

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



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

Une Femme "The Callie" Rosé for Neiman Marcus, California NV
QUARTER BOTTLE 18 | FOUR-PACK 54

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 145**

WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2022 **GLASS 14 | BOTTLE 56**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 16 | BOTTLE 61**

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 19 | BOTTLE 99**

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



SPECIALTY COCKTAILS

POMEGRANATE PALOMA 18

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

ESPRESSO MARTINI 18

belvedere vodka, coffee and irish cream liqueurs

BUTTERFLY TONIC 18

empress 1908 gin, fever tree tonic, herbs, fruit

BLOOD ORANGE MANHATTAN 18

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 18

aperol, club, sparkling rosé

NON-ALCOHOLIC (<0.1 ABV)

STRAWBERRY SPRING SPRITZ 12

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



STARTERS

DAILY SOUP cup 8 | bowl 10
seasonally inspired.

V AVOCADO TOAST 12
whole grain toast, avocado, tomato-caper salsa, goat cheese, chili flakes, lemon.
with egg 16

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

SALADS

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

V GF BEETS & BERRIES 18
mixed greens, confit golden beets, goat cheese, seasonal berries, pepitas, citrus-beet vinaigrette.
with chicken 26 | with salmon* 30

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

NM MANDARIN ORANGE SOUFFLÉ 25
nm chicken salad, sliced almonds, seasonal fruit cup, today's sweet bread.

GF MAURICE SALAD 22
iceberg lettuce, roasted turkey, ham, swiss, green olives, gherkins, creamy maurice dressing.



SANDWICHES

NM BURGER* 21
black angus patty, brioche, sharp cheddar, lettuce, tomato, chipotle mayonnaise, french fries.
with bacon 22

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

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

V CALIFORNIA CLUB 18
whole grain bread, bibb lettuce, tomato, avocado, swiss cheese, pesto aioli, french fries.

MAIN SELECTIONS

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

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

GF GF 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 PRIMAVERA 20
penne, zucchini, yellow squash, cherry tomato, garlic, lemon olive oil.

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.



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

LEMONADE 8
house recipe, seasonal fruit flavored

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



WINE SELECTION

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Ashley Hardenburg, Manager

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