WINE SELECTIONS

CHAMPAGNE & SPARKLING

Moët et Chandon Brut Rosé Impérial, Epernay, France NV (187ml)		25.00
Krug Grande Cuvée, Reims NV (375ml)		129.00
Taittinger Brut "La Française", Reims NV (375ml)		50.00
Fizz 56 Brachetto Spumante, Piemonte NV (glass/375ml)	11.00	21.00
Domaine Chandon Brut, California NV	11.00	45.00
Caposaldo Brut Prosecco, Veneto NV	12.00	47.00
Perrier-Jouët Grand Brut, Epernay NV		79.00
Veuve Clicquot Brut "Yellow Label", Reims NV	21.00	95.00
Moët et Chandon Cuvée Dom Perignon, Epernay 2000		325.00

WHITES

Neiman Marcus Chardonnay, Santa Barbara County 2012	12.00	47.00
Conundrum White Blend, Rutherford 2011 (375ml)		21.00
Murphy-Goode Fumé Blanc, Alexander Valley 2011 (375ml)		23.00
Chalk Hill Chardonnay, Russian River Valley 2008 (375ml)		47.00
Mia Dolcea Moscati d'Asti, Piemonte 2011	10.00	41.00
Morgadio Albariño, Rias Baixas 2011	12.00	47.00
Hugel Pinot Gris, Alsace 2009	11.00	45.00
Torresella Pinot Grigio, Friuli 2012	9.00	39.00
Cakebread Cellars Sauvignon Blanc, Napa Valley 2012	14.00	58.00
Loveblock Sauvignon Blanc, Marlborough 2012	12.00	47.00
Laguna Ranch Vineyards Chardonnay, Russian River Valley 2011	15.00	61.00
Château d'Esclans "Whispering Angel" Rosé, Provence 2012	12.00	47.00

REDS

Terrazas Reserva Malbec, Mendoza 2010 (375ml)		27.00
Cambria "Julia's Vineyard" Pinot Noir, Santa Maria 2010 (375ml)		27.00
Punto Final Reserva Malbec, Mendoza 2010		44.00
Mazzoni Sangiovese, Tuscany 2010	12.00	47.00
Meiomi Pinot Noir, Sonoma Coast 2012		45.00
Louis Jadot Couvent des Jacobins Pinot Noir, Burgundy 2010	15.00	43.00
Markham Merlot, Napa Valley 2011	12.00	47.00
Casa Lapostolle Cuvée Alexandre Merlot, Colchagua Valley 2010		61.00
Château Greysac Merlot/Cab, Médoc 2009	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 2010		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

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

PIÑA COLADA 11.00
blended don q cristal rums, coconut, pineapple, malibu coconut rum drizzle

SOBE MAI TAI 11.00
bacardi rum, bacardi oakheart spiced rum, citrus juices, orange curaçao, orgeat syrup, drunken cherry

PISCO SOUR 10.00
pisco portón, pineapple gomme syrup, housemade sour mix, orange bitters

LYCHEE MARTINI 12.00
lychee-infused ketel one, lychee syrup, white cranberry juice

CAIPIRINHA DE UVA 11.00
cabana cachaça, fizz 56 brachetto, st. germain, grapes

POMEGRANATE MARGARITA 12.00
avion silver, fresh pomegranate and lime juices

SAKE SANGRIA 11.00
unfiltered sake, red wine, house sour, seasonal fruit

MIAMI MOJITO 11.00
florida 4 orange vodka, mint, passion fruit puree, soda top

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

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)

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 5.50
ginger peach decaf, passion fruit green, pomegranate green, seasonal offering

FRESH LEMONADE 5.00

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 6.00

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

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, radish, mâche, lemon. 15.00
Calories 580

SALT & PEPPER CALAMARI
roasted garlic aïoli. 14.00
Calories 730

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

ASIAN CHICKEN SALAD
sweet chili soy glazed all natural chicken, julienne vegetables, edamame, napa cabbage, romaine, crispy wontons, cashews, spicy ginger-lime dressing. 16.00
Calories 590

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

GF SEARED AHI TUNA SALAD
herbes de provence, hearts of palm, avocado, tomato, shaved egg, pickled red onion,
lemon vinaigrette. 18.00
Calories 760

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

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

* CHIMICHURRI FILET MIGNON SALAD
grilled peppers, onion, potato, avocado, plantain chips, tomato, greens,
cilantro lime vinaigrette. 24.00
Calories 860

*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

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 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

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

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

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

TUNA PECAN SALAD
open-faced, whole grain bread, lettuce, tomato, avocado, berries, fruit. 14.00
Calories 760

* GRILLED FILET MIGNON SANDWICH
caramelized onion, tomato, shaved parmesan, arugula aïoli, ciabatta, fries. 21.00
Calories 950

* GRILLED ALL NATURAL BEEF BURGER
cheddar, lettuce, tomato, pickle, grilled onion, secret sauce, fries. 16.00
Calories 990

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

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

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

GF PAN-SEARED SEA SCALLOPS
pancetta-studded risotto, broccolini, red pepper vinaigrette. 23.00
Calories 1,080

* STEAK FRITES
filet mignon, truffled fries, sautéed garlic spinach, vegetables, demi-glace. 25.00
Calories 870

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

Coral Gables

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