WINE SELECTIONS

CHAMPAGNE & SPARKLING

Moët et Chandon Brut Rosé Impérial, Épernay NV (split)		25.00
Laurent-Perrier Brut, Tours-sur-Marne NV (half btl)		57.00
Veuve Clicquot Brut "Yellow Label", Reims NV (half btl)		50.00
Krug Grande Cuvée, Reims NV (half btl)		129.00
Domaine Chandon Brut, California NV (half btl)		26.00
Santa Margherita Brut Prosecco di Valdobbiadene, Italy NV	12.00	47.00
Schramsberg Blanc de Blancs Brut, North Coast 2009	13.00	52.00
Domaine Chandon Brut, California NV	11.00	45.00
Moët et Chandon Brut Impérial, Épernay NV		80.00
Nicolas Feuillatte Brut, Épernay NV	15.00	75.00
Henriot Brut, Reims NV	18.00	85.00
Laurent-Perrier Brut, Tours-sur-Marne NV		119.00
Veuve Clicquot Brut "Yellow Label", Reims NV	21.00	90.00
Louis Roederer Cristal, Reims 2004		425.00
Simonnet-Febvre Crémant Brut Rosé, Burgundy NV	14.00	50.00
Moët et Chandon Brut Rosé Impérial, Épernay NV		88.00

WHITES

Neiman Marcus Chardonnay, Santa Barbara County 2011	12.00	47.00
Robert Sinskey Pinot Blanc, Carneros 2011 (half btl)		40.00
Willakenzie Estate Pinot Gris, Willamette Valley 2011 (half btl)		26.00
Matanzas Creek Sauvignon Blanc, Sonoma County 2011 (half btl)		25.00
Brocard 1er Cru Chablis, Montée de Tonnerre 2011 (half btl)		44.00
Torresella Pinot Grigio, Friuli 2012	12.00	42.00
Michel Picard Vouvray, Loire Valley 2011	10.00	39.00
Paco y Lola Albariño, Rias Baixas 2011		35.00
Cakebread Cellars Sauvignon Blanc, Napa Valley 2012	14.00	51.00
Emmolo Sauvignon Blanc, Napa Valley 2011	13.00	49.00
Pascal Jolivet Sancerre, Loire Valley 2011	13.00	49.00
Craggy Range Sauvignon Blanc, Te Muna Road Vineyard, Martinborough 2011	11.00	45.00
Laguna Ranch Vineyards Chardonnay, Russian River Valley 2010	15.00	61.00
Forman Chardonnay, Napa Valley 2011	22.00	90.00
Ramey Chardonnay, Sonoma 2010	15.00	65.00
Olivier Leflaive "Les Sétilles" Bourgogne Blanc, Burgundy 2011	13.00	49.00
Château d'Esclans "Whispering Angel" Rosé, Provence 2012	12.00	48.00

REDS

Cambria "Julia's Vineyard" Pinot Noir, Santa Maria 2010 (half btl)		21.00
Stag's Leap "Artemis" Cabernet Sauvignon, Napa Valley 2010 (half btl)	23.00	49.00
Louis Jadot Couvent des Jacobins Pinot Noir, Burgundy 2009	15.00	55.00
Meiomi Pinot Noir, Sonoma Coast 2012	11.00	45.00
Robert Stemmler Pinot Noir, Carneros 2010	13.00	59.00
Markham Merlot, Napa Valley 2011	12.00	42.00
William Hill Estate Cabernet Sauvignon, Napa Valley 2009	15.00	56.00
Qupé Syrah, Central Coast 2010	11.00	45.00
Seghesio Zinfandel, Sonoma County 2011	13.00	49.00

DESSERT WINES

Inniskillin Vidal Icewine, Niagara Peninsula, Canada 2007	15.00
Easton Late Harvest Zinfandel, Fiddletown 2009	9.00
Dow's Ruby Porto NV	8.00
Dow's LBV 2005	9.00
Dow's 10 Year Tawny	10.00

SPECIALTY COCKTAILS

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
PARISIAN PUNCH chambord vodka, st. germain, lemon, raspberries, ginger ale	11.00
CHERRY SOCIAL COSMO grand marnier cherry, housemade lemonade	12.00
BARBARY COAST PISCO PUNCH pisco portón, small hands pineapple gomme syrup, lemon juice	10.00
CITRUS MANHATTAN woodford reserve, lemon and orange juices, cloves, bitters	12.00
PALOMA ROSA herradura silver, la pinta pomegranate liqueur, grapefruit, lime, agave nectar, grapefruit soda	11.00
COSMO PLACE MAI TAI chairman's reserve rum, small hands orgeat syrup, leopold brothers american orange liqueur, lime	11.00
HONEY GINGER COLLINS belvedere lemon tea, domaine de canton, honey, lemon and club soda	12.00
BLOOD ORANGE AGAVE MARGARITA herradura reposado, solerno blood orange, lime juice, agave nectar	12.00

SKINNY

LEMON DROP DE-LITE grey goose le citron, citrus juices (120 cal)	11.00
WEIGHTLESS MOJITO bacardi superior rum, lime, mint, club soda (120 cal)	9.00
READY TO WEAR voli orange vanilla vodka, cointreau, cranberry juice, santa margherita prosecco (180 cal)	11.00

BEER

AMSTEL LIGHT Holland	6.00
ANCHOR STEAM California	6.00
CORONA Mexico	6.00
HEINEKEN Holland	6.00
STELLA ARTOIS Belgium	6.00
ST. PAULI GIRL NON-ALCOHOLIC Germany	5.00

