WINE SELECTIONS

CHAMPAGNE & SPARKLING

Nicolas Feuillatte Brut Rosé, Epernay NV (split)		23.00
Veuve Clicquot Brut "Yellow Label", Reims NV (half btl)		50.00
Billecart-Salmon Brut Rosé, Reims NV (half btl)		88.00
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 2012 (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
Loveblock Sauvignon Blanc, Marlborough 2012	11.00	45.00
Pascal Jolivet Sancerre, Loire Valley 2012	13.00	49.00
Cakebread Cellars Sauvignon Blanc, Napa Valley 2012	14.00	51.00
Groth Sauvignon Blanc, Napa Valley 2012	12.00	48.00
Laguna Ranch Vineyards Chardonnay, Russian River Valley 2012	15.00	61.00
Forman Chardonnay, Napa Valley 2012	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 2011 (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 2011	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 2010	15.00	56.00
Rosati Cabernet Sauvignon, Mendocino 2007	18.00	81.00
Zaca Mesa Syrah, Santa Ynez Valley 2009	11.00	44.00
Easton Cabernet Franc, Sierra Foothills 2010	12.00	48.00
Seghesio Zinfandel, Sonoma County 2012	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

SEASONAL PINK SPARKLER finlandia tangerine, raspberry jam, lemon, domaine chandon		10.00
PEACH JULEP buffalo trace bourbon, st. germain, peach, lime juice, fresh mint, tonic		12.00
SPICY RUM PUNCH sailor jerry spiced rum, solerno blood orange liqueur, fresh lime juice, pomegranate, topped with orange zest		10.00
NM MIMOSA domaine chandon brut, solerno blood orange liqueur, fresh orange juice		11.00
GARDEN MARY pearl cucumber vodka, housemade bloody mary mix, baby carrot		10.00
COSMO PLACE MAI TAI chairman's reserve rum, small hands orgeat syrup, leopold brothers american orange liqueur, lime		11.00
AFTERNOON SIZZLE ketel one vodka, elderflower liqueur, lemon, mint, jalapeno, sugar		11.00
PRICKLY GIN FIZZ tanqueray gin, prickly pear, lemon, fever tree ginger beer		11.00
SUMMER THYME LIMONATA il tramonto limoncello, solerno, housemade thyme syrup, fever tree mediterranean tonic		9.00
BELLINI BRUNCH COCKTAIL (gl/750ml) sparkling peach moscato, st. germain, fresh lemons, over ice, tableside	12.00	27.00
FRESH BREWED ESPRESSO MARTINI absolut vanil, leopold bros. frenchpress-style american coffee liqueur, illy espresso shot		14.00

SKINNY

BASIL GIMLET oxley cold distilled london dry gin, basil syrup, bitter lemon soda (160 cal)		11.00
STRAWBERRY MARGARITA avion silver, cointreau, fresh strawberries and lime, lime zest rim (190 cal)		12.00

BREWED

BECK'S LIGHT Germany		6.00
DOS EQUIS LAGER Mexico		6.00
STELLA ARTOIS LAGER Belgium		6.00
TRUMER PILS Berkeley, California		6.00
LAGUNITAS IPA Peteluma, California		6.00
PEAK ORGANIC NUT BROWN ALE Maine		6.00
ST. PAULI GIRL NON-ALCOHOLIC Germany		5.00
ACE APPLE HARD CIDER Sebastopol, California		6.00

CHILLED

DAMMANN FRÈRES ICED TEA		3.00
THE REPUBLIC OF TEA		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

MOROCCAN LENTIL & SPICY TURKEY MEATBALL SOUP
kale, lemon sour cream. 7.00/10.00
Calories 250 fat 4g sat fat 1g chol 55mg sodium 330mg total carbs 30g protein 24g

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 SPICY SEAFOOD COCKTAIL
scallops, bay shrimp, crab, radish, avocado, micro cilantro. 17.00
Calories 350

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. 27.00
Calories 410

GF GRILLED SHRIMP SALAD
avocado, radish, carrot, quinoa, goat cheese, heirloom cherry tomatoes, light creamy white balsamic vinaigrette. 24.00
Calories 340 fat 19g sat fat 7g chol 190mg sodium 580mg total carbs 18g protein 27g

