

STARTERS

DAILY SOUP CUP 9 / BOWL 11
seasonally inspired

LOBSTER BISQUE CUP 13 / BOWL 15
sherry cream

TRUFFLE FRIES 12
parmesan, parsley

SMASHED AVOCADO 15
pico de gallo, plantain chips, lime

LUMP CRAB CAKES 25
aji amarillo cream, sweet potato sticks

TUNA TARTARE* 20
avocado, jalapeño, cilantro, ponzu, wonton chips

SALADS

CHICKEN CAESAR* 24
romaine, garlic croutons, parmesan, capers, creamy caesar dressing
WITH ANCHOVY 26

LUMP CRAB COBB 42
romaine, avocado, tomato, cucumber, bacon, blue cheese, boiled egg, green goddess dressing

STRAWBERRY SALAD 20
arugula, asparagus, goat cheese, toasted pecans, balsamic dressing
WITH CHICKEN* 28 / WITH SALMON* 32

CITRUS SHRIMP SALAD 30
chimichurri grilled shrimp, mixed greens, grapefruit, red quinoa, avocado, pistachios, pomegranate vinaigrette

PAN ROASTED SALMON SALAD* 32
baby arugula, crispy potato, tomato, haricots vert, egg, olive, caper, dijon vinaigrette, creamy horseradish

CHICKEN SALAD 27
mixed greens, nm chicken salad, shaved celery, fresh & sun-dried fruits, toasted almonds, lemon vinaigrette

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

HANDHELDS

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

WITH AVOCADO 25 / WITH BACON 25

KEY'S REUBEN SANDWICH 36
crispy catch of the day, sauerkraut, swiss cheese, thousand island, rye bread, potato chips

NM CLASSIC SANDWICH 20
served on croissant or toasted sourdough with potato chips

NM CHICKEN SALAD / TUNA PECAN SALAD

SALMON TACOS* 28
blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, chipotle mayonnaise, fresh salsa

GRILLED STEAK SANDWICH* 26
arugula, blue cheese, fig jam, crispy shallots, herb mayo, sourdough, fries

MAINS

CHICKEN MILANESE* 26
parmesan crusted chicken, cous-cous, tomato marinara, arugula, parmesan

WARM GRAINS 22
red quinoa, dashi wilted spinach, roasted sweet potato, ponzu marinated mushrooms, avocado, carrot ginger sauce

WITH FRIED EGG* 25 / WITH CHICKEN* 29
WITH SALMON* 34 / WITH SHRIMP* 32

PAN ROASTED SALMON* 32
roasted sweet potato, goat cheese, dates, pepitas, cilantro, lime, balsamic agrodolce

FILET OF BEEF* 42
asparagus, wild mushrooms, compound butter
WITH 6OZ. LOBSTER TAIL* MP

CRAB PASTA* 42
spaghetti, cherry tomato, garlic, chili flake, scallion, lobster bisque

PAN ROASTED BRANZINO* 38
blistered tomato, kalamata olives, fingerling potatoes, capers, lemon butter sauce

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

For parties of 6 or more adults, a 20% service charge will be added.

M A R I P O S A

CHILLED

ICED TEA	5
NM SPICED ICED TEA	5
THE REPUBLIC OF TEA (330mL) <i>pomegranate green, ginger peach decaf</i>	7
FEVER-TREE <i>assorted sodas</i>	7
ACQUA PANNA® <i>premium still water (750mL)</i>	8
S.PELLEGRINO® <i>sparkling water (750mL)</i>	8

BREWED

HOT TEA <i>breakfast black, earl grey, jasmine green, chamomile</i>	5
FILTER DRIP COFFEE <i>regular/decaf</i>	5
ESPRESSO <i>regular/decaf</i>	5
CAPPUCCINO <i>espresso, equal parts steamed milk and froth</i>	5.5
CAFFÈ LATTE <i>espresso, steamed milk, layer of froth</i>	6
TRADITIONAL HOT CHOCOLATE <i>whipped cream, chocolate shavings</i>	6

VISIT US
neimanmarcus.com/restaurants

FOLLOW US
[@neimanmarcus](https://twitter.com/neimanmarcus)

Level 3
Neiman Marcus Coral Gables
390 San Lorenzo Ave.
Coral Gables, FL 33146
786.999.1018