

## ZODIAC

SAN DIEGO, CA

DOWNTOWN DALLAS, TX

BAL HARBOUR, FL

ST. LOUIS, MO

NORTHBROOK, IL

KING OF PRUSSIA, PA

## ROTUNDA

SAN FRANCISCO, CA

PARAMUS, NJ

## NM CAFE

PALO ALTO, CA

TOPANGA, CA

WALNUT CREEK, CA

LAS VEGAS, NV

SCOTTSDALE, AZ

ATLANTA, GA

DALLAS NORTHPARK, TX

FT. WORTH CLEARFORK, TX

PLANO, TX

MCLEAN, VA

SHORT HILLS, NJ

OAK BROOK, IL

TROY, MI

NATICK, MA

GARDEN CITY, NY

## MARIPOSA

BEVERLY HILLS, CA

NEWPORT BEACH, CA

BELLEVUE, WA

HONOLULU, HI

HOUSTON, TX

PLANO, TX

SAN ANTONIO, TX

CORAL GABLES, FL

BOCA RATON, FL

CHICAGO, IL

WHITE PLAINS, NY

## ESPRESSO BAR

HONOLULU, HI

DOWNTOWN DALLAS, TX

KING OF PRUSSIA, PA

## FRESH MARKET

SAN FRANCISCO, CA

## MERMAID BAR

HONOLULU, HI

FT. LAUDERDALE, FL

DALLAS NORTHPARK, TX

## BAR ON 4

BEVERLY HILLS, CA

CHICAGO, IL

## BG GOOD DISH

BERGDORF GOODMAN, NY

WELCOME TO

Z O D I A C

*San Diego*

For over 30 years **The Zodiac** in **Fashion Valley** has been an island of respite from the hustle and bustle of life. With genuine warmth and friendliness, our staff strives to deliver exceptional service and the highest quality of food, all with poise and professionalism. 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 complemented 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.

# Wine Selections

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## CHAMPAGNE & SPARKLING

- Voga Rosé of Pinot Grigio Extra Dry, Italy NV **quarter bottle 14**
- Moët et Chandon Brut Rosé Impérial, Épernay NV **quarter bottle 25**
- Perrier-Jouët Grand Brut, Épernay NV **half bottle 47**
- Gloria Ferrer Private Cuvée Brut, Sonoma County NV **glass 11 | bottle 45**
- Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV **glass 13 | bottle 53**
- Piper-Heidsieck Brut, Reims NV **glass 19 | bottle 75**
- Bollinger Special Cuvée Brut, Ay NV **bottle 113**
- Veuve Clicquot Brut “Yellow Label”, Reims NV **glass 25 | bottle 115**
- Étoile Brut Rosé, California NV **glass 18 | bottle 73**

## WHITES

- Neiman Marcus Chardonnay, Santa Barbara County 2014 **glass 13 | bottle 53**
- Murphy-Goode “The Fumé” Sauvignon Blanc, Sonoma County 2009 **half bottle 17**
- Lunardi Pinot Grigio, delle Venezie 2016 **glass 12 | bottle 47**
- Hanna Sauvignon Blanc, Russian River Valley 2014 **glass 12 | bottle 47**
- Château Miraval Rosé, Côtes de Provence 2015 **glass 15 | bottle 61**

## REDS

- Zuccardi Q Malbec, Uco Valley 2014 **glass 11 | bottle 45**
- Flor de Campo Pinot Noir, Central Coast 2013 **glass 13 | bottle 53**
- William Hill Estate Cabernet Sauvignon, Napa Valley 2011 **glass 16 | bottle 63**
- Raymond Merlot Reserve Selection, Napa Valley 2011 **glass 16 | bottle 63**

# Specialty Cocktails

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## NM MIMOSA 11

gloria ferrer private cuvée brut, fresh orange juice

## SANGRIA 8 glass | 33 pitcher

macerated fruits, rioja red, white, or rose wine

## WHITE BLOOMS 12

pinot grigio and elderflower, mint, fruits,  
splash of prosecco

## SPICE COLLINS 12

orange-spiced tea, elderflower, white wine  
and prosecco

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## Chilled

## Beer

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## DAMMANN FRÈRES ICED TEA 4

## MISSION BLONDE 4

Mission Brewery, San Diego

## NM SPICED ICED TEA 4

## CHIMAY TRIPEL WHITE LABEL 9

Chimay Brewery, Belgium

## REPUBLIC OF TEA BOTTLED ICED TEA 6.5

## ILLY® CAFFÈ COLD BREW 6

14-hour process

## POMEGRANATE LEMONADE 5

## ORANGE ELDERFLOWER SPARKLE 5

fresh oj and spices, elderflower,  
lemon-lime and club soda

## PEACH-JITO 5

fresh brewed tea, mint, peach and soda splash

## ACQUA PANNA®

PREMIUM STILL WATER 500mL 4 | 1L 8

## S.PELLEGRINO®

SPARKLING WATER 500mL 4 | 1L 8

# Starters

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**TODAY'S SOUP cup 7.5 | bowl 10**

seasonally inspired.