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, pomegranate green, blackberry sage, mango ceylon		5.50
FRESH LEMONADE		4.00
STRAWBERRY LEMONADE		5.00
ACQUA PANNA® PREMIUM STILL WATER (500ml/1L)	5.00	9.00
S. PELLEGRINO® SPARKLING WATER (500ml/1L)	5.00	9.00

STARTERS

LOBSTER BISQUE
crème fraîche, chives, lemon oil. 9.00
Calories 390

PASTA FAGIOLI
cannellini and red beans, pasta, tomato, parmesan, parsley. 7.00/10.00
Calories 170 fat 3g sat fat 1g chol >5mg sodium 530mg total carbs 30g protein 9g

CRISP-FRIED LOBSTER EGG ROLLS
maine lobster, glass noodles, tree ear mushrooms, bean sprouts, sweet chili sauce. 18.00
Calories 420

AHI TUNA POKE
truffle seasoned ahi tuna, hawaiian seaweed, wasabi tobiko, taro chips. 17.00
Calories 240

TSAR NICOULAI SELECT CALIFORNIA ESTATE OSETRA CAVIAR
smooth buttery finish, deep tawny gold to shimmering gray, pronounced pop, large bead. A.Q.
Calories 340

GF LEMON VERBENA GOAT CHEESE PANNA COTTA
baby vegetables, balsamic glaze, california ranch olive oil, petite greens. 12.00
Calories 470

TODAY'S CHEESE TASTING
assorted artisan cheeses, marcona almonds, honey comb, quince, baguette. 20.00

COMPOSED SALADS

GF CRAB & SHRIMP LOUIE
dungeness crab, shrimp, romaine, egg, avocado, tomato, cucumber, louie dressing. 26.00
Calories 410

GF GRILLED SHRIMP & HEARTS OF ROMAINE
peppers, quinoa, chickpeas, tomato, artichoke, feta, cucumber, light greek vinaigrette. 22.00
Calories 360 fat 12g sat fat 3.5g chol 165mg sodium 820mg total carbs 33g protein 30g

ASIAN CHICKEN SALAD
all natural chicken, romaine, napa cabbage, baby greens, crispy wontons, cilantro, cucumber, bean sprouts, chinese mustard-soy vinaigrette. 21.00
Calories 570

GF BISTRO SALAD
roast all natural chicken, spinach, frisée, apples, sun-dried fruits, spiced pecans, blue cheese, light balsamic vinaigrette. 19.00
Calories 530 fat 28g sat fat 6g chol110mg sodium 850mg total carbs 31g protein 42g

WARM SEAFOOD SALAD
seared dayboat scallops, prawns, herb butter glaze, radicchio, belgian endive, tarragon vinaigrette. 26.00
Calories 430

GF NM CHICKEN SALAD
all natural chicken, avocado, toasted almonds, seasonal fruit. 19.00
Calories 570

GF SEARED AHI TUNA & LITTLE GEM SALAD
cherry tomatoes, egg, green beans, long stem artichokes, herb fingerling potatoes, kalamata olives, lemon vinaigrette. 25.00
Calories 550

FLAT IRON STEAK PANZANELLA
heirloom tomatoes, grilled artichokes, chimichurri, soft bread croutons. 26.00
Calories 710

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

LOBSTER CLUB
applewood smoked bacon, avocado, arugula, lemon aïoli, toasted brioche, yukon gold potato chips. 28.00
Calories 740

VEGETABLE WRAP
grilled zucchini, peppers, portobello, artichoke, cucumber, lettuce, tomato, hummus, wheat wrap, salad, fruit. 16.00
Calories 450 fat 17g sat fat 3.5g chol 0mg sodium 1170mg total carbs 64g protein 13g

TURKEY COBB SANDWICH
house-roast turkey breast, avocado, bacon, egg, tomato, blue cheese slaw, country white bread, fruit. 16.00
Calories 740

OPEN-FACED SMOKED SALMON & TRUFFLED EGG SALAD
avocado, brioche, arugula and fennel salad. 21.00
Calories 730

TUSCAN CHICKEN MELT
one half ciabatta, sliced grilled all natural chicken breast, fresh mozzarella, pesto, arugula, tomato, grilled peppers, petite salad, fruit. 16.00
Calories 460 fat 21g sat fat 4.5g chol 65mg sodium 820mg total carbs 40g protein 27g

ACHIOTE & LIME-MARINATED FLAT IRON STEAK
avocado-lime aïoli, tomato, cilantro, telera roll, yucca fries. 21.00
Calories 900

ALL NATURAL BURGER
cheddar, caramelized onion, tomato, lettuce, steak sauce, fries. 20.00
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

ARTICHOKE RAVIOLI
dungeness crab, tarragon butter sauce, organic cherry tomatoes. 22.00
Calories 650

GF SAUTÉED BAY OF FUNDY 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

SAN FRANCISCO-STYLE CIOPPINO
mussels, clams, shrimp, dungeness crab, halibut, tomato-oregano broth, sourdough roll. 27.00
Calories 450

CARAMELIZED CAULIFLOWER "STEAK"
sautéed garlic spinach, pine nuts, heirloom cherry tomatoes, parmesan bread crumbs, gremolata, roasted tomato vinaigrette. 18.00
Calories 520

STEAK FRITES
flat iron steak, pommes frites, sausalito watercress, red wine shallot sauce. 26.00
Calories 900

FOR OUR LITTLE SHOPPERS 8.00

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

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

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

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

PEANUT BUTTER & JELLY
whole wheat, banana.
Calories 490

Neiman Marcus

San Francisco