

THE ZODIAC ROOM

DOWNTOWN DALLAS, TX

ROTUNDA

SAN FRANCISCO, CA

PARAMUS, NJ

NM CAFE

PALO ALTO, CA

SAN DIEGO, CA

TOPANGA, CA

LAS VEGAS, NV

SCOTTSDALE, AZ

ATLANTA, GA

DALLAS NORTHPARK, TX

FT. WORTH CLEARFORK, TX

KING OF PRUSSIA, PA

MCLEAN, VA

SHORT HILLS, NJ

NORTHBROOK, IL

TROY, MI

GARDEN CITY, NY

MARIPOSA

BEVERLY HILLS, CA

NEWPORT BEACH, CA

HONOLULU, HI

HOUSTON, TX

PLANO, TX

SAN ANTONIO, TX

CORAL GABLES, FL

BOCA RATON, FL

CHICAGO, IL

ST. LOUIS, MO

WHITE PLAINS, NY

ESPRESSO BAR

HONOLULU, HI

DOWNTOWN DALLAS, TX

FRESH MARKET

SAN FRANCISCO, CA

MERMAID BAR

DALLAS NORTHPARK, TX

BAR ON 4

BEVERLY HILLS, CA

CHICAGO, IL

CAFE ON 3

BEVERLY HILLS, CA

BAL HARBOUR, FL

BG / PALETTE / GOODMAN'S BAR

BERGDORF GOODMAN, NY

WELCOME TO



Tyson's Galleria

The **NM Cafe** has been a **Tyson's Galleria** landmark for over 25 years. Whether dining with a group or simply ordering upscale take-out, expect delectable food and the exceptional service that is synonymous with Neiman Marcus. 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.



WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Ferrari Brut Rosé, Trentodoc NV **GLASS 14 | HALF BOTTLE 29**

Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**

Bottega Prosecco "Il Vino dei Poeti", Treviso NV **GLASS 12 | BOTTLE 47**

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 129**

WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2022 **GLASS 13 | BOTTLE 53**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 14 | BOTTLE 56**

Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 12 | BOTTLE 47**

JJ Vincent Chardonnay, Burgundy 2016 **GLASS 15 | BOTTLE 65**

Clos Pegase Mitsuko's Vineyard Chardonnay, Napa Valley 2020
GLASS 18 | BOTTLE 79

Chateau Miraval Rosé, Cotes de Provence 2022 **GLASS 13 | BOTTLE 53**

REDS

Cherry Pie Pinot Noir, California 2016 **GLASS 12 | BOTTLE 47**

Benziger Cabernet Sauvignon, Sonoma County 2016 **GLASS 10 | BOTTLE 41**

Duckhorn Cabernet Sauvignon, Napa Valley 2019 **GLASS 19 | BOTTLE 87**



SPECIALTY COCKTAILS

POMEGRANATE PALOMA 16

casa del sol blanco, pomegranate lime sour,
fever tree grapefruit

ESPRESSO MARTINI 18

belvedere vodka, coffee and irish cream liqueurs

MARIPOSA TONIC 16

empress 1908 gin, fever tree tonic, herbs, fruit

BLOOD ORANGE MANHATTAN 16

brother's bond bourbon, blood orange juice, clove simple

HONEY SPICE MARGARITA 18

casa del sol reposado, honey, lime, cointreau,
cinnamon sugar rim, honey clusters

ROSÉ APEROL SPRITZ 16

aperol, club, ferrari rosé




STARTERS

DAILY SOUP cup 9 | bowl 11
seasonally inspired.


TORTILLA SOUP cup 9 | bowl 11
cheddar cheese, cilantro green chili, tortilla chips.


SALADS


CHICKEN CAESAR 24
romaine, crispy panko, capers, parmesan,
creamy caesar dressing.

 **SEAFOOD LOUIE** 40
shrimp, jumbo lump crab, romaine, cucumber, tomato,
radish, egg, avocado, louie dressing.

KALE SALAD 20
kale, shaved brussels & cauliflower, golden raisin, avocado,
pecans, maple-ginger dressing.
with chicken 28 | with salmon* 32

 **CHICKEN SALAD** 26
mixed greens, nm chicken salad, shaved celery,
fresh & sun-dried fruits, toasted almonds,
lemon vinaigrette.

