

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



King of Prussia

A tradition for almost 30 years, the **NM Cafe** in **King of Prussia** has been a favorite setting for lunch with family and friends. Our innovative menu features a classic selection of fresh and healthful seasonal entrees. Be it business or pleasure, you will enjoy a fine dining experience provided by our professional staff. 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 non-alcoholic beverages, wine and spirits, 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

Chandon Rosé, California NV **187ML 17**

Ferrari Brut Rosé, Trentodoc NV **GLASS 23 | HALF BOTTLE 55**

Bottega "Il Vino dei Poeti" Prosecco, Treviso NV **GLASS 11 | BOTTLE 57**

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 185**

WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2021 **GLASS 14 | BOTTLE 69**

Stag's Leap "Aveta" Sauvignon Blanc, Napa Valley 2022 **GLASS 19 | BOTTLE 99**

Sonoma-Cutrer Chardonnay, Russian River Ranches 2021 **GLASS 13 | BOTTLE 63**

Louis Jadot Chardonnay, Burgundy 2022 **GLASS 14 | BOTTLE 71**

Whispering Angel Rosé, Côtes de Provence 2022 **GLASS 16 | BOTTLE 77**

REDS

MacMurray Estate Vineyards Pinot Noir, Russian River Valley 2021
GLASS 18 | BOTTLE 90

Duckhorn Decoy Cabernet Sauvignon, Alexander Valley 2021
GLASS 22 | BOTTLE 109



SPECIALTY COCKTAILS

POMEGRANATE PALOMA 16

tequila blanco, pomegranate lime sour,
fever tree grapefruit

ESPRESSO MARTINI 18

belvedere vodka, coffee and irish cream liqueurs

HONEY SPICE MARGARITA 18

tequila 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.

TRUFFLE FRIES 12
parmesan, parsley.

BRUSSELS SPROUTS 14
balsamic agrodolce, dates, pepita, lime, cilantro.

SALADS

CHICKEN CAESAR 23
romaine, crispy panko, capers, parmesan,
creamy caesar dressing.

CRAB CAKE SALAD 35
mixed greens, roasted red peppers, zucchini, tomato, avocado,
remoulade, citrus dressing.

KALE SALAD 18
kale, shaved brussels & cauliflower, avocado, golden raisin,
maple-ginger dressing.
with chicken 26 | with salmon* 30

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

ROASTED PEAR SALAD 18
mixed greens, endive, blue cheese, toasted walnuts,
balsamic vinaigrette.
with chicken 26 | with salmon* 30

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



SANDWICHES

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

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

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

TURKEY SANDWICH 21
oven roasted turkey breast, apricot mostarda, lettuce, lemon aioli,
focaccia, french fries.

TRIPLE GRILLED CHEESE 20
swiss, cheddar, parmesan, tomato jam, mixed greens,
lemon vinaigrette.

MAIN SELECTIONS

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

CRISPY CHICKEN PAILLARD 25
roasted cauliflower, baby kale, lemon butter caper sauce,
shaved parmesan.

WARM GRAINS 20
red quinoa, kale, spiced crispy brussels sprouts,
roasted butternut squash, avocado,
ginger-maple dressing.
with chicken 28 | with shrimp* 30
with salmon* 32 | with jumbo lump crab 38

PAN ROASTED SALMON* 30
wild rice, baby bok choy, roasted tomato,
fernando pensato lemon & rosemary oil.

V VEGETARIAN **P** PLANT-BASED **G** 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 foodborne illness.

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



KIDS MENU 12 & YOUNGER

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

✓ GRILLED CHEESE 12

french fries, fruit cup.

CHICKEN STRIPS 12

french fries, 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

TROPICAL PEACH 6

peach, pineapple and coconut

SEASONAL LEMONADE 6

house lemonade, seasonal fruit flavoring

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

BEER SELECTION 8

daily offering

BREWED

HOT TEA 5

AMERICANO 5

espresso mixed with hot water – similar in taste to drip coffee

CAPPUCCINO 5

espresso and milk, topped with a layer of airy foam

DRIP COFFEE 4

A classic cup of coffee. We offer our signature house blend, Corsica

ESPRESSO 4

Our default is a double shot. We offer our signature house blend, Nizza.

LATTE 5

espresso and milk, topped with a thin layer of silky micro foam



WINE SELECTION

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Calera Chardonnay, Central Coast 2021 BOTTLE 79

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Clem Cizewski, Manager

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