

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 NORTH PARK, 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 NORTH PARK, TX

BAR ON 4

BEVERLY HILLS, CA

CHICAGO, IL

CAFE ON 3

BEVERLY HILLS, CA

BAL HARBOUR, FL

CARRIE'S at NEIMAN'S

BAL HARBOUR, FL

BG / GOODMAN'S BAR /

CAFE GINORI at

BERGDORF GOODMAN

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

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 145**

WHITES & ROSÉ

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

Stag's Leap Sauvignon Blanc, Napa Valley 2022 **GLASS 22 | BOTTLE 109**

Sonoma-Cutrer Chardonnay, Sonoma Coast 2022 **GLASS 16 | BOTTLE 77**

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 18

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 18

aperol, club, ferrari rosé

NON-ALCOHOLIC (<0.1 ABV)

STRAWBERRY SPRING SPRITZ 12

Lyre's Italian Spritz, strawberry rose,
lemonade, Q club soda



STARTERS

DAILY SOUP cup 9 | bowl 11
seasonally inspired.

V TRUFFLE FRIES 12
parmesan, parsley.

SALADS

CAESAR 18
romaine, crispy panko, capers, parmesan,
creamy caesar dressing.

GF COBB 20
iceberg lettuce, tomato, bacon, egg, avocado, cucumber,
blue cheese, balsamic dressing.

GF CHICKEN SALAD 26
mixed greens, nm chicken salad, shaved celery, fresh fruits,
toasted almonds, lemon vinaigrette.

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

PROTEINS

WITH CHICKEN 8

WITH SHRIMP* 10

WITH SALMON* 12

V VEGETARIAN **P** PLANT-BASED **GF** 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.



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, dill pickle, french fries.

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

TURKEY CLUB 22
sourdough bread, oven roasted turkey, bacon, lettuce, tomato,
garlic mayonnaise, french fries.

MAIN SELECTIONS

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

CRISPY CHICKEN PAILLARD 25
asparagus, tomato-caper salsa, lemon butter sauce,
shaved parmesan.

P GF WARM GRAINS 20
red quinoa, grilled portobello mushroom, roasted carrots, avocado,
herb salad, tomato vinaigrette.
with chicken **28** | with shrimp* **30** | with salmon* **32**

RIGATONI POMODORO 20
tomato basil sauce, parmesan cheese.



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) 6

q ginger ale, q club soda, q tonic, or q ginger beer

ACQUA PANNA® premium still water (750mL) 8

S.PELLEGRINO® sparkling water (750mL) 8

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

CHAMPAGNE & SPARKLING

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 145**

WHITES & ROSÉ

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

Stag’s Leap Sauvignon Blanc, Napa Valley 2022 **GLASS 22 | BOTTLE 109**

Calera Chardonnay, Central Coast 2021 **BOTTLE 79**

Sonoma-Cutrer Chardonnay, Sonoma Coast 2022 **GLASS 16 | BOTTLE 77**

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

FOLLOW US

@NeimanMarcus

#NMcooks

#NMyum

#NMhappyhour

Clem Cizewski, Manager

VISIT US

www.neimanmarcus.com/restaurants