 **ROASTED SQUASH PANZANELLA** 20
arugula, roasted winter squash, toasted rustic bread, goat cheese,
dates, balsamic agrodolce, olive oil.
with chicken 28 | with salmon* 32

 **MANDARIN ORANGE SOUFFLÉ** 26
nm chicken salad, sliced almonds, sliced apples,
today's sweet bread.

 VEGETARIAN  PLANT-BASED  GLUTEN-FREE  NM CLASSIC

*These items are cooked to order. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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




SANDWICHES

NM BURGER* 21
black angus patty, brioche, sharp cheddar, lettuce, tomato,
chipotle mayonnaise, served with potato chips.
with avocado 24 | with bacon 24


TUNA MELT 21
whole wheat bread, tuna pecan salad, sharp cheddar cheese,
tomato, red onion, cornichon, potato chips.

 **SAMPLER** 25
cup of soup, nm classic sandwich half, market salad.



TURKEY SANDWICH 21
oven roasted turkey breast, apricot mostarda, arugula,
lemon aioli, focaccia, potato chips.

 **TRIPLE GRILLED CHEESE** 20
gruyère, sharp cheddar, parmesan, tomato jam,
mixed greens, vinaigrette.

MAIN SELECTIONS

 **SALMON TACOS*** 27
blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro,
jalapeños, avocado, chipotle mayonnaise, fresh salsa.

CRISPY CHICKEN PAILLARD 26
roasted cauliflower, lemon butter caper sauce, shaved parmesan.

  **WARM GRAINS** 22
red quinoa, kale, roasted butternut squash & brussels sprouts,
avocado, maple-ginger dressing.
with chicken 30 | with shrimp* 32 | with salmon* 34

 **PAN ROASTED SALMON NIÇOISE*** 30
fingerling potatoes, haricot vert, tomato, soft-boiled egg,
olive tapenade.



KIDS MENU 12 & YOUNGER

all kid's menu items served with mini nm chocolate chip cookie and a drink.

✓ GRILLED CHEESE 12

potato chips, fruit cup.

CHICKEN STRIPS 12

potato chips, fruit cup.

✓ PENNE 12

tomato marinara, parmesan.

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.

CHILLED

ICED TEA 5

SPICED ICED TEA 5

Q SPECTACULAR DRINKS (6.7 oz. bottle) 5

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



WINE SELECTION

CHAMPAGNE & SPARKLING

Une Femme "The Callie" Rosé, California NV **QUARTER BOTTLE 18**

Moët et Chandon Brut Impérial, Épernay NV **QUARTER BOTTLE 20**

Ferrari Brut Rosé, Trentodoc NV **GLASS 14 | HALF BOTTLE 29**

Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**

Bottega Prosecco "Il Vino dei Poeti", Treviso NV **GLASS 12 | BOTTLE 47**

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 129**

WHITES & ROSÉ

Chateau d'Esclans "Whispering Angel" Rosé, Cotes de Provence 2022 **HALF BOTTLE 33**

Terlato Pinot Grigio, Friuli 2022 **GLASS 13 | BOTTLE 53**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 14 | BOTTLE 56**

Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 12 | BOTTLE 47**

JJ Vincent Chardonnay, Burgundy 2016 **GLASS 15 | BOTTLE 65**

Clos Pegase Mitsuko's Vineyard Chardonnay, Napa Valley 2020 **GLASS 18 | BOTTLE 79**

Chateau Miraval Rosé, Cotes de Provence 2022 **GLASS 13 | BOTTLE 53**

REDS

Cherry Pie Pinot Noir, California 2016 **GLASS 12 | BOTTLE 47**

Benziger Cabernet Sauvignon, Sonoma County 2016 **GLASS 10 | BOTTLE 41**

Duckhorn Cabernet Sauvignon, Napa Valley 2019 **GLASS 19 | BOTTLE 87**

BREWED

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

FOLLOW US

@NeimanMarcus

#NMcooks

#NMyum

#NMhappyhour



Mickael Chenal, Chef Manager

VISIT US

www.neimanmarcus.com/restaurants