WINE SELECTIONS

CHAMPAGNE & SPARKLING

Nicolas Feuillatte Brut, Épernay NV (187ml)		18.00
Moët et Chandon Brut Rosé Impérial, Épernay NV (187ml)		23.00
Veuve Clicquot Brut "Yellow Label", Reims NV (375ml)		45.00
Santa Margherita Brut Prosecco di Valdobbiadene, Italy NV	13.00	49.00
Domaine Chandon Brut, California NV	12.00	47.00
Veuve Clicquot Brut "Yellow Label", Reims NV	23.00	90.00
Moët et Chandon Cuvée Dom Perignon, Épernay 2000/2006		249.00

WHITES

Neiman Marcus Chardonnay, Santa Barbara County 2011	12.00	47.00
Murphy-Goode "The Fumé" Sauvignon Blanc, Alexander Valley 2011 (375ml)		17.00
Michel Picard Vouvray, Loire Valley 2011	9.00	39.00
Torresella Pinot Grigio, Friuli 2012	9.00	39.00
Craggy Range Sauvignon Blanc, Te Muna Road Vineyard, Martinborough 2011	12.00	47.00
Cakebread Cellars Sauvignon Blanc, Napa Valley 2012	16.00	63.00
Laguna Ranch Vineyards Chardonnay, Russian River Valley 2010	15.00	61.00
Château d'Esclans "Whispering Angel" Rosé, Provence 2012	12.00	47.00

REDS

Cambria "Julia's Vineyard" Pinot Noir, Santa Maria 2010 (375ml)		23.00
Mazzoni Sangiovese, Tuscany 2010	10.00	41.00
Louis Jadot Couvent des Jacobins Pinot Noir, Burgundy 2010	15.00	45.00
Markham Merlot, Napa Valley 2011	12.00	47.00
Château Ste. Michelle Meritage, Columbia Valley 2008	18.00	81.00
William Hill Estate Cabernet Sauvignon, Napa Valley 2009	19.00	85.00
Hawk Crest Cabernet Sauvignon, California 2007	11.00	45.00

SPECIALTY COCKTAILS

SAN FRANCISCO BLOODY MARY — 10.00
absolut peppar, house-seasoned tomato juice, old bay rim

FRUTTI DI BOSCO — 12.00
santa margherita prosecco, wild berries, lemon

PARISIAN PUNCH — 11.00
chambord vodka, st. germain, lemon, raspberries, ginger ale

CHERRY SOCIAL COSMO — 12.00
grand marnier cherry, housemade lemonade

CITRUS MANHATTAN — 12.00
woodford reserve, lemon and orange juices, cloves, bitters

RUM & SPICED BERRIES — 10.00
bacardi oakheart spiced rum, blackberries, sour and cranberry juice

HONEY GINGER COLLINS — 12.00
belvedere lemon tea, domaine de canton, honey, lemon and club soda

BLOOD ORANGE AGAVE MARGARITA — 12.00
herradura silver, solerno blood orange, lime juice, agave nectar

FAR EAST PEAR — 12.00
grey goose la poire, lemongrass, lemon and ginger ale

SKINNY

LEMON DROP DE-LITE — 11.00
grey goose le citron, citrus juices (120 cal)

WEIGHTLESS MOJITO — 9.00
bacardi superior rum, lime, mint, club soda (120 cal)

READY TO WEAR — 11.00
voli orange vanilla vodka, cointreau, cranberry juice, santa margherita prosecco (180 cal)

CHILLED

DAMMANN FRÈRES ICED TEA		3.00
SUMMER'S NIGHT TEA & SORBET FLOAT berry-flavored tea, today's sorbet		6.50
THE REPUBLIC OF TEA ginger peach decaf, passion fruit green, blackberry sage, raspberry quince		5.50
POMEGRANATE LEMONADE		4.00
PANNA WATER still (500ml/1L)	3.50	6.00
SAN PELLEGRINO WATER sparkling (500ml/1L)	3.50	6.00

STARTERS

TODAY'S SEASONAL SOUP 6.00

PASTA FAGIOLI
cannellini and red beans, pasta, tomato, parmesan, parsley. 6.50
Calories 170 fat 3g sat fat 1g chol >5mg sodium 530mg total carbs 30g protein 9g

COMPOSED SALADS

SAUTÉED BAY OF FUNDY SALMON
baby spinach, kale, oranges, almonds, farro, goat cheese, citrus vinaigrette. 19.50
Calories 520 fat 32g sat fat 7g chol 100mg sodium 280mg total carbs 19g protein 40g

