WINE SELECTIONS

CHAMPAGNE & SPARKLING

Moët et Chandon Brut Impérial, Epernay NV (187ml)		19.00
Krug Grande Cuvée, Reims NV (375ml)		129.00
Domaine Chandon Brut, California NV	11.00	45.00
Caposaldo Brut Prosecco, Veneto NV	12.00	47.00
Veuve Clicquot Brut "Yellow Label", Reims NV	21.00	95.00
Moët et Chandon Cuvée Dom Perignon, Epernay 2003		325.00
Schramsberg "Mirabelle" Brut Rosé, California NV	16.00	65.00

WHITES

Neiman Marcus Chardonnay, Santa Barbara County 2012	12.00	47.00
Conundrum White Blend, Rutherford 2011 (gl/375ml)	11.00	21.00
Murphy-Goode "The Fumé" Sauvignon Blanc, Sonoma 2009 (375ml)		17.00
Mia Dolcea Moscati d'Asti, Piemonte 2011	10.00	41.00
Torresella Pinot Grigio, Friuli 2012	9.00	39.00
Cakebread Cellars Sauvignon Blanc, Napa Valley 2012	15.00	59.00
Loveblock Sauvignon Blanc, Marlborough 2012	12.00	47.00
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

Terrazas Reserva Malbec, Mendoza 2010 (gl/375ml)	10.00	21.00
Stag's Leap "Artemis" Cabernet Sauvignon, Napa Valley 2010 (gl/375ml)	23.00	49.00
Meiomi Pinot Noir, Sonoma Coast 2012	12.00	47.00
Louis Jadot Couvent des Jacobins Pinot Noir, Burgundy 2010	15.00	41.00
Château Ste. Michelle Meritage, Columbia Valley 2009	18.00	81.00
Markham Merlot, Napa Valley 2011	11.00	45.00
William Hill Estate Cabernet Sauvignon, Napa Valley 2010	16.00	62.00

SPECIALTY COCKTAILS

VIOLET FEMMES — 10.00
svedka imported vodka, st. germain, fresh blackberries muddled with lemon juice, topped with sparkling wine

HARVEST PUNCH — 10.00
sailor jerry spiced rum and apricot brandy, pineapple juice, lime, almond syrup, cinnamon sprinkle

THE FALL GEM — 12.00
eagle rare single barrel bourbon, st. germain, pomegranate, fresh-pressed lemon, orange bitters, orange peel, rocks

COSMOPOLITAN ELITE — 12.00
grey goose l'orange, solerno blood orange liqueur, cranberry juice, squeeze of lime

POMEGRANATE MARGARITA — 12.00
avion silver, fresh pomegranate and lime juices

NM MIMOSA — 11.00
domaine chandon brut, solerno blood orange liqueur, fresh orange juice

GARDEN MARY — 10.00
pearl cucumber vodka, housemade bloody mary mix, baby carrot

SKINNY

GENTLEMEN PREFER BASIL — 10.00
gentleman jack and tuaca, torn basil, finished with lemon (120 cal)

PEACH & GINGER COLLINS — 11.00
bombay sapphire, domaine de canton, lemon and peach flavoring, soda top (150 cal)

CHILLED

DAMMANN FRÈRES ICED TEA		3.00
THE REPUBLIC OF TEA ginger peach decaf, passion fruit green		5.50
POMEGRANATE LEMONADE		4.00
ACQUA PANNA® PREMIUM STILL WATER (500ml/1L)	3.00	6.00
S.PELLEGRINO® SPARKLING WATER (500ml/1L)	3.00	6.00

STARTERS

TODAY'S SEASONAL SOUP 6.50

PASTA FAGIOLI
cannellini and red beans, pasta, tomato, parmesan, parsley. 6.50/8.00
Calories 170 fat 3g sat fat 1g chol >5mg sodium 530mg total carbs 30g protein 9g

COMPOSED SALADS

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

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

GF BISTRO SALAD
roast chicken, spinach, frisée, apples, sun-dried fruits, spiced pecans, blue cheese,
light balsamic vinaigrette. 16.50
Calories 530 fat 28g sat fat 6g chol110mg sodium 850mg total carbs 31g protein 42g

GF SHRIMP TRIO
poached shrimp cocktail; scoop of nm chicken salad; petite greek salad. 19.00
Calories 600

GF SAUTÉED BAY OF FUNDY SALMON
avocado, hearts of palm, grapefruit, mixed greens, pomegranate vinaigrette. 20.00
Calories 540 fat 34g sat fat 5g chol 90mg sodium 520mg total carbs 26g protein 35g

GF GOTHAM SALAD
diced all natural chicken breast, ham, gruyère, tomatoes, beets, bacon, egg,
iceberg lettuce, thousand island dressing. 17.50
Calories 930

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.

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

Visit us 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
gruyère, gouda, white cheddar, tomato jam, sourdough, petite salad, cup of soup. 15.00
Calories 730 (soup not included in calorie count)

CRAB CAKE SLIDERS
lettuce, tomato, secret sauce, coleslaw, fries. 17.00
Calories 900

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

DELI TUNA SANDWICH
open-faced, avocado, tomato, lettuce, house chips. 14.50
Calories 740

MAPLE-GLAZED TURKEY CLUB
gruyère, applewood smoked bacon, avocado, lettuce, tomato, country multigrain bread, fruit. 15.00
Calories 730

CROQUE MADAME
black forest ham, egg sunny side-up, swiss, béchamel, sourdough, truffle fries, frisée salad. 16.00
Calories 840

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

MAIN SELECTIONS

BRAISED POT ROAST
seasonal vegetables, beef jus, yukon gold mashed potatoes, crispy fried onions. 18.50
Calories 900

GF SEARED BAY OF FUNDY SALMON
roasted sweet potato, balsamic brussels sprouts, shiitake mushrooms, radicchio, lemon. 22.00
Calories 430 fat 19g sat fat 3.5g chol 85mg sodium 510mg total carbs 30g protein 33g

LOBSTER RAVIOLI
wilted greens, lobster sauce, maine lobster. 22.00
Calories 660

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

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

Downtown