

WINE SELECTIONS

CHAMPAGNE & SPARKLING

Moët et Chandon Brut Impérial, Epernay NV (187ml)		19.00
Nicolas Feuillatte Brut Rosé, Epernay NV (187ml)		20.00
Veuve Clicquot Brut "Yellow Label", Reims NV (375ml)		45.00
Caposaldo Brut Prosecco, Veneto NV	13.00	49.00
Domaine Chandon Brut, California NV	12.00	47.00
Veuve Clicquot Brut "Yellow Label", Reims NV	23.00	95.00

WHITES

Neiman Marcus Chardonnay, Santa Barbara County 2012	12.00	47.00
Murphy-Goode "The Fumé" Sauvignon Blanc, Alexander Valley 2011 (375ml)		17.00
Mia Dolcea Moscato d'Asti, Piemonte 2011	10.00	41.00
Torresella Pinot Grigio, Friuli 2012	9.00	39.00
Loveblock Sauvignon Blanc, Marlborough 2012	12.00	47.00
Cakebread Cellars Sauvignon Blanc, Napa Valley 2012	16.00	63.00
Laguna Ranch Vineyards Chardonnay, Russian River Valley 2010	15.00	61.00
Murrieta's Well "The Whip" White Blend, Livermore Valley 2012	11.00	45.00
Château d'Esclans "Whispering Angel" Rosé, Provence 2012	12.00	47.00

REDS

Sonoma-Cutrer Pinot Noir, Russian River Valley 2012 (gl/375ml)	13.00	29.00
Mazzoni Sangiovese, Tuscany 2010	10.00	41.00
Louis Jadot Couvent des Jacobins Pinot Noir, Burgundy 2010	15.00	45.00
Markham Merlot, Napa Valley 2011	12.00	47.00
Château Ste. Michelle Meritage, Columbia Valley 2008	18.00	81.00
William Hill Estate Cabernet Sauvignon, Napa Valley 2009	19.00	85.00
Hawk Crest Cabernet Sauvignon, California 2007	11.00	45.00

SPECIALTY COCKTAILS

SEASONAL PINK SPARKLER finlandia tangerine, raspberry jam, lemon, domaine chandon		10.00
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PEACH JULEP buffalo trace bourbon, st. germain, peach, lime juice, fresh mint, tonic		12.00
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SPICY RUM PUNCH sailor jerry spiced rum, solerno blood orange liqueur, fresh lime juice, pomegranate, topped with orange zest		10.00
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NM MIMOSA domaine chandon brut, solerno blood orange liqueur, fresh orange juice		11.00
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GARDEN MARY pearl cucumber vodka, housemade bloody mary mix, baby carrot		10.00
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SUMMER THYME LIMONATA il tramonto limoncello, solerno, housemade thyme syrup, fever tree mediterranean tonic		9.00
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BELLINI BRUNCH COCKTAIL (gl/750ml) sparkling peach moscato, st. germain, fresh lemons, over ice, tableside	13.00	29.00
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SKINNY

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

DAMMANN FRÈRES ICED TEA		3.00
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THE REPUBLIC OF TEA		5.50
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POMEGRANATE LEMONADE		4.00
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ACQUA PANNA® PREMIUM STILL WATER (500ml/1L)	3.50	6.00
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S.PELLEGRINO® SPARKLING WATER (500ml/1L)	3.50	6.00
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STARTERS



TODAY'S SEASONAL SOUP 7.00

 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



COMPOSED SALADS


 HONEY-ROASTED MIRIN GLAZED SALMON
mixed baby greens, tat soi, edamame, red and white cabbage, shiso soy vinaigrette,
crispy wontons. 23.00
Calories 490 fat 34g sat fat 4.5g chol 65mg sodium 610mg total carbs 22g protein 26g

BAJA SALAD
ancho-lime chicken, avocado, tomatoes, roasted corn, pepitas, greens, feta cheese,
tortilla strips, cilantro-lime vinaigrette. 16.00
Calories 800


