

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

nm cafe

Oak Brook

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

CHAMPAGNE & SPARKLING

- Voga Rosé of Pinot Grigio, Extra Dry, Italy NV **quarter bottle 14**
- Moët et Chandon Brut Impérial, Épernay NV **quarter bottle 25**
- Gloria Ferrer Private Cuvée Brut, Sonoma County NV **glass 11 | bottle 45**
- Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV **glass 13 | bottle 53**
- Bollinger Special Cuvée Brut, Ay NV **bottle 113**
- Étoile Brut Rosé, California NV **glass 18 | bottle 73**
- Veuve Clicquot Brut “Yellow Label”, Reims NV **bottle 125**

WHITES

- Neiman Marcus Chardonnay, Santa Barbara County 2014 **glass 13 | bottle 53**
- Lunardi Pinot Grigio, delle Venezie 2016 **glass 12 | bottle 47**
- Hanna Sauvignon Blanc, Russian River Valley 2014 **glass 12 | bottle 47**
- Lange Twins Sangiovese Rosé, Lodi 2016 **glass 9 | bottle 39**

REDS

- Zuccardi Q Malbec, Uco Valley 2014 **glass 11 | bottle 45**
- Benziger Cabernet Sauvignon, Sonoma County 2011 **glass 12 | bottle 47**
- Flor de Campo Pinot Noir, Central Coast 2013 **glass 13 | bottle 53**
- Raymond Merlot Reserve Selection, Napa Valley 2011 **glass 16 | bottle 65**

Specialty Cocktails

NEIMAN MARCUS MARGARITA 14

herradura reposado tequila, cointreau, tamarind nectar,
fresh lime and citrus sour, agave nectar,
tajin lime salt rim

GORGEOUS MARY 12

absolut peppar vodka, house-seasoned tomato juice,
slender carrot pickle

NM MIMOSA 11

gloria ferrer private cuvée brut, fresh orange juice

GIN AND ORANGE BLOSSOM 11

fords gin, orange spiced tea blend, elderflower and soda

MULE TO MEASURE 14

absolut elyx vodka, elderflower liqueur, berries and ginger,
fresh mint, copper coupe service

VOJITO BLACKBERRY 12

tito's handmade vodka, combier crème de mure,
lime, blackberry, mint, soda splash

CHAMBORD SANGRIA 15 glass | 83 pitcher

chambord, brown sugar, seasonal fruits,
red wine and prosecco

Chilled

DAMMANN FRÈRES ICED TEA 3.5

SPICED ICED TEA 4

POMEGRANATE LEMONADE 5

ELDERFLOWER ORANGE SPARKLE 5

fresh oj and orange spices, elderflower,
lemon/lime & club soda

POM-JITO 5

fresh brewed tea, mint, pomegranate and soda splash

Q SPECTACULAR DRINKS 4

q ginger ale, q club soda or q tonic

ACQUA PANNA®

PREMIUM STILL WATER 500mL 4 | 1L 8

S.PELLEGRINO®

SPARKLING WATER 500mL 4 | 1L 8

ASSORTED SODAS 3.5

For specific calorie information about our beverages
please inquire of your server.

Starters


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

seasonally inspired.

TUSCAN LENTIL & VEGETABLE SOUP

cup 7.5 | bowl 10

 spinach, lemon zest, olive oil drizzle,
shaved ricotta salata.

	cal	fat	sat fat	chol	sodium	carbs	protein
	220	3.5 g	1.5 g	5 mg	420 mg	34 g	14 g
	310	4.5 g	1.5 g	5 mg	570 mg	51 g	21 g

SHRIMP COCKTAIL **16**


 classic cocktail sauce, lemon. cal 230


SPINACH & ARTICHOKE DIP **11**

served warm with tortilla chips. cal 420

Composed Salads

GRILLED SHRIMP SALAD 24

 greens, quinoa, ricotta salata, rainbow carrot shavings, watermelon radish, tomato, cucumber, light green goddess dressing.


	cal	fat	sat fat	chol	sodium	carbs	protein
	320	13 g	3.5 g	180 mg	680 mg	27 g	26 g

WALDORF SALAD & CURRY CHICKEN SALAD 17


mixed greens, honey dijon dressing, walnuts, apples, grapes, nm scoop curry chicken salad, sweet muffin. cal 590


SAUTÉED SALMON FILET* 24

kale & mixed greens, freekeh, grilled asparagus, feta, chickpeas, tomato, shaved red onions, greek vinaigrette.


	cal	fat	sat fat	chol	sodium	carbs	protein
	560	29 g	7 g	100 mg	810 mg	33 g	40 g

ROAST TURKEY & PEAR SALAD 20

 goat cheese, arugula, mixed greens, candied pecans, sun-dried apricots, figs, light creamy white balsamic vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	470	18 g	5 g	90 mg	340 mg	46 g	34 g

TRIO SALAD 17.5

 scoop of chicken and tuna pecan salad with small side greek salad of romaine, artichokes, onion, feta, red wine vinaigrette. cal 720

MANDARIN ORANGE SOUFFLÉ 20

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

BAJA SALAD 18

ancho-lime chicken, avocado, tomatoes, roasted corn, pepitas, greens, feta cheese, tortilla strips, cilantro-lime vinaigrette. cal 800



BENEFIT

Cuisine for a healthier lifestyle



GLUTEN-FREE

Sandwiches

ROAST TURKEY & HAVARTI 17

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

VEGETABLE NAAN PANINI MELT 17


zucchini, roasted red peppers, goat cheese, grilled red onion, roasted mushrooms pesto dipping sauce, fruit, petite salad. cal 790

TRIPLE GRILLED CHEESE 17.5

swiss, cheddar, mozzarella, tomato, sourdough, soup, petite salad. cal 840 (soup not included in calorie count)


SALMON TACOS* 19

blackened salmon filet, 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

TUSCAN GRILLED CHICKEN MELT, WITH FRESH MOZZARELLA & ARUGULA 17.5

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

NEIMAN MARCUS TUNA MELT 16

tuna pecan salad, on pita round topped with cheddar cheese, and sliced tomato, melted and served with petite salad. cal 730

TODAY'S MEDLEY 16.5

cup of soup, one half chicken salad with bacon or tuna pecan salad sandwich, fresh fruit.

Main Selections

CRAB CAKE BURGER 19

red cabbage slaw and roasted jalapeño aioli,
chips, fruit. cal 1050

TURKEY MEATLOAF 18.5

mashed potatoes, gravy, asparagus, carrots. cal 610

QUICHE OF THE DAY 15.5

mixed greens, fruit salad.

CHEF'S DAILY FEATURE AQ



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.

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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Geyer Duple, Manager
Roberto Contreras, Chef

TELL US HOW WE ARE DOING

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VISIT US

www.neimanmarcus.com/restaurants