

SPECIALTY COCKTAILS

- NM MIMOSA** steorra brut, fresh orange juice **12**
- SPICE COLLINS** orange and spice, elderflower, white wine and prosecco **12**
- SANGRIA** macerated fruits, rioja red, white or rosé wine
8 glass | 33 pitcher
- SEASONAL BLOOMS** elderflower and muddled seasonal fruits, white wine **12**

BEERS

- AMSTEL LIGHT** holland **7**
- HEINEKEN** holland **7**

CHILLED

- DAMMANN FRÈRES ICED TEA** **3.5**
- NM SPICED ICED TEA** **4**
- ILLY CAFFE COLD BREW** 14-hour process **6**
- POMEGRANATE LEMONADE** **5**
- PEACH-JITO** fresh brewed tea, mint, peach and soda splash **5**
- LAVENDER ORANGE SPARKLE** fresh oj, lavender, orange spiced tea, lemon/lime and soda splash **5**
-  **SPECTACULAR DRINKS** q ginger ale, q tonic or q club soda **4**
- ACQUA PANNA®** premium still water (500mL/1L) **4/8**
- S.PELLEGRINO®** sparkling water (500mL/1L) **4/8**
- ASSORTED SODAS** **3.5**

WINE SELECTIONS

CHAMPAGNE & SPARKLING

NICOLAS FEUILLATTE	brut rosé, épernay nv	23 quarter bottle
PERRIER-JOUËT	grand brut, épernay nv	47 half bottle
STEORRA	brut, russian river valley nv	12 glass 47 bottle
NINO FRANCO	"rustico" prosecco di valdobbiadene, italy nv	13 glass 53 bottle
ÉTOILE	brut rosé, california nv	18 glass 73 bottle
VEUVE CLICQUOT	brut "yellow label", reims nv	25 glass 115 bottle
PIPER-HEIDSIECK	brut "confident red lipstick", reims <i>In a gold and scarlet "lipstick" gift box. Available to enjoy at the table, or take home as a gift.</i>	95 bottle 
DOM PÉRIGNON	épernay 2006/2009	325 bottle

WHITES

SAUVIGNON BLANC	murphy-goode "the fumé", alexander valley 2011	19 half bottle
CHARDONNAY	jj vincent bourgogne, burgundy 2014	11 glass 45 bottle
SAUVIGNON BLANC	hanna, russian river valley 2016	12 glass 47 bottle
ROSÉ	fleur de mer, côtes de provence 2017	12 glass 47 bottle
PINOT GRIGIO	lunardi delle venezie 2016	12 glass 47 bottle
CHARDONNAY	neiman marcus, sonoma county 2016	13 glass 53 bottle
CHARDONNAY	laguna ranch vineyards, russian river valley 2016	14 glass 57 bottle
SAUVIGNON BLANC	domaine delaporte sancerre, loire valley 2015	15 glass 61 bottle

REDS

MALBEC	zuccardi q, uco valley 2014	11 glass 45 bottle
PINOT NOIR	cherry pie, california 2016	13 glass 53 bottle
MERLOT	peju winery, napa valley 2015	16 glass 63 bottle
CABERNET SAUVIGNON	william hill estate, napa valley 2007	16 glass 63 bottle

APPETIZERS

- TODAY'S SOUP** seasonally inspired **7.5/10**
- LOBSTER BISQUE** chopped chives **7.5/10**
- HUMMUS PLATE** zahtar toasted pita, hummus, quinoa tabouli **12**
- TRUFFLE PARMESAN FRIES** truffle and chipotle aioli **10**
- JUMBO LUMP CRAB CAKE** mustard vinaigrette, arugula, mango, cucumber, lemon **14**
- SHRIMP COCKTAIL** cocktail sauce, lemon, avocado salad **14** *
additional shrimp **3 each**



COMPOSED SALADS

- CRAB SALAD STACK** jumbo lump crab, tomatoes, mango, avocado, petite greens, grapefruit salad, lemon-saffron aioli **28**
- JUMBO LUMP CRAB COBB** petite greens, egg, avocado, heirloom tomatoes, pickled red onion, gorgonzola, apple wood smoked bacon, white balsamic vinaigrette **30**
- VEGETABLE TART & GREENS** red onion, peppers, brie, spinach, wild mushroom and parmesan quiche, mixed greens, candied pecans, cranberries, white balsamic vinaigrette **21**
- MANDARIN ORANGE SOUFFLÉ** nm chicken salad, sliced almonds, seasonal fruit, today's sweet bread **24**
- GREEK SALAD** mixed greens, quinoa, chickpeas, feta, tomato, cucumber, artichokes, light greek vinaigrette **17**
- BISTRO SALAD** spinach, apples, sun-dried fruits, spiced pecans, blue cheese, light balsamic vinaigrette **17**
- CAESAR SALAD** hearts of romaine, parmesan cheese, ciabatta croutons, caesar dressing **17**
- CHOPPED VEGETABLE SALAD** grilled asparagus, cucumbers, tomatoes, peas, carrots, chopped romaine, gruyère, white balsamic vinaigrette **17**
- ADD ON PROTEINS***
all-natural grilled chicken **7**
house roasted turkey **7**
faroe island salmon **12**
grilled shrimp **12**
crab cake (2) **15**
filet mignon **16**