**SHRIMP COCKTAIL 15**

housemade cocktail sauce, lemon. cal 230

**AHI TUNA POKE STACK\* 20**

soy sauce, citrus, cilantro, wontons, avocado. cal 240

**BEEF & GREEN CHILE QUESADILLA 14**

mild green chile, all-natural ground beef,  
jack and cheddar cheese,  
pico de gallo. cal 910

**SMOKED SALMON PIZZA 13**

goat cheese, dill, baby greens salad. cal 730

**PAN-SEARED CRAB CAKES 13.75**

remoulade, lemon. cal 580

# Composed Salads

## GRILLED LEMON SHRIMP SALAD 24.75

 mixed greens, quinoa, chickpeas, feta, tomato, cucumber, artichokes, light greek vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	360	12 g	3.5 g	165 mg	820 mg	33 g	30 g

## GRILLED CHICKEN & BERRIES 21

 local mixed field greens, grilled all-natural chicken breast, seasonal berries, toasted almonds, sonoma goat cheese, berry vinaigrette. cal 700

## SEARED SALMON SALAD\* 26.5

 spinach, endive, almonds, quinoa, beets, pistachio, orange segments, citrus-honey vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	450	25 g	4.5 g	90 mg	360 mg	21 g	36 g

## CRAB LOUIE 30

romaine wedge, egg, tomato, avocado, cucumber, louie dressing. cal 420

## COBB SALAD 22

 roasted turkey, avocado, blue cheese, bacon, egg, tomato, red wine vinaigrette. cal 920

## MANDARIN ORANGE SOUFFLÉ 22

classic chicken salad, sliced almonds, seasonal fruit, today's sweet bread. cal 940

## GRILLED FILET SALAD\* 30

 romaine hearts, blue cheese, sweet red onion, sliced tomatoes, balsamic vinaigrette. cal 850

## ASIAN AHI TUNA SALAD\* 26

napa cabbage, carrots, edamame, julienned vegetables, cilantro-lime dressing, crispy wontons. cal 740



**BENEFIT**

*Cuisine for a healthier lifestyle*



**GLUTEN-FREE**

# Sandwiches

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## TUSCAN GRILLED CHICKEN MELT, FRESH MOZZARELLA & ARUGULA 19.5

ciabatta, pesto, tomato, grilled peppers, petite salad, fruit.

	cal	fat	sat fat	chol	sodium	carbs	protein
	560	25 g	5 g	65 mg	1030 mg	56 g	30 g

## ROASTED TURKEY & HAVARTI 19.5

bacon, tomato, avocado, greens, toasted sourdough,  
green goddess aioli, chips, fruit. cal 750

## TUNA SALAD & AVOCADO CROISSANT 19

sun-dried fruit, sunflower seeds, spinach salad. cal 690

## SALMON TACOS\* 22

blackened salmon fillet, corn tortillas, lime-cabbage salad,  
cilantro, jalapeños, avocado, light chipotle mayonnaise,  
fresh salsa.

	cal	fat	sat fat	chol	sodium	carbs	protein
	460	25 g	4 g	70 mg	560 mg	29 g	30 g

## TODAY'S SAMPLER 19.5

one half classic chicken salad or tuna salad sandwich,  
cup of soup, fruit.

## ALL-NATURAL BURGER\* 19.5

cheddar, caramelized onion, tomato, lettuce, pickle,  
chipotle aioli, oven-baked sweet potato fries. cal 1030

## FRENCH DIP 20

thinly sliced roast beef, caramelized onions,  
melted swiss cheese, horseradish sauce,  
au jus, sweet potato fries. cal 800

## BOUTIQUE BURGER\* 18.5

mushrooms and house-blended ground beef, sliced  
tomatoes, lettuce, petite green salad, no bun.

	cal	fat	sat fat	chol	sodium	carbs	protein
	480	34 g	8 g	75 mg	450 mg	21 g	27 g

# Main Selections

## CHICKEN PAILLARD MILANESE 22

lightly sautéed herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato-basil sauce, arugula, olive oil.

	cal	fat	sat fat	chol	sodium	carbs	protein
	490	15 g	4 g	115 mg	880 mg	33 g	52 g

## ANDEAN DREAM QUINOA SPAGHETTI 22

 charred cherry tomatoes, roasted garlic, spinach, feta, pine nuts, zucchini pesto, parmesan.

	cal	fat	sat fat	chol	sodium	carbs	protein
	540	27 g	6 g	10 mg	680 mg	56 g	20 g

## TROUT AMANDINE\* 22

crispy sautéed, lemon, capers, shallots, yukon gold whipped potatoes, green beans, toasted almonds. cal 680

## CHEF'S DAILY FEATURE AQ

## FILET MIGNON MEDALLIONS\* 30

wild mushrooms, caramelized celeriac, roasted shallots, red wine demi-glace. cal 510

## SAUTÉED SALMON FILLET\* 26.5

 shaved brussels sprouts, pancetta, fingerling potatoes, shallot butter sauce. cal 430



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**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.

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

Before placing your order, please inform your server if a person in your party has a food allergy.

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Clyde Van Arsdall, Manager

TELL US HOW WE ARE DOING

Kevin Garvin

Vice President Food Services

214-573-5371

[kevin\\_garvin@neimanmarcus.com](mailto:kevin_garvin@neimanmarcus.com)

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