ASIAN CHICKEN SALAD
romaine, napa cabbage, baby greens, crispy wontons, cilantro, cucumber, bean sprouts, chinese mustard-soy vinaigrette. 22.00
Calories 570

GF ROMAINE & ARUGULA SALAD
roasted garlic caesar dressing, artichokes, parmesan, sun-dried tomatoes, pine nuts. 17.00
with grilled chicken 22.00 with shrimp 26.00
Calories 640, 860, 800

GF ROASTED BEET, ORANGE & SMOKEY BLUE CHEESE SALAD
watercress, fennel, roasted chickpeas, california ranch extra virgin olive oil. 19.00
Calories 440

GF MAPLE-SMOKED TROUT SALAD
avocado, greens, heirloom fingerling potatoes, radish, creamy beet-horseradish dressing, golden trout caviar. 21.00
Calories 480

GF HAWAIIAN-STYLE WARM SEAFOOD SALAD
seared rare albacore tuna, manila clams, braised daikon radish, mizuna salad, heirloom cherry tomatoes, shiso, lemon-soy butter. 26.00
Calories 430

GF NM CHICKEN SALAD
avocado, toasted almonds, seasonal fruit. 20.00
Calories 570

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

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

GRILLED ASPARAGUS & EGG TARTINE
open-faced, poached egg, grilled asparagus, swiss cheese, warm pancetta vinaigrette, petite salad. 18.00
Calories 470

TUSCAN CHICKEN MELT
ciabatta, sliced grilled chicken breast, fresh mozzarella, pesto, arugula, tomato, grilled peppers, petite salad, fruit. 16.00
Calories 560 fat 25g sat fat 5g chol 65mg sodium 1030mg total carbs 56g protein 30g

SLOW-BRAISED BRISKET
melted swiss cheese, red onions, filone roll, natural au jus, kosher dill pickles, fries. 18.00
Calories 780

GRILLED CHICKEN PICCATA SANDWICH
fontina cheese, spinach, tomato, lemon-caper aïoli, ciabatta roll, petite greens. 18.00
Calories 880

ALL NATURAL BURGER
cheddar, caramelized onion, tomato, lettuce, steak sauce, fries. 20.00
Calories 1030

MAIN SELECTIONS

GF LEMON CHICKEN PAILLARD
thyme, olives, sun-dried tomatoes, garlic, mushrooms, quinoa "pilaf". 22.00
Calories 510 fat 24g sat fat 4g chol 110mg sodium 720mg total carbs 21g protein 44g

GF ANDEAN DREAM QUINOA PASTA
spaghetti, cherry tomatoes, caponata, arugula, parmesan, lemon ricotta. 18.00
with shrimp 26.00
Calories 400/500 fat 19/21g sat fat 6/7g chol 25/190mg sodium 570/760mg carbs 42g protein 15/33g

GF SAUTÉED BAY OF FUNDY SALMON FILET
white beans, zucchini, tomato, fennel, kale, parsley, broccolini, tomato herb sauce, basil oil. 25.00
Calories 440 fat 23g sat fat 4.5g chol 90mg sodium 250mg total carbs 19g protein 38g

MEYER LEMON & RICOTTA RAVIOLI
kale pesto, asparagus, peas, arugula. 20.00
Calories 590

GF GINGER-BRAISED BLACK COD
truffle-dashi broth, clam shell mushrooms, edamame, scallions, bok choy. 26.00
Calories 510, fat 9g sat fat 1g chol 75mg sodium 490 mg total carbs 33g protein 41g

GF FILET MIGNON
brushed with olive oil, rosemary, finished with blue cheese butter, roasted potatoes, grilled vegetables. 29.00
Calories 660

FOR OUR LITTLE SHOPPERS 10.00

Includes popover, strawberry butter, chicken broth, beverage and dessert.
12 and under only, please.

GRILLED 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

CHEESEBURGER
four ounce burger, cheddar cheese, fruit.
Calories 430

Neiman Marcus

San Francisco