

A Taste of Italy

FIG & DE NEGRIS BALSAMIC PEARLS TOAST 16

mascarpone cheese, figs, prosciutto, BARBERA OLIVE OIL

KALE CAESAR DI MARTINO PENNE PASTA SALAD 18

🍷 baby kale, crispy garbanzo beans, cherry tomatoes, radish, hummus caesar dressing
with chicken 25 | with salmon* 28 | with shrimp* 30

RISO BUONO CARNAROLI RICE PUDDING 8

🌿🍊 orange, LORENZO #3 OLIVE OIL, DI CAMILLO TRIPLE CHOCOLATE BISCOTTI

Specialty Cocktails

NEIMAN MARCUS MARGARITA 15

herradura reposado tequila, peach, honey syrup, cointreau, fresh lime

RISE AND SHINE 12

deep eddy orange, solerno, sour mix, orange juice, pomegranate syrup, popping boba, steorra brut

WINE HUES SANGRIA 13 glass | 52 carafe

belle de brillet pear liqueur, white wine, white peach

NM MIMOSA 12

steorra brut, orange juice

GORGEOUS MARY 13

absolut peppar, house bloody mary mix, slender carrot pickle, old bay rim

BEE'S KNEES 14

aviation american gin, lemon juice, keez beez honey

NY SOUR 13

woodford reserve, lemon juice, red wine splash, luxardo cherry

PEAR PERFECTION 15

grey goose la poire, st. germain, q club soda

PINEAPPLE GINGER MOJITO 13

don q spiced rum, mint, lime, sugar, q ginger beer

GRANDE CHAMPAGNE COCKTAIL 25

veuve clicquot, pomegranate, raw sugar cube, orange bitters

BLOOD & SAND 15

glenmorangie, sweet vermouth, cherry liqueur, blood orange juice

APEROL SPRITZ 13

aperol, nino franco "rustico" prosecco, q club soda

ELEGANT MULE 15

absolut elyx vodka, fresh lime, q ginger ale, copper coupe service

Wines by the Glass

CHAMPAGNE & SPARKLING

- Nicolas Feuillatte Brut Rosé, Épernay NV **quarter bottle 23**
- Moët et Chandon Brut Impérial, Épernay NV **quarter bottle 27**
- Moët et Chandon Brut Rosé Impérial, Épernay NV **quarter bottle 28**
- Steorra Brut, Russian River Valley NV **11**
- Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV **13**
- Étoile Brut Rosé, California NV **18**
- Veuve Clicquot Brut “Yellow Label”, Reims NV **25**
- Ruinart Blanc de Blancs, Reims NV **28**
- Laurent-Perrier Cuvée Rosé Brut, Tours-sur-Marne NV **29**
- Dom Pérignon, Épernay 2009 **50**

WHITES/ROSÉ

- Wairau River Sauvignon Blanc, Marlborough 2018 **12**
- Robert Weil Riesling Trocken, Rheingau 2017 **13**
- Lagar de Cervera Albariño, Rias Baixas 2017 **13**
- Fleur de Mer Rosé, Côtes de Provence 2018 **13**
- Neiman Marcus Chardonnay, Sonoma County 2016 **14**
- Laguna Ranch Vineyards Chardonnay, Russian River Valley 2016 **14**
- Terlato Pinot Grigio, Friuli 2016 **147**
- Château d’Esclans “Whispering Angel” Rosé, Provence 2018 **15**
- Cakebread Cellars Sauvignon Blanc, Napa Valley 2017 **16**
- Far Niente Chardonnay, Napa Valley 2017 **23**
- Lewis Cellars Chardonnay, Napa Valley 2017 **23**

