

## WINE SELECTIONS

### CHAMPAGNE & SPARKLING

Moët et Chandon Brut Impérial, Epernay NV (187ml)		19.00
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
Schramsberg "Mirabelle" Brut Rosé, California NV	16.00	69.00

### WHITES

<i>Neiman Marcus</i> Chardonnay, Santa Barbara County 2012	12.00	47.00
Murrieta's Well "The Whip" White Blend, Livermore Valley 2011	10.00	41.00
Torresella Pinot Grigio, Friuli 2011	9.00	39.00
Cakebread Cellars Sauvignon Blanc, Napa Valley 2012	16.00	63.00
Laguna Ranch Vineyards Chardonnay, Russian River Valley 2011	15.00	61.00

### REDS

Meiomi Pinot Noir, Sonoma Coast 2012	11.00	45.00
Markham Merlot, Napa Valley 2010	12.00	47.00
William Hill Estate Cabernet Sauvignon, Napa Valley 2009	16.00	62.00
Darcie Kent "Madden Ranch" Cabernet Sauvignon, Livermore Valley 2008	10.00	41.00
Château Ste. Michelle Meritage, Columbia Valley 2009	18.00	81.00

## SPECIALTY COCKTAILS

VIOLET FEMMES svedka imported vodka, st. germain, fresh blackberries muddled with lemon juice, topped with sparkling wine		10.00
COSMOPOLITAN ELITE grey goose l'orange, solerno blood orange liqueur, cranberry juice, squeeze of lime		12.00
THE FALL GEM eagle rare single barrel bourbon, st. germain, pomegranate, fresh-pressed lemon, orange bitters, orange peel, rocks		12.00
GARDEN MARY pearl cucumber vodka, housemade bloody mary mix, baby carrot		10.00
NM MIMOSA domaine chandon brut, solerno blood orange liqueur, fresh orange juice		11.00
POMEGRANATE MARGARITA avion silver, fresh pomegranate and lime juices		12.00
GENTLEMEN PREFER BASIL gentleman jack and tuaca, torn basil, finished with lemon (120 cal)		10.00
PEACH & GINGER COLLINS bombay sapphire, domaine de canton, lemon and peach flavoring, soda top (150 cal)		11.00

## BEER SELECTION


SIERRA NEVADA PALE ALE, SAMUEL ADAMS LAGER & LIGHT		5.00
STELLA ARTOIS, BECK'S LIGHT		6.00

## CHILLED

DAMMANN FRÈRES ICED TEA		3.00
THE REPUBLIC OF TEA ginger peach decaf, pomegranate green, blackberry sage, mango ceylon		5.50
POMEGRANATE LEMONADE		4.00
ACQUA PANNA® PREMIUM STILL WATER (500ml/1L)	5.00	9.00
S.PELLEGRINO® SPARKLING WATER (500ml/1L)	5.00	9.00


# STARTERS


TODAY'S FEATURED SOUP 6.50/10.00


 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


LOBSTER CHOWDER  
yukon gold potatoes, oyster crackers. 8.00/12.00  
Calories 490

## COMPOSED SALADS


 WALNUT CREEK SALAD  
marinated all natural chicken, asian pear, blue cheese, grapes, candied walnuts,  
dried cherries, greens, light balsamic vinaigrette. 16.50  
Calories 510 fat 26g sat fat 6g chol 85mg sodium 850mg total carb 38g protein 34g


 SEAFOOD LOUIE  
dungeness crab, shrimp, little gem lettuce, egg, avocado, tomato, cucumber, louie dressing. 26.00  
Calories 470

 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

 ROASTED BEET SALAD  
mixed greens, frisée, warm pecan-crusted goat cheese, mustard vinaigrette. 16.00  
Calories 450

 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

 SEARED AHI TUNA & LITTLE GEM SALAD  
cherry tomatoes, egg, green beans, long stem artichokes, herb fingerling potatoes,  
kalamata olives, lemon vinaigrette. 23.00  
Calories 550

 NM ALL NATURAL CHICKEN SALAD  
avocado, toasted almonds, seasonal fruit. 16.00  
Calories 570



 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  
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## 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

### CRAB CAKE SLIDERS

lettuce, tomato, secret sauce, fries, petite salad. 20.00  
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

### MAPLE-GLAZED TURKEY CLUB

gruyère, applewood smoked bacon, avocado, lettuce, tomato, country multigrain bread, fruit. 15.00  
Calories 730

### MAHI MAHI FISH TACOS

crispy slaw, cilantro-lime vinaigrette, avocado, jalapeño, light chipotle ranch, soft corn tortillas. 19.00  
Calories 440 fat 25g sat fat 1.5g chol 90mg sodium 650mg total carbs 30g protein 5g

### TODAY'S SAMPLER

cup of soup, one half tuna pecan, nm all natural chicken salad or turkey breast sandwich, seasonal fruit, petite greens. 15.00

### ALL NATURAL GRILLED ANGUS BURGER

white cheddar, lettuce, pickle, onion, tomato, secret sauce, fries. 15.00  
Calories 990

## MAIN SELECTIONS

### 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

### MAC & CHEESE

four cheese béchamel, herb bread crumbs. 13.00  
with fresh maine lobster. 26.00  
Calories 720/790

### 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

### 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

### PEANUT BUTTER & JELLY

whole wheat, banana.  
Calories 490

### GRILLED CHEESE

whole wheat, fruit.  
Calories 520

*Neiman Marcus*

Walnut Creek