GF GRILLED SHRIMP & HEARTS OF ROMAINE
peppers, quinoa, chickpeas, tomato, artichoke, feta, cucumber,
light greek vinaigrette. 20.00
Calories 360 fat 12g sat fat 3.5g chol 165mg sodium 820mg total carbs 33g protein 30g

ASIAN CHICKEN SALAD
citrus hoisin-glazed all natural chicken, seasonal greens, cucumber, red bell pepper,
mango, sesame-lime vinaigrette. 16.00
Calories 510

GF BISTRO SALAD
roasted all natural chicken, spinach, frisée, apples, sun-dried fruit, spiced pecans,
blue cheese, light balsamic vinaigrette. 16.00
Calories 530 fat 28g sat fat 6g chol 110mg sodium 850mg total carbs 31g protein 42g

CRAB CAKE SALAD
mixed greens, avocado, tomato, julienne vegetables, honey-lime vinaigrette. 20.00
Calories 550

GF SEARED AHI TUNA & LITTLE GEM SALAD
cherry tomatoes, egg, green beans, long stem artichokes, herb fingerling potatoes,
kalamata olives, lemon vinaigrette. 19.00
Calories 550

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

GF STEAK SALAD
grilled filet mignon, crumbled blue cheese, sliced tomato, red onion,
bibb hearts, balsamic vinaigrette. 22.00
Calories 850

GO FIGURE
CUISINE FOR A HEALTHIER LIFESTYLE

GF Gluten Free

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.

We accept Neiman Marcus, Bergdorf Goodman and all major credit cards.

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.therestaurantsofneimanmarcus.com

SANDWICHES

TUSCAN CHICKEN MELT
ciabatta, sliced grilled all natural chicken breast, fresh mozzarella, pesto, arugula, tomato, grilled peppers, petite salad, fruit. 15.00
Calories 460 fat 21g sat fat 4.5g chol 65mg sodium 820mg total carbs 40g protein 27g

GRILLED CHEESE & SOUP
wisconsin cheddar, baby swiss, gouda, tomato, artisan sourdough, petite salad, cup of today's soup. 15.00
Calories 840 (soup not included in calorie count)

TURKEY COBB SANDWICH
house-roast turkey breast, avocado, bacon, egg, tomato, blue cheese slaw, country white bread, fruit. 15.50
Calories 740

VEGETABLE WRAP
grilled zucchini, peppers, portobello, artichoke, cucumber, lettuce, tomato, hummus, wheat wrap, salad, fruit. 14.00
Calories 450 fat 17g sat fat 3.5g chol 0mg sodium 1170mg total carbs 64g protein 13g

CRAB CAKE SLIDERS
lettuce, tomato, secret sauce, fries. 18.00
Calories 900

CORNED BEEF REUBEN
house-cooked corned beef, swiss cheese, sauerkraut, thousand island dressing, toasted rye, fries. 15.00
Calories 1050

OPEN-FACED TUNA SALAD
marinated plum tomatoes, avocado, greens, sprouts, whole wheat, fruit. 14.50
Calories 500

ALL NATURAL HAMBURGER
cheddar, caramelized onion, tomato, lettuce, steak sauce, fries. 16.00
Calories 1030

MAIN SELECTIONS

CHICKEN PAILLARD MILANESE
herb parmesan breaded all natural chicken, israeli couscous, mushrooms, baby carrots, tomato basil sauce, arugula, olive oil. 17.00
Calories 490 fat 15g sat fat 4g chol 115mg sodium 880mg total carbs 33g protein 52g

GF SEARED SEA SCALLOPS
asparagus risotto, caramelized onion, applewood smoked bacon, radicchio salad, chives. 22.00
Calories 700

GF SAUTÉED SALMON FILET
shiitake mushrooms, radicchio, green beans, sweet potato, herb salad, carrot vinaigrette. 22.00
Calories 460 fat 26g sat fat 5g chol 80mg sodium 290mg total carbs 24g protein 33g

STEAK FRITES
filet mignon, truffled fries, sautéed garlic spinach, vegetables, demi-glace. 24.00
Calories 870

FOR OUR LITTLE SHOPPERS 8.00

Includes beverage and dessert. 12 and under only, please.

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

GRILLED ALL NATURAL CHICKEN STRIPS
sweet potato fries, choice of dipping sauce.
Calories 400

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

GRILLED CHEESE
whole wheat, fruit.
Calories 520

PEANUT BUTTER & JELLY
whole wheat, banana.
Calories 490

Neiman Marcus

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