WINE SELECTIONS

CHAMPAGNE & SPARKLING

Moët et Chandon Brut Rosé Impérial, Épernay, France NV (187ml)		22.00
Krug Grande Cuvée, Reims NV (375ml)		129.00
Taittinger Brut "La Française", Reims NV (375ml)		50.00
Domaine Chandon Brut, California NV	11.00	45.00
Santa Margherita Brut Prosecco di Valdobbiadene, Italy NV	12.00	47.00
Perrier-Jouët Grand Brut, Épernay NV		79.00
Veuve Clicquot Brut "Yellow Label", Reims NV	20.00	90.00
Moët et Chandon Cuvée Dom Perignon, Épernay 2000		325.00

WHITES

[illegible] Chardonnay, Santa Barbara County 2011	12.00	47.00
Conundrum White Blend, Rutherford 2011 (375ml)		21.00
Murphy-Goode Fumé Blanc, Alexander Valley 2010 (375ml)		23.00
Chalk Hill Chardonnay, Russian River Valley 2008 (375ml)		47.00
Morgadio Albariño, Rias Baixas 2011	12.00	47.00
Hugel Pinot Gris, Alsace 2008	11.00	45.00
Torresella Pinot Grigio, Friuli 2011	9.00	39.00
Cakebread Cellars Sauvignon Blanc, Napa Valley 2011	14.00	58.00
Craggy Range Sauvignon Blanc, Te Muna Road Vineyard, Martinborough 2010		47.00
Laguna Ranch Vineyards Chardonnay, Russian River Valley 2009	15.00	61.00
Château d'Esclans "Whispering Angel" Rosé, Provence 2011	12.00	47.00

REDS

Terrazas Reserva Malbec, Mendoza 2009 (375ml)		27.00
Cambria "Julia's Vineyard" Pinot Noir, Santa Maria 2010 (375ml)		27.00
Mount Veeder Cabernet Sauvignon, Napa Valley 2008 (375ml)		43.00
Stag's Leap "Artemis" Cabernet Sauvignon, Napa Valley 2009 (375ml)	23.00	49.00
Punto Final Reserva Malbec, Mendoza 2009		44.00
Mazzoni Sangiovese, Tuscany 2009	12.00	47.00
Meiomi Pinot Noir, Sonoma Coast 2011		45.00
Louis Jadot Couvent des Jacobins Pinot Noir, Burgundy 2009	15.00	43.00
Markham Merlot, Napa Valley 2010	12.00	47.00
Casa Lapostolle Cuvée Alexandre Merlot, Colchagua Valley 2008		61.00
Château Greysac Merlot/Cab, Médoc 2008	12.00	47.00
William Hill Estate Cabernet Sauvignon, Napa Valley 2009	16.00	62.00
Château Ste. Michelle Meritage, Columbia Valley 2008	18.00	81.00
Catena Cabernet Sauvignon, Mendoza 2010		47.00
Cline Cellars "Cool Climate" Syrah, Sonoma 2009		41.00
Maycas del Limarí Syrah, Limarí Valley 2009		44.00
Numanthia Termes Tempranillo, Toro 2009		59.00
Condado de Haza Tempranillo, Ribera del Duero 2009		61.00

SPECIALTY

GRANDE CHAMPAGNE COCKTAIL veuve clicquot, pomegranate, raw sugar cube, orange bitters		20.00
SAN FRANCISCO BLOODY MARY absolut peppar, house-seasoned tomato juice, old bay rim		10.00
ARANCIA SPRITZ aperol, santa margherita prosecco, blood orange juice		12.00
FROSTED WHITE RASPBERRY COSMO chambord vodka, white cranberry juice, cointreau, raspberry		11.00
CHERRY SIDECAR grand marnier cherry, lemon juice, sugar rim		12.00
AUTUMN IN MANHATTAN apple-spiced hudson baby bourbon, orange liqueur, apple juice (warm or chilled)		12.00
MIAMI SPICE PUNCH grey goose l'orange, grapefruit, chili, agave nectar		12.00
SOUR PASSION pisco portón, passion fruit juice, fresh lime		11.00
SOBE CAIPIRINHA cabana cachaça, lime, mango, champagne		11.00
CHOCOLATE DECADENCE godiva mocha, chocolate liqueur, absolut vanil, half & half, drunken cherry garnish		12.00
FRENCH BRANDY ALEXANDER brandy, kahlua, cointreau, milk, cinnamon sprinkle		10.00

SKINNY

PEPPERMINT MOJITO bacardi rum, lime, fresh mint, spearmint bitters, soda (120 cal)		9.00
LEMON GUM DROP DE-LITE grey goose le citron, citrus juices, gum drop (140 cal)		11.00
CRANBERRY GINGER MARGARITA PUNCH herradura blanco, domaine de canton, cranberry (190 cal)		12.00

BEERS

AMSTEL LIGHT Holland		6.00
BROOKLYN LAGER New York		5.00
SAMUEL ADAMS BOSTON LAGER Massachusetts		5.00
CORONA Mexico		6.00
HEINEKEN Holland		6.00
SEASONAL OFFERING Daily Selection		6.00

CHILLED

DAMMANN FRÈRES ICED TEA		3.00
THE REPUBLIC OF TEA ginger peach decaf, passion fruit green, pomegranate green, açai berry red, blackberry sage, mango ceylon		5.00
FRUIT SMOOTHIE strawberry, banana, low-fat yogurt, honey, orange juice		6.50
FRESH LEMONADE		5.00
VOSS WATER sparkling and still (375/800ml)	3.00	6.00
ASSORTED SODAS		3.00