REDS

- Zuccardi Q Malbec, Uco Valley, Mendoza 2016 **13**
- Cherry Pie Pinot Noir, California 2016 **13**
- Louis Jadot “Couvent des Jacobins” Pinot Noir, Burgundy 2015 **15**
- Peju Winery Merlot, Napa Valley 2015 **16**
- Enroute “Les Pommiers” Pinot Noir, Russian River Valley 2016 **18**
- The Prisoner Red Blend, Napa Valley 2017 **18**
- Numanthia Numanthia Tempranillo, Toro 2014 **19**
- William Hill Estate Cabernet Sauvignon, Napa Valley 2014 **19**
- Chateau Montelena “Calistoga Cuvée” Cabernet Sauvignon, Napa Valley 2015 **21**
- Newton “Unfiltered” Cabernet Sauvignon, Napa Valley 2015 **23**

HALF BOTTLES

- Taittinger Brut “La Française”, Reims NV **50**
- Perrier-Jouët Grand Brut, Épernay NV **64**
- Billecart-Salmon Brut Rosé, Mareuil-Sur-Ay NV **88**
- Krug Grande Cuvée, Reims NV **159**
- Murphy-Goode Sauvignon Blanc, North Coast 2017 **23**
- Cristom Mt. Jefferson Cuvée Pinot Noir, Willamette Valley 2016 **37**
- Terrazas Reserva Malbec, Mendoza 2016 **29**
- Sonoma-Cutrer Pinot Noir, Russian River Valley 2016 **36**
- Stag’s Leap “Artemis” Cabernet Sauvignon, Napa Valley 2015 **49**

Beer Selections

MIAMI BREWING COMPANY
BIG ROD COCONUT ALE 7
florida

CORONA & CORONA LIGHT 7
mexico

HEINEKEN 7
holland

SAMUEL ADAMS BOSTON LAGER 7
massachusetts

STELLA ARTOIS LAGER 7
belgium

LAGUNITAS IPA 7
california

BISCAYNE BAY BREWING
MIAMI PALE ALE 7
florida

BISCAYNE BAY BREWING
LA COLADA 7
florida

Chilled

DAMMANN FRÈRES ICED TEA 3.5

NM SPICED ICED TEA 4

COLD BREW COFFEE 6
14-hour process

FRESH LEMONADE 5

POM-JITO 5
fresh brewed tea, mint, pomegranate and soda splash

LAVENDER ORANGE SPARKLE 5
fresh oj, lavender, orange spiced tea,
lemon/lime and soda splash

Q SPECTACULAR DRINKS 4
q ginger beer, q ginger ale, q tonic or q club soda

ACQUA PANNA®
PREMIUM STILL WATER 500mL 4 | 1L 8

S.PELLEGRINO®
SPARKLING WATER 500mL 4 | 1L 8

Starters

TODAY'S SOUP **cup 7.5 | bowl 10**

seasonally inspired.


AHI TUNA TARTARE* **19**

tamari ponzu, citrus, cilantro, jalapeño, wonton chips.

PLANTAIN CHIPS **14**

house guacamole, black bean crema.


CHILLED SHRIMP COCKTAIL **18**

 tequila-lime cocktail sauce.


JUMBO LUMP CRAB CAKE **23**

char-grilled heirloom tomato, mustard sauce, peppercress.

BURRATA CHEESE **19**

 prosciutto di parma, baby arugula, truffle oil, local honey.

HEARTS OF PALM & OYSTER MUSHROOM CEVICHE **14**


  avocado, radish, cucumber, red onion, tomato, citrus.

Salads



MANDARIN ORANGE SOUFFLÉ **23**

nm chicken salad, sliced almonds, seasonal fruit, today's sweet bread.



