

STARTERS

CHICKEN TORTILLA SOUP cup 8 bowl 10

Cilantro, Lime

TOMATO BASIL SOUP | cup 8 bowl 10

Sourdough Crumble, Olive Oil

SALADS

PB GF LOVE SALAD | 20

Mixed Greens, Artichokes, Hearts of Palm, Avocado, Heirloom Cherry Tomatoes, Creamy Balsamic Vinaigrette

GF CHICKEN SALAD | 24

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

CAESAR | 18

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

Level Two Neiman Marcus Chicago - Oakbrook 6 Oakbrook Center Oakbrook, IL 60523 630-586-3150

SANDWICHES

BLTA | 18

Toasted Sourdough, Applewood Smoked Bacon, Lettuce, Tomato, Avocado, Garlic Mayonnaise, Potato Chips

TUNA MELT | 19

Toasted Sourdough, Tuna Pecan Salad, Sharp Cheddar Cheese, Tomato, Red Onion, Cornichon, Potato Chips

MAINS

GF SALMON TACOS* | 25

Corn Tortilla, Cabbage Salad, Cilantro-Lime Dressing, Avocado, Jalapeño, Chipotle Mayonnaise

v HERB CHEDDAR QUICHE | 20

Mixed Greens, Marinated Tomatoes, Balsamic Dressing

CLASSIC NM FARE

NM CLASSIC SANDWICH

Sunday-Monday CLOSED

Tuesday-Saturday 11am-3pm

Served on Sourdough with Potato Chips NM Chicken Salad 18 Tuna Pecan Salad 18

SAMPLER | 24

Hours:

Cup of Soup, NM Classic Sandwich Half, Marinated Artichoke & Tomato Salad, Balsamic Dressing.

MANDARIN ORANGE SOUFFLÉ | 24

NM Chicken Salad, Sliced Almonds, Seasonal Fruit, Today's Sweet Bread

NM CHOCOLATE CHIP COOKIES | 5

KIDS MENU 12 & YOUNGER

All Kid's Menu Items Served with Mini NM Chocolate Chip Cookie and a Drink

v GRILLED CHEESE | 12

Fruit Cup

PB & J | 12

Fruit Cup

CHILDREN'S TACO | 12

Choice of One Salmon or Grilled Chicken Taco in a Soft Corn Tortilla, with Cabbage Slaw, Avocado, Chipotle Mayo, Chips and Salsa

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 15

Ferrari Brut Rosé, Trentino NV glass 14 | half bottle 29

Steorra Brut, Russian River Valley NV glass 12 | bottle 47

Accademia Prosecco Superiore, Treviso NV glass 12 | bottle 47

Veuve Clicquot Brut "Yellow Label", **Reims NV** glass 25 | bottle 129

WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2021 glass 14 | bottle 54

Cliff Lede Sauvignon Blanc, Napa Valley 2021 glass 14 | bottle 56

Neiman Marcus Chardonnay, Sonoma County 2018 glass 12 | bottle 47

Studio by Miraval Rosé, France 2021 glass 13 | bottle 53

REDS

Cherry Pie Pinot Noir, California 2019 glass 12 | bottle 47

Benziger Family Winery Cabernet Sauvignon, Sonoma 2018 glass 10 | bottle 41

SPECIALTY COCKTAILS

SEASON'S SANGRIA | 16

Cointreau, Chambord Raspberry Liqueur, Lemon, Accademia Prosecco

NM MARGARITA | 16

Casa Del Sol Blanco, Lime, Agave

EMPRESS 75 | 16

Empress 1908 Gin, Lemon, Bubbles

CHILLED & BREWED

ICED TEA | 5

SPICED ICED TEA | 5

Q SPECTACULAR DRINKS (6.7 oz. bottle) **I 5** Q Ginger Ale, Q Club Soda, Q Tonic, or Q Ginger Beer

ACQUA PANNA® premium still water (750mL) **1 7**

S.PELLEGRINO® sparkling water (750mL) **1 7**

HOT TEA | 5

breakfast black, earl grey, jasmin vert, chamomile

FILTER DRIP COFFEE | 5

regular/decaf

ESPRESSO | 5

regular/decaf

CAPPUCCINO | 5.5

espresso, equal parts steamed milk and froth

CAFFÈ LATTE | 6

espresso, steamed milk, layer of froth

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