

STARTERS

DAILY SOUP	CUP 9 / BOWL 11
seasonally inspired	
WHITE BEAN CHICKEN CHILI	CUP 9 / BOWL 11
cilantro, pickled jalapeño, tortilla chips	
✓ TRUFFLE FRIES	12
parmesan, parsley, white truffle oil, garlic aioli	
CRAB CAKE	22
market slaw, remoulade	
✓ 🌱 ONION DIP	14
caramelized onion, potato chips	
CRISPY CALAMARI*	20
spicy cherry peppers, garlic butter	

SALADS

CAESAR SALAD	17
romaine, capers, toasted panko, parmesan cheese, caesar dressing	
✓ 🌱 NORTSHORE CHOPPED	28
romaine, chicken, tomato, cucumber, red onion, chickpeas, goat cheese, red wine vinaigrette	
GREEN GODDESS	22
romaine, cucumber, pickled red onion, sugar snap peas, bacon, avocado, egg, goat cheese, green goddess dressing	
CRAB & SHRIMP LOUIE*	42
jumbo lump crab, poached shrimp, romaine, asparagus, boiled egg, cherry tomato, radish, louie dressing	
🌱 CURRY CHICKEN SALAD	28
nm curry chicken salad, mixed greens, mango, cucumber, cherry tomato, herbs, toasted almond, citrus vinaigrette	
🌱 SESAME SALAD	20
romaine, cabbage, cilantro, scallion, carrots, red pepper, mandarin orange, crispy wonton, hoisin dressing	
🌱 LOVE SALAD*	27
chopped chicken, mixed greens, avocado, heirloom cherry tomatoes, hearts of palm, artichoke, creamy balsamic dressing	

ADD ON PROTEINS

CHOPPED CHICKEN* 8 / SHRIMP* 10 / SALMON* 12

HANDHELDS

NM BURGER*	22
black angus patty, brioche, sharp cheddar, lettuce, tomato, chipotle mayonnaise, served with french fries	
ADD AVOCADO 3 / ADD BACON 3	
✓ CALIFORNIA CLUB	20
wheat bread, arugula, tomato, cucumber, avocado, havarti cheese, pesto aioli, chips	
TUNA MELT	21
whole wheat bread, tuna pecan salad, sharp cheddar cheese, tomato, pickled red onion, cornichon, french fries	
nm SAMPLER	25
cup of soup, nm classic sandwich half, ambrosia salad	
🌱 SALMON TACOS*	27
blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, chipotle mayonnaise, fresh salsa	
SOUTHERN CHICKEN SANDWICH*	25
crispy chicken breast, hot honey, dill pickles, coleslaw, french fries	

MAINS

nm MANDARIN ORANGE SOUFFLÉ	26
nm chicken salad, sliced almonds, seasonal fruit salad, today's sweet bread	
🌱 🌱 WARM GRAINS	20
red quinoa, beluga lentils, asparagus, pickled red onion, spinach salad, avocado, ginger miso dressing	
CHICKEN PICCATA*	28
linguini, lemon butter, capers, parmesan cheese	
LEMON BUTTER CRAB PASTA*	40
linguini, jumbo lump crab, spinach, ginger-chili compound butter, garlic cream	
SALMON NIÇOISE*	32
crispy fingerling potatoes, asparagus, heirloom cherry tomatoes, olive tapenade, jammy egg, dijon-shallot dressing	

✓ VEGETARIAN 🌱 PLANT-BASED 🌱 GLUTEN-FREE nm NM CLASSIC

*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.

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

SPECIALTY COCKTAILS

1907 COCKTAIL <i>campari, joto yuzu sake, strawberry rose, prosecco</i>	18
BL BOUQUET <i>reyka vodka, lavender, limoncello, basil and NM "The Callie" Sparkling Rosé</i>	18
POMEGRANATE PALOMA <i>casa del sol blanco, pomegranate lime sour, fever-tree grapefruit</i>	18
ESPRESSO MARTINI <i>reyka vodka, coffee and irish cream liqueurs</i>	18
MARIPOSA TONIC <i>empress 1908 gin, fever-tree tonic, herbs, fruit</i>	18
BLOOD ORANGE MANHATTAN <i>brother's bond bourbon, blood orange juice, clove simple</i>	18
CHERRY HIBISCUS MARGARITA <i>espolon reposado, heering cherry liqueur, hibiscus, lime sour, red sugar rim</i>	18
STRAWBERRY SPRING <i>casa del sol blanco, aperol, lemon, strawberry, grapes, honeydew</i>	18

WINE SELECTION

CHAMPAGNE & SPARKLING

Une Femme "The Callie" Rosé for Neiman Marcus, California NV	quarter bottle	18	four-pack	54
Ferrari Brut Rosé, Trentodoc NV			half bottle	39
Scharffenberger Brut, Mendocino NV	glass	13	bottle	53
Bisot "Jeio" Prosecco DOC NV	glass	12	bottle	47
Veuve Clicquot Brut "Yellow Label", Reims NV	glass	29	bottle	145
Lucien Albrecht Brut Rosé Crémant d'Alsace NV	glass	15	bottle	59
Laurent-Perrier Cuvée Rosé, Tours-sur-Marne NV	glass	37	bottle	175
La Grande Dame by Yaiyoi Kusama, Reims 2012			bottle	595

WHITES & ROSÉ

Attems Pinot Grigio, Friuli 2022	glass	14	bottle	56
Cakebread Sauvignon Blanc, Napa Valley 2022	glass	19	bottle	75
Cuvaison Chardonnay, Los Carneros 2021	glass	18	bottle	72
Chateau d'Estoublon Roseblood Rosé, Provence 2023	glass	14	bottle	56

REDS

Belle Glos "Dairyman" Pinot Noir, Russian River Valley 2022	glass	22	bottle	81
Daou Reserve Cabernet Sauvignon, Paso Robles 2020	glass	20	bottle	80
Freestone-Occidental Pinot Noir, Sonoma Coast 2023			bottle	203

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

CHILLED

ICED TEA	5
NM SPICED ICED TEA	5
FEVER-TREE <i>assorted sodas (200mL)</i>	7
ACQUA PANNA® <i>premium still water (750mL)</i>	8
S.PELLEGRINO® <i>sparkling water (750mL)</i>	8

BREWED

HOT TEA <i>breakfast black, earl grey, jasmine vert, mint green, chamomile</i>	5
FILTER DRIP COFFEE <i>regular/decaf</i>	5
ESPRESSO <i>regular/decaf</i>	5
CAPPUCCINO <i>espresso, equal parts steamed milk and froth</i>	5.5
CAFFÈ LATTE <i>espresso, steamed milk, layer of froth</i>	6

NON-ALCOHOLIC (<0.1 ABV)

SPRING CLEANING <i>dammann frères black tea, pineapple, lemon, cinnamon</i>	12
ORANGE SPARKLE <i>nm spiced iced tea, lavender, lemon-lime, club</i>	12

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