CITRUS QUINOA **17**

 mixed greens, grapefruit, avocado, toasted almond, hemp seed, goat cheese, pomegranate dressing.
with chicken **24** | with shrimp* **29**


TOSSED ASIAN NOODLE **18**

  baby spinach, kelp noodle, carrot, radish, cucumber, seaweed, pepita, sesame, cilantro, togarashi spiced vinaigrette.
with salmon* **28** | with shrimp* **30**



WATERMELON & HEARTS OF PALM **17**

  baby greens, avocado, heirloom tomato, shaved red onion, feta, red wine vinaigrette.
with steak* **29** | with catch of the day* **MP**



HUDSON SALAD **18**

 kale, brussels sprouts, zucchini, cauliflower, beets, avocado, dried apricot, sunflower seeds, ginger-miso dressing.
with chicken **25** | with salmon* **28**

GREEK AVOCADO **17**

  baby lettuce, feta, heirloom baby tomato, cucumber, radish, dried olive, tzatziki.
with shrimp* **29** | with steak* **29**

TROPICAL MANGO **17**

  romaine, hearts of palm, avocado, heirloom petite tomato, red onion, cilantro, citrus dressing.
with shrimp* **29** | with catch of the day* **MP**

Sandwiches

MAPLE-GLAZED TURKEY CLUB 21

gruyère, applewood smoked bacon, avocado, lettuce tomato, dijonnaise, country multigrain bread, fruit.

TUSCAN GRILLED CHICKEN MELT 21

ciabatta, fresh mozzarella, pesto, arugula, tomato, grilled peppers, petite salad, fruit.

LOBSTER BLTA 32

spiced key lime aioli, applewood smoked bacon, avocado, tomato, watercress, brioche, plantain chips.

TRUFFLE MUSHROOM 20

 cashew cream, spicy greens, multigrain bread, petite salad, fruit.

MAHI MAHI FISH TACOS & CRISP CABBAGE SLAW 24

cilantro-lime vinaigrette, avocado, jalapeño, chipotle mayonnaise.

OPEN-FACED TUNA PECAN 19

whole grain bread, lettuce, tomato, avocado, seasonal fruit and berries.

NM BURGER* 21


house-blend natural beef or impossible patty, cheddar, caramelized onions, lettuce, tomato, brioche bun, pickle, secret sauce, fries.

Main Selections


CHICKEN PAILLARD MILANESE 24

herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato basil sauce, arugula, olive oil.



SAUTÉED SALMON FILET* 29

 seasonal succotash, haricots verts, citrus herb vinaigrette.

PAN ROASTED LOCAL CATCH* AQ

 saffron scented rice, green peas, chorizo, piquillo pepper aioli.



TAGLIATELLE PASTA 20

  braised kale, roasted cauliflower, wild mushroom, tomato basil sauce, toasted bread crumbs, herbs.

PAN SEARED FILET MIGNON* 33

mushroom red wine sauce, seasonal vegetables, truffle parmesan fries.

MEDITERRANEAN GRAIN BOWL 20

  heirloom bean, lentil, roasted tomato & sweet pepper, spinach, hummus, poblano dressing.

A LA CARTE POPOVER & CONSOMMÉ 15

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

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



VEGAN



VEGETARIAN



GLUTEN-FREE

Wine Selections

CHAMPAGNE & SPARKLING

- Nicolas Feuillatte Brut Rosé, Épernay NV **quarter bottle 23**
- Moët et Chandon Brut Impérial, Épernay NV **quarter bottle 27**
- Moët et Chandon Brut Rosé Impérial, Épernay NV **quarter bottle 28**
- Taittinger Brut “La Française”, Reims NV **half bottle 50**
- Perrier-Jouët Grand Brut, Épernay NV **half bottle 64**
- Billecart-Salmon Brut Rosé, Mareuil-Sur-Ay NV **half bottle 88**
- Krug Grande Cuvée, Reims NV **half bottle 159**
- Steorra Brut, Russian River Valley NV **glass 11 | bottle 45**
- Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV **glass 13 | bottle 53**
- Étoile Brut Rosé, California NV **glass 18 | bottle 73**
- Bollinger Special Cuvée Brut, Ay NV **bottle 113**
- Veuve Clicquot Brut “Yellow Label”, Reims NV **glass 25 | bottle 115**
- Ruinart Blanc de Blancs, Reims NV **glass 28 | bottle 119**
- Laurent-Perrier Cuvée Rosé Brut, Tours-sur-Marne NV **glass 29 | bottle 122**
- Dom Pérignon, Épernay 2009 **glass 50 | bottle 250**