  GRILLED SHRIMP SALAD
avocado, radish, carrot, quinoa, goat cheese, heirloom cherry tomatoes, light creamy
white balsamic vinaigrette. 22.50
Calories 340 fat 19g sat fat 7g chol 190mg sodium 580mg total carbs 18g protein 27g

CRAB CAKE SALAD
greens, tomato, julienned vegetables, egg, green goddess dressing. 22.00
Calories 540

  BISTRO SALAD
roasted chicken, spinach, frisée, apples, sun-dried fruit, spiced pecans, blue cheese,
light balsamic vinaigrette. 16.00
Calories 530 fat 28g sat fat 6g chol 110mg sodium 850mg total carbs 31g protein 42g

 GINGER-CRUSTED AHI TUNA SALAD
seared rare, grilled asparagus, mango, avocado, macadamia nuts, daikon sprouts,
greens, sesame-soy vinaigrette. 21.00
Calories 730

MANDARIN ORANGE SOUFFLÉ
chicken salad, seasonal fruit, today's sweet bread. 16.00
Calories 940

 STEAKHOUSE SALAD
grilled filet mignon, little gem, cheddar, cherry tomatoes, peppers, cucumber, red onion,
hearts of palm, green goddess dressing. 24.00
Calories 620



 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 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

GRILLED CHEESE & SOUP
wisconsin cheddar, baby swiss, gouda, tomato, artisan sourdough, petite salad, cup of today's soup. 16.00
Calories 840 (soup not included in calorie count)

CAESAR TURKEY WRAP
house roast turkey, avocado, bacon, lettuce, tomato, parmesan, caesar dressing, flour tortilla, fruit. 16.00
Calories 720

PORTOBELLO BURGER
marinated balsamic and olive oil portobello, sun-dried tomato pesto, mozzarella, arugula, zucchini fries. 16.50
Calories 690


CRAB CAKE SLIDERS
lettuce, tomato, secret sauce, fries. 19.00
Calories 900


CROQUE MADAME
black forest ham, egg sunny side-up, swiss, béchamel, sourdough, truffle fries, frisée salad. 16.50
Calories 840


OPEN-FACED TUNA SALAD
marinated plum tomatoes, avocado, greens, sprouts, seven grain bread, fruit. 15.00
Calories 500


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

MAIN SELECTIONS

 GF LEMON CHICKEN PAILLARD
thyme, olives, sun-dried tomatoes, garlic, mushrooms, quinoa "pilaf". 20.00
Calories 510 fat 24g sat fat 4g chol 110mg sodium 720mg total carbs 21g protein 44g

 GF SEARED SEA SCALLOPS
asparagus risotto, caramelized spring onion, pancetta, radicchio salad, chives. 24.00
Calories 700

 GF SAUTÉED BAY OF FUNDY SALMON FILET
white beans, zucchini, tomato, fennel, kale, parsley, broccolini, tomato herb sauce, basil oil. 24.00
Calories 440 fat 23g sat fat 4.5g chol 90mg sodium 250mg total carbs 19g protein 38g

 GF ANDEAN DREAM QUINOA PASTA
spaghetti, cherry tomatoes, caponata, arugula, parmesan, lemon ricotta. 18.00
with shrimp 22.00
Calories 400/500 fat 19/21g sat fat 6/7g chol 25/190mg sodium 570/760mg carbs 42g protein 15/33g

 GF FILET MIGNON
brushed with olive oil, rosemary, finished with blue cheese butter, roasted potatoes, grilled vegetables. 26.00
Calories 660

FOR OUR LITTLE SHOPPERS 10.00

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

CHICKEN QUESADILLA
cheddar cheese, grilled chicken breast, whole wheat tortilla, salsa.
Calories 450

GRILLED CHICKEN STRIPS
sweet potato fries, choice of dipping sauce.
Calories 400

KID'S PASTA
with red sauce or cheese and olive oil.
Calories 290/480

GRILLED CHEESE
whole wheat, fruit.
Calories 520

CHEESEBURGER SLIDER
cheddar cheese, fruit.
Calories 430

Neiman Marcus

Michigan Ave