STARTERS

TODAY'S SEASONAL SOUP 6.00

RIBOLLITA SOUP
white bean, kale, parmesan, pesto, croutons. 7.00
Calories 170 fat 6g sat fat 2g chol 10mg sodium 690mg total carbs 22g protein 8g

PLANTAIN CHIPS
avocado salsa, black bean purée, sour cream. 12.00
Calories 560

AHI TUNA TARTARE
soy sauce, citrus, cilantro, grilled jalapeño, toasted sesame seeds, hass avocado. 15.00
Calories 380

MAINE CRAB CAKES
classic spicy remoulade, spring radish, mâche, lemon. 15.00
Calories 580

GF CHILLED SHRIMP COCKTAIL
cucumber slaw, cilantro-lime and classic cocktail dipping sauces. 15.00
Calories 290

PEI MUSSELS
cilantro broth, lime, garlic toast. 15.00
Calories 600

COMPOSED SALADS

GF GRILLED SHRIMP SALAD
goat cheese, avocado, grapefruit, quinoa, pomegranate vinaigrette. 18.00
Calories 440 fat 23g sat fat 5g chol 175mg sodium 610mg total carbs 37g protein 26g

GF JUMBO LUMP CRAB SALAD
romaine hearts, grape tomatoes, shaved onion, hearts of palm, mango, cilantro, citrus dressing. 22.00
Calories 490

GF SEARED SALMON GREEK SALAD
romaine, kalamata olives, feta, tomato, cucumber, artichokes, lemon-oregano vinaigrette. 19.00
Calories 730

GF CLASSIC COBB
all natural chicken, avocado, bacon, blue cheese, egg, tomato, greens, red wine vinaigrette. 16.00
Calories 890

GF BABY SPINACH & APPLE SALAD
candied pecans, cambozola, champagne raspberry vinaigrette. 15.00
Calories 680

MANDARIN ORANGE SOUFFLÉ
nm all natural chicken salad, seasonal fruit, today's sweet bread. 15.00
Calories 940

*GF FILET MIGNON & CAPRESE SALAD
iceberg wedge, vine-ripened tomatoes, fresh mozzarella, red onion, balsamic vinaigrette. 23.50
Calories 760

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

GO FIGURE
CUISINE FOR A HEALTHIER LIFESTYLE

GF Gluten Free

Food Allergies? Please notify your server prior to ordering.

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

We accept Neiman Marcus, Bergdorf Goodman, all major credit cards, cash and personal checks

Tell us how we are doing
Kevin Garvin, Vice President Food Services
214-573-5371 or kevin_garvin@neimanmarcus.com

Visit us online at www.neimanmarcus.com/restaurants

SANDWICHES

GRILLED ALL NATURAL CHICKEN
sliced thin, melted swiss, bacon, avocado, tomato, lettuce, dijonnaise, ciabatta, fries. 16.00
Calories 940

ROAST TURKEY SANDWICH
herb cheese and roasted tomato spread, multigrain bread, lettuce, tomato, petite salad, fruit. 15.00
Calories 390 fat 6g sat fat 2g chol 80mg sodium 830mg total carbs 48g protein 38g

TUNA PECAN SALAD
open-faced, whole grain bread, lettuce, tomato, avocado, berries, fruit. 13.50
Calories 760

HOUSE ROAST PULLED PORK SANDWICH
meyor lemon sweet onion marmalade, crispy shredded plantains, cuban bread, fries, pickled mango. 16.00
Calories 980

GRILLED TURKEY BURGER
smoked cranberry goat cheese, grilled sweet onion, wheat kaiser roll, sweet potato fries. 16.00
Calories 810

MAHI MAHI FISH TACOS
cabbage salad, cilantro-lime vinaigrette, ancho ranch, avocado, corn tortillas. 17.00
Calories 440 fat 25g sat fat 1.5g chol 90mg, sodium 650mg, total carbs 30g, protein 5g

* GRILLED ALL NATURAL BEEF BURGER
cheddar, lettuce, tomato, pickle, grilled onion, secret sauce, fries. 15.00
Calories 990

MAIN SELECTIONS

ALL NATURAL CHICKEN PAILLARD
farro risotto, butternut squash, orange, watercress. 17.00
Calories 510 fat 13g sat fat 6g chol 130mg sodium 960mg total carbs 49g protein 53g

PAN-ROASTED MAHI MAHI
yukon gold mashed potatoes, seasonal vegetables, crab and lobster sauce. 23.00
Calories 480

LOBSTER RAVIOLI
pumpkin sage cream, maine lobster. 23.00
Calories 640

SEARED SALMON FILLET
roasted pumpkin squash, balsamic brussels sprouts, shiitake mushrooms, leeks, radicchio, lemon. 23.00
Calories 430 fat 19g sat fat 3.5g chol 85mg sodium 510mg total carbs 30g protein 33g

*GF CHIMICHURRI MARINATED ANGUS SKIRT STEAK
patatas bravas, queso fresco, sautéed garlic spinach. 22.00
Calories 810

*GF FILET OF BEEF
caramelized onions, blue cheese butter, seasonal vegetables, roast thyme fingerling potatoes, red wine jus. 26.00
Calories 1,010

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FOR OUR LITTLE SHOPPERS

Includes beverage and dessert. 12 and under only, please

CHICKEN QUESADILLA
cheddar cheese, grilled all natural chicken breast, whole wheat tortilla, salsa. 8.00
Calories 450

GRILLED ALL NATURAL CHICKEN STRIPS
sweet potato fries, broccolini, choice of dipping sauce. 8.00
Calories 430

KID'S PASTA
served with red sauce or cheese and olive oil. 8.00
Calories 290/480

PEANUT BUTTER & JELLY
whole wheat, banana. 8.00
Calories 490

Neiman Marcus

Coral Gables