatoes, romaine, fresh basil,
whole grain herbed vinaigrette
21.5 cal 710

SONOMA 
chicken, romaine, candied walnuts, sliced apples,
raisins, blue cheese, light balsamic vinaigrette 17.5

cal	fat	sat fat	chol	sodium	carbs	protein
530	28 g	5 g	110 mg	830 mg	31 g	41 g

MADISON AVENUE 
diced turkey, bacon, frisée, romaine, radicchio,
avocado, tomatoes, hard-boiled egg,
blue cheese dressing
17.25 cal 600

ASIAN CHICKEN SALAD
napa cabbage, romaine, carrots, snow peas, cilantro,
scallions, cilantro-lime vinaigrette, wonton strips,
toasted peanuts, red chile peanut dressing
17.5 cal 620

KALE AND ROMAINE CAESAR
parmesan garlic dressing, sourdough crouton
19.5 cal 520
add chicken 22 cal 710 | add shrimp 25 cal 670

FASHION PLATE 
NM chicken salad or tuna salad & fresh fruit
13.25 cal 420/250



WINE SELECTIONS

SPARKLING

Domaine Chandon Brut, Napa Valley NV
quarter bottle 11

Domaine Chandon Brut Rosé, Napa Valley NV
quarter bottle 12.5

Voga Rosé of Pinot Grigio, Extra Dry, Italy NV
quarter bottle 13

Mimosa: Domaine Chandon Brut, orange juice
glass 12

WHITES

Neiman Marcus Chardonnay, Santa Barbara County 2014
glass 12 | bottle 47

Groth Sauvignon Blanc, Napa Valley 2012
glass 12 | bottle 48

Château Miraval Rosé, Côtes de Provence 2015
glass 13 | bottle 53

Bouchard Aîné & Fils Pouilly-Fuissé, Burgundy 2014
glass 13 | bottle 52

REDS

Flor de Campo Pinot Noir, Central Coast 2012
glass 12 | bottle 47

TELL US HOW WE ARE DOING

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Visit us online at www.TheRestaurantsOfNeimanMarcus.com

BEERS

BECK'S LIGHT Germany 7

STELLA ARTOIS Belgium 7

FIRESTONE 805 Paso Robles, CA 7

WARM UP

VITTORIA DRIP COFFEE filter dripped coffee 4

ESPRESSO 4

Espresso is the basis for every type of coffee beverage. This is the godfather of all espresso-based drinks.

CAPPUCCINO 4.5

A Cappuccino is similar to a Latte however the key difference is less overall milk, more foam and, traditionally, chocolate powder sprinkled on top (if so desired).

CAFFE LATTE 5

A Caffe Latte, or "Latte" for short, is an espresso-based drink with steamed milk and micro-foam.

CAFFE MOCHA 5

A Mocha is a mix between a Cappuccino and a Hot Chocolate. It is made by mixing chocolate powder with an espresso shot and then adding steamed milk and micro-foam into the beverage to create a rich velvety texture.

CHAI LATTE 5

chai, steamed milk, layer of froth

TRADITIONAL HOT CHOCOLATE 3.75

whipped cream, chocolate shavings

DAMMANN FRÈRES HOT TEA 4

breakfast, earl grey, jasmine green, gunpowder green, chamomile tisane, peppermint

REFRESH

NM SPICED ICED TEA 3.5

ICED TEA 3.5

THE REPUBLIC OF TEA 6.5

LAVENDER ORANGE SPARKLE 5

fresh oj, lavender, orange spices, lemon/lime and soda splash

FRESH LEMONADE 4

POM-JITO 5

fresh brewed tea, mint, pomegranate and soda splash

MILK 4

ACQUA PANNA® premium still water, 500ml 4

S. PELLEGRINO® sparkling water, 500ml 4

ASSORTED SODAS 4

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mug Root Beer, Ginger Ale