WHITES/ROSÉ

- Murphy-Goode Sauvignon Blanc, North Coast 2017 **half bottle 23**
- Hugel Pinot Gris, Alsace 2015 **bottle 45**
- Wairau River Sauvignon Blanc, Marlborough 2018 **glass 12 | bottle 47**
- Robert Weil Riesling Trocken, Rheingau 2017 **glass 13 | bottle 49**
- Lagar de Cervera Albariño, Rias Baixas 2017 **glass 13 | bottle 53**
- Fleur de Mer Rosé, Côtes de Provence 2018 **glass 13 | bottle 53**
- Neiman Marcus Chardonnay, Sonoma County 2016 **glass 14 | bottle 57**
- Laguna Ranch Vineyards Chardonnay, Russian River Valley 2016 **glass 14 | bottle 57**
- Terlato Pinot Grigio, Friuli 2016 **glass 14 | bottle 57**
- Château d’Esclans “Whispering Angel” Rosé, Provence 2018 **glass 15 | bottle 60**
- Cakebread Cellars Sauvignon Blanc, Napa Valley 2017 **glass 16 | bottle 61**
- Duckhorn Vineyards Sauvignon Blanc, Napa Valley 2017 **bottle 61**
- Château Miraval Rosé, Côtes de Provence 2018 **bottle 61**
- Far Niente Chardonnay, Napa Valley 2017 **glass 23 | bottle 99**
- Lewis Cellars Chardonnay, Napa Valley 2017 **glass 23 | bottle 99**

Wine Selections

REDS

- Cristom Mt. Jefferson Cuvée Pinot Noir, Willamette Valley 2016 **half bottle 37**
- Terrazas Reserva Malbec, Mendoza 2016 **half bottle 29**
- Sonoma-Cutrer Pinot Noir, Russian River Valley 2016 **half bottle 36**
- Stag's Leap "Artemis" Cabernet Sauvignon, Napa Valley 2015 **half bottle 49**
- Zuccardi Q Malbec, Uco Valley, Mendoza 2016 **glass 13 | bottle 53**
- Cherry Pie Pinot Noir, California 2016 **glass 13 | bottle 53**
- Louis Jadot "Couvent des Jacobins" Pinot Noir, Burgundy 2015 **glass 15 | bottle 55**
- Antigal Uno Malbec, Uco Valley, Mendoza 2014 **bottle 55**
- Peju Winery Merlot, Napa Valley 2015 **glass 16 | bottle 63**
- Enroute "Les Pommiers" Pinot Noir, Russian River Valley 2016 **glass 18 | bottle 73**
- The Prisoner Red Blend, Napa Valley 2017 **glass 18 | bottle 73**
- Numanthia Numanthia Tempranillo, Toro 2014 **glass 19 | bottle 87**
- William Hill Estate Cabernet Sauvignon, Napa Valley 2014 **glass 19 | bottle 87**
- Chateau Montelena "Calistoga Cuvée" Cabernet Sauvignon, Napa Valley 2015 **glass 21 | bottle 89**
- Newton "Unfiltered" Cabernet Sauvignon, Napa Valley 2015 **glass 23 | bottle 92**
- Duckhorn Merlot, Napa Valley 2015 **bottle 98**
- Bella Union Vineyard Cabernet Sauvignon, Napa Valley 2015 **bottle 101**

DESSERT WINES

- Dow's LBV Port 2009 **2oz. glass 12**
- Yalumba Muscat, South Australia NV **2oz. glass 15**
- Inniskillin Vidal Pearl Icewine, Niagara Peninsula 2014 **2oz. glass 15**
- Penfolds Grandfather Tawny Port, Australia **2oz. glass 15**

TELL US HOW WE ARE DOING

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VISIT US

www.neimanmarcus.com/restaurants