

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



Troy

A hidden gem in **The Somerset Collection**, The **NM Cafe** is a staple of elegant cuisine. Whether you join us for a relaxing lunch, a friendly gathering or an intimate conversation, we offer the perfect environment for any occasion. With warm wood tones, local artwork and masterful presentation, it is a truly one-of-a-kind experience. 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 15 | HALF BOTTLE 33**
- Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**
- Bottega “Il Vino dei Poeti” Prosecco, Treviso NV **GLASS 12 | BOTTLE 47**
- Veuve Clicquot Brut “Yellow Label”, Reims NV **GLASS 29 | BOTTLE 129**
- Étoile Rosé, North Coast NV **GLASS 18 | BOTTLE 79**

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 14 | BOTTLE 56**
- Close Pegase Mitsuko’s Vineyard Chardonnay, Napa Valley 2018 **GLASS 18 | BOTTLE 79**
- Studio by Miraval Rosé, France 2022 **GLASS 13 | BOTTLE 53**

REDS

- Cherry Pie Pinot Noir, California 2019 **GLASS 12 | BOTTLE 47**
- Celani Family Vineyards Robusto Merlot, Napa Valley 2019 **GLASS 18 | BOTTLE 79**
- Duckhorn Cabernet Sauvignon, Napa Valley 2017 **GLASS 18 | BOTTLE 79**

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



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
- BUTTERFLY 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 8 | bowl 10
seasonally inspired.

✓ ACORN SQUASH SOUP cup 8 | bowl 10
crème fraîche, scallions.

✓ AVOCADO TOAST 12
wheat berry toast, avocado, tomato-caper salsa, feta cheese,
chili flakes, lemon.
with egg 16

✓ TRUFFLE FRIES 10
garlic aioli, parmesan cheese, fresh parsley.

SALADS

CHICKEN CAESAR 23
grilled chicken, romaine, croutons, capers, parmesan,
creamy caesar dressing.

✓ 🌱 BEET SALAD 18
arugula, confit golden & red beets, goat cheese, prosciutto,
pepitas, citrus-beet vinaigrette.

🌱 CHICKEN SALAD 25
mixed greens, nm chicken salad, shaved celery,
fresh & sun-dried fruits, toasted almonds,
lemon vinaigrette.

🍷 MANDARIN ORANGE SOUFFLÉ 25
nm chicken salad, sliced almonds, seasonal fruit cup,
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* 19
black angus patty, brioche, sharp cheddar, lettuce, tomato,
chipotle mayonnaise, french fries.
with bacon 20

✓ ROASTED BEET SANDWICH 21
whole wheat bread, roasted beets, whipped goat cheese,
candied walnut pesto, pickled cucumbers, french fries.

🍷 SAMPLER 23
cup of soup, nm classic sandwich half, house salad.

NM CLASSIC SANDWICH
choice of croissant, wheat or rye bread with lettuce, tomato,
potato chips and pickle.
NM Chicken Salad 20
Tuna Pecan 20
make it a melt 23

TURKEY CLUB 23
whole grain bread, roasted turkey, bacon, lettuce, tomato, avocado,
roasted garlic aioli, french fries.

MAIN SELECTIONS

CHICKEN POT PIE 25
english peas, carrot, pearl onion, crisp puff pastry,
mixed greens & vegetable salad, herb vinaigrette.

🌾 SALMON TACOS* 25
blackened salmon filet, corn tortillas, cilantro-lime slaw, cilantro,
jalapeños, avocado, chipotle mayonnaise, fresh salsa.

🌱 🌾 WARM GRAINS 20
quinoa, confit golden beets, purple cabbage, roasted red pepper,
avocado, curried cashew, lemon-miso dressing.
with chicken 28 | with shrimp* 30 | with salmon* 32

PASTA BOLOGNESE 22
spaghetti, house-made bolognese, shaved parmesan, basil.

STANLEY MARCUS POT ROAST 28
roasted garlic mashed potatoes, oven-roasted carrots, pearl onion.



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.



WINE SELECTION

CHAMPAGNE & SPARKLING

Chandon Rosé, California NV **QUARTER BOTTLE 15**

Ferrari Brut Rosé, Trentodoc NV **GLASS 15 | HALF BOTTLE 33**

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

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

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GLASS 18 | BOTTLE 79

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CHILLED

ICED TEA 5

SPICED ICED TEA 5

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**

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

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Ashley Hardenburg, Manager

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