

WINE SELECTIONS

CHAMPAGNE & SPARKLING

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|--|-------|-------|
| 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 |
| 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 |

WHITES

| | | |
|---|-------|-------|
| <i>Neiman Marcus</i> Chardonnay, Santa Barbara County 2012 | 12.00 | 47.00 |
| Mia Dolcea Moscato d'Asti, Piemonte 2011 | 10.00 | 41.00 |
| Torresella Pinot Grigio, Friuli 2012 | 10.00 | 41.00 |
| Cakebread Cellars Sauvignon Blanc, Napa Valley 2012 | 16.00 | 62.00 |
| Loveblock Sauvignon Blanc, Marlborough 2012 | 12.00 | 47.00 |
| 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 | 48.00 |

REDS

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|--|-------|-------|
| Terrazas Reserva Malbec, Mendoza 2007 (gl/375ml) | 10.00 | 21.00 |
| Sonoma-Cutrer Pinot Noir, Russian River Valley 2012 | 14.00 | 59.00 |
| Mazzoni Sangiovese, Tuscany 2009 | 10.00 | 41.00 |
| Markham Merlot, Napa Valley 2009 | 12.00 | 47.00 |
| Château Ste. Michelle Meritage, Columbia Valley 2009 | 18.00 | 81.00 |
| William Hill Estate Cabernet Sauvignon, Napa Valley 2010 | 16.00 | 62.00 |

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 |
| 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 |

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 |

CHILLED

| | | |
|--|------|------|
| DAMMANN FRÈRES ICED TEA | | 3.00 |
| THE REPUBLIC OF TEA | | 5.50 |
| POMEGRANATE LEMONADE | | 4.00 |
| ACQUA PANNA® PREMIUM STILL WATER (500ml/1L) | 3.50 | 7.00 |
| S.PELLEGRINO® SPARKLING WATER (500ml/1L) | 3.50 | 7.00 |

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


TRUFFLE PARMESAN TATER TOTS
garlic aioli. 7.00
Calories 580

SHRIMP & VEGETABLE SPRING ROLLS
watercress, napa, cilantro-ginger vinaigrette, sweet chili soy sauce. 10.00
Calories 510

CHEESE & FRUIT SELECTION
fig jam, seasonal berries, flat bread, artisan cheese selection. 15.00

COMPOSED SALADS


 GF GRILLED SHRIMP SALAD
avocado, radish, carrot, quinoa, goat cheese, heirloom cherry tomatoes, light creamy white balsamic vinaigrette. 23.00
Calories 340 fat 19g sat fat 7g chol 190mg sodium 580mg total carbs 18g protein 27g

 HONEY-ROASTED MIRIN GLAZED SALMON
mixed baby greens, tat soi, edamame, red and white cabbage, shiso soy vinaigrette, crispy wontons. 25.00
Calories 490 fat 34g sat fat 4.5g chol 65mg sodium 610mg total carbs 22g protein 26g


 GF SEAFOOD SALAD
crab, lobster, shrimp, tarragon mayonnaise, avocado. 28.00
Calories 380

HOISIN CHICKEN SALAD
romaine, napa cabbage, shredded carrots, cilantro, