



STARTERS

DAILY SOUP | cup 8 bowl 10

Seasonally Inspired

CHICKEN TORTILLA SOUP

cup 8 bowl 10

Shredded Cheese, Pickled Jalapeño, Cilantro, Tortillas

SALADS

CAESAR | 17

Romaine, Crispy Panko, Capers, Parmesan, Creamy Caesar Dressing

GF SEAFOOD LOUIE | 38

Shrimp, Jumbo Lump Crab, Romaine, Cucumber, Tomato, Radish, Egg, Avocado, Louie Dressing

v BEETS & BERRIES | 18

Mixed Greens, Wheat Berries, Fresh Berries, Maple Whipped Goat Cheese, Pepitas, Citrus Beet Vinaigrette

GF CHICKEN SALAD | 24

Mixed Greens, NM Chicken Salad, Shaved Celery, Fresh & Sun-Dried Fruits, Toasted Almonds, Lemon Vinaigrette

GF WEDGE | 18

Romaine, Bacon, Pickled Red Onion, Tomato, Blue Cheese Dressing

ADD TO ANY SALAD

CHICKEN | 6

SHRIMP* | 10

SALMON* | 12

JUMBO LUMP CRAB | 18

SKIRT STEAK* | 14

Level Three
Neiman Marcus San Diego
7027 Friars Road
San Diego, CA 92108
619-542-4450

MAINS

NM BURGER* | 18

Black Angus Patty, Brioche, Sharp Cheddar, Lettuce, Tomato, Chipotle Mayonnaise, Served with Chips
with Avocado **20**
with Bacon **20**

GF SALMON TACOS* | 24

Blackened Salmon Filet, Corn Tortillas, Lime-Cabbage Salad, Cilantro, Jalapeños, Avocado, Chipotle Mayonnaise, Fresh Salsa

TUNA MELT | 18

Whole Wheat Bread, Tuna Pecan Salad, Sharp Cheddar Cheese, Tomato, Red Onion, Cornichon, Chips

PARMESAN CRUSTED CHICKEN | 24

Roasted Asparagus, Cherry Tomato-Caper Salsa, Lemon Butter Sauce

PB GF WARM GRAINS | 18

Red Quinoa, Roasted Red Pepper, Asparagus, Avocado, Spinach, Carrot-Ginger Sauce, Toasted Sesame
with Chicken **24**
with Shrimp* **28**
with Salmon* **30**
with Jumbo Lump Crab **36**
with Skirt Steak* **32**

LEMON BUTTER CRAB PASTA | 36

Jumbo Lump Crab, Linguini, Spring Onion, Spinach, Chili Flake, Garlic-Ginger Butter, Lemon, Herbs

ROASTED SALMON* | 28

Confit Golden Beets, Pickled Red Onion, Lemon-Herb Farro, Horseradish-Cream Sauce

NM CLASSIC FARE

POPOVERS | 15

Strawberry Butter & Chicken Broth

MANDARIN ORANGE SOUFFLÉ | 24

NM Chicken Salad, Sliced Almonds, Sliced Apples, Today's Sweet Bread

SAMPLER | 23

Cup of Soup, NM Classic Sandwich Half, Market Salad

FINGER SANDWICHES | 18

Chicken, Tuna Pecan, Egg Salad on Country Bread, Dill Marinated Cucumber-Cabbage Salad

CHEF'S FEATURES & PROMOTIONS

Scan this code to see our current specials and promotions.



PB PLANT-BASED V VEGETARIAN GF 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.

TELL US HOW WE ARE DOING

Kevin Garvin

Vice President Food Services

kevin_garvin@neimanmarcus.com

Visit us online at www.NeimanMarcus.com/restaurants

CHAMPAGNE & SPARKLING

- Chandon Rosé, California NV quarter bottle 14
- Perrier-Jouët Grand Brut, Épernay NV half bottle 39
- Santa Margherita Sparkling Rosé, Italy NV glass 12 | half bottle 23
- Steorra Brut, Russian River Valley NV glass 9 | bottle 39
- Accademia Prosecco Superiore, Treviso NV glass 12 | bottle 47
- Veuve Clicquot Brut “Yellow Label”, Reims NV glass 21 | bottle 125

WHITES & ROSÉ

- Murphy-Goode “The Fume” Sauvignon Blanc, North Coast 2017
half bottle 15
- Lunardi Pinot Grigio della Venezie 2018 glass 9 | bottle 39
- Hanna Sauvignon Blanc, Russian River Valley 2018 glass 13 | bottle 53
- Neiman Marcus Chardonnay, Sonoma County 2018 glass 12 | bottle 47
- Studio by Miraval Rosé, France 2018 glass 13 | bottle 53

CHILLED SAKES

- Sake Baby Junmai Ginjo 300ml 19
Jasmine and violet with silky pear and white plum
- Heavensake Junmai 12 glass 9 | 720ml 39
Salted caramel, cacao, kumquat and almond

REDS

- Trapiche “Medalla” Malbec, Mendoza 2015 glass 9 | bottle 39
- Cherry Pie Pinot Noir, California 2016 glass 12 | bottle 47
- Hess Collection “Allomi” Cabernet Sauvignon, Napa Valley 2017
glass 17 | bottle 69

****All unopened bottles of wine available to go with complete meal purchase.**

SPECIALTY COCKTAILS

Take it To Go with a complete meal purchase. Sealed cocktails are pre-mixed and ready to shake and pour over ice in your favorite glass. Garnish included. 8 oz.

SILVER PEARL | 14
Hangar One Buddha’s Hand Vodka, Ginger, Chamomile, Lemon

SEASON’S SANGRIA | 12
Cointreau, Chambord Raspberyr Liqueur, Lemon, Accademia Prosecco

GARDEN MARY | 12
Greenbar Distillery Tru Garden Vodka, Agalima Organic Bloody Mary Mix

HONEYSUCKLE TEA | 14
Brother’s Bond Bourbon, Elderflower, Lemon, Honey Syrup, Dammann Frères Brewed Tea

NEIMAN MARCUS MARGARITA | 14
Herradura Reposado Tequila, Cointreau, Pineapple, Guava, Lime

PEACH 75 | 9
Belvedere Vodka, Peach, MIO Sparkling Sake

SAMURAI MEDICINE | 9
Shibui Pure Malt Whisky, Domaine de Canton Ginger Liqueur, Matcha-infused Honey Syrup, Lemon

CUCUMBER GIMLET | 9
Aviation Gin, TYKU Cucumber Sake, St. Germain, Lime

ROSÉ APEROL SPRITZ | 15
Aperol, Santa Margherita Sparkling Rosé, Q Club Soda

CHILLED & BREWED

- ICED TEA | 3.5
- SPICED ICED TEA | 4 Single / 20 Six-Pack To Go
- Q SPECTACULAR DRINKS (6.7 oz. bottle) | 4
Q Ginger Ale, Q Club Soda, Q Tonic, or Q Ginger Beer

- ACQUA PANNA® premium still water (750mL) | 7
- S.PELLEGRINO® sparkling water (750mL) | 7

HOT TEA | 3.5
breakfast black, earl grey, jasmin vert, chamomile

URESHINO HOT GREEN TEA | 3.5

FILTER DRIP COFFEE | 3.5
regular/decaf

ESPRESSO | 4
regular/decaf

CAPPUCCINO | 4.5
espresso, equal parts steamed milk and froth

CAFFÈ LATTE | 5
espresso, steamed milk, layer of froth

MATCHA LATTE | 5
Nodoka Matcha, honey, steamed milk