SANDWICHES

- TUSCAN GRILLED CHICKEN MELT** ciabatta, fresh mozzarella, pesto, arugula, tomato, grilled peppers, petite salad, fruit **20**
- TURKEY CLUB WRAP** bibb lettuce, tomato, bacon, avocado, gruyère cheese, ranch, whole wheat wrap, french fries, fresh fruit **20**
- TRIPLE GRILLED CHEESE** gruyère, sharp cheddar, mozzarella, tomato, sourdough, soup, petite salad  **19.5**
- SALMON TACOS** blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, light chipotle mayonnaise, fresh salsa  **24 ***
- TODAY'S SAMPLER** cup of soup, one half tuna pecan, chicken salad, or turkey sandwich, seasonal fruit **20**
- MUSHROOM SWISS BURGER** all-natural beef, gruyère, melted red onions, roasted mushrooms, tomato, lettuce, pickle, fries **20 ***
- IMPOSSIBLE WRAP** vegan impossible burger, whole wheat tortilla, romaine, quinoa tabouli, olives, artichoke, avocado, fruit, petite greens  **20**

MAIN SELECTIONS

- ROASTED SALMON FILET** black rice, mushrooms, asparagus, peas, spinach, grainy mustard vinaigrette  **28.5 ***
- ANDEAN DREAM QUINOA SPAGHETTI** arrabiata sauce, roasted mushrooms, fresh mozzarella, arugula, parmesan   **20**
- CHICKEN PAILLARD MILANESE** herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato-basil sauce, arugula, olive oil **24**
- PAN ROASTED FILET MIGNON** garlic sautéed spinach, truffle parmesan fries, red wine demi-glace  **32 ***
- ROASTED CAULIFLOWER BOWL** quinoa tabouli, chick pea & roasted pepper salad, marinated carrots, spinach, romaine, arugula, mint tahini & hummus   **22**

a la carte popover and consommé **15**



VEGAN



VEGETARIAN



GLUTEN-FREE

* 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.

Tell us how we are doing:

Kevin Garvin

Vice President, Food Services

214.573.5371

Kevin_Garvin@NeimanMarcus.com

Visit us online at

www.NeimanMarcus.com/restaurants

Tommaso Frenquellucci, Manager

Benjamin Burger, Chef

Neiman Marcus
BOCA RATON

NEIMAN MARCUS CUISINE

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 attentive waitstaff team members. Thank you for shopping and dining at Neiman Marcus.

THE ZODIAC ROOM

Downtown Dallas, TX
New York City, NY

ROTUNDA

San Francisco, CA
Paramus, NJ

MARIPOSA

Beverly Hills, CA
Newport Beach, CA
Bellevue, WA
Honolulu, HI
Houston, TX
Plano, TX
San Antonio, TX
Coral Gables, FL
Boca Raton, FL
Chicago, IL
St. Louis, MO
White Plains, NY

MERMAID BAR

Honolulu, HI
Fort Lauderdale, FL
Dallas NorthPark, TX

FRESH MARKET

San Francisco, CA

BAR STANLEY

New York City, NY

NM CAFE

Palo Alto, CA
San Diego, CA
Topanga, CA
Walnut Creek, CA
Las Vegas, NV
Scottsdale, AZ
Atlanta, GA
Dallas NorthPark, TX
Fort Worth Clearfork, TX
Plano, TX
King of Prussia, PA
McLean, VA
Short Hills, NJ
Northbrook, IL
Oakbrook, IL
Troy, MI
Garden City, NY

CAFE ON 3

Beverly Hills, CA
Bal Harbour, FL

COOK & MERCHANTS

New York City, NY

ESPRESSO BAR

Honolulu, HI
Downtown Dallas, TX
King of Prussia, PA

BAR ON 4

Beverly Hills, CA
Chicago, IL

BERGDORF GOODMAN, NY

BG
Palette

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