

WINE SELECTIONS

CHAMPAGNE & SPARKLING

Nicolas Feuillatte Brut Rosé, Epernay NV (split)		23.00
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
Caposaldo Brut Prosecco, Veneto NV	12.00	47.00
Iron Horse Brut Reserve, Green Valley Russian River 2008	16.00	66.00
Domaine Chandon Brut, California NV	11.00	45.00
Moët et Chandon Brut Impérial, Epernay NV		80.00
Henriot Brut, Reims NV	18.00	85.00
Billecart-Salmon Brut, Reims NV	23.00	98.00
Veuve Clicquot Brut "Yellow Label", Reims NV	21.00	95.00
Louis Roederer Cristal, Reims 2004		425.00
Moët et Chandon Brut Rosé Impérial, Epernay NV		88.00
Schramsberg "Mirabelle" Brut Rosé, California NV	17.00	69.00

WHITES

Neiman Marcus Chardonnay, Santa Barbara County 2012	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
Merry Edwards Sauvignon Blanc, Russian River Valley 2011 (half btl)		36.00
Brocard 1er Cru Chablis, Montée de Tonnerre 2011 (half btl)		44.00
Torresella Pinot Grigio, Friuli 2012	12.00	42.00
Wairau River Sauvignon Blanc, Marlborough 2012	11.00	45.00
Chalk Hill Sauvignon Blanc, Sonoma 2011	12.00	48.00
Jean Vincent Sancerre, Loire Valley 2011	13.00	49.00
Cakebread Cellars Sauvignon Blanc, Napa Valley 2012	14.00	51.00
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
J.J. Vincent Bourgogne Blanc, Burgundy 2011	13.00	49.00
Trimbach Riesling, Alsace 2010	9.00	36.00
Mia Dolcea Moscato d'Asti, Piemonte 2011	10.00	41.00
Château d'Esclans "Whispering Angel" Rosé, Provence 2012	12.00	48.00

REDS

Sonoma Cutrer Pinot Noir, Russian River Valley 2011 (half btl)		23.00
Stag's Leap "Artemis" Cabernet Sauvignon, Napa Valley 2010 (gl/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
Château Ste. Michelle Meritage, Columbia Valley 2009	18.00	81.00
William Hill Estate Cabernet Sauvignon, Napa Valley 2009	15.00	56.00
Terre Rouge Syrah, Central Coast 2009	9.00	45.00
Easton Cabernet Franc, Sierra Foothills 2010	12.00	48.00
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

VIOLET FEMMES	10.00
svodka 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	
COSMO PLACE MAI TAI	11.00
chairman's reserve rum, small hands orgeat syrup, leopold brothers american orange liqueur, lime	
FRESH BREWED ESPRESSO MARTINI	14.00
absolut vanil, leopold bros. french press-style american coffee liqueur, illy espresso shot	

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)	

BEER

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

CHILLED

DAMMANN FRÈRES ICED TEA	3.00	
THE REPUBLIC OF TEA	5.50	
ginger peach decaf, passion fruit green, pomegranate green, blackberry sage, mango ceylon		
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

“BLT” FLAT BREAD

prosciutto, tomatoes, arugula, gorgonzola-ranch dressing. 14.00
Calories 770

TODAY'S CHEESE TASTING

assorted artisan cheeses, marcona almonds, honey comb, quince, baguette. 20.00

COMPOSED SALADS

CRAB & SHRIMP LOUIE

dungeness crab, shrimp, romaine, egg, avocado, tomato, cucumber, louisiana dressing. 26.00
Calories 410

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

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 chol 110mg 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

NM CHICKEN SALAD

all natural chicken, avocado, toasted almonds, seasonal fruit. 19.00
Calories 570

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

SALMON PANZANELLA SALAD

tomato, cucumber, olive, artichoke, red onion, feta, focaccia bread, balsamic vinaigrette. 23.00
Calories 810



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

LOBSTER CLUB

applewood smoked bacon, avocado, arugula, lemon aioli, 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

MAPLE-GLAZED TURKEY CLUB

gruyère, applewood smoked bacon, avocado, lettuce, tomato, country multigrain bread, fruit. 17.00
Calories 730

GRILLED BARBECUE PORTOBELLO SANDWICH

pepper jack cheese, lettuce, tomato, barbecue sauce, focaccia, horseradish pickles, sweet potato fries. 16.00
Calories 680

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 FILET MIGNON SANDWICH

caramelized onion, tomato, shaved parmesan, arugula aioli, ciabatta, fries. 19.00
Calories 950

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. 18.00
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 SEARED BAY OF FUNDY SALMON

roasted sweet potato, balsamic brussels sprouts, shiitake mushrooms, radicchio, lemon. 24.00
Calories 430 fat 19g sat fat 3.5g chol 85mg sodium 510mg total carbs 30g protein 33g

SAN FRANCISCO-STYLE CIOPPINO

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

AHI STEAK FRITES

local oyster mushrooms, spinach, hearts of palm, roasted shallot porcini jus, crispy potatoes. 25.00
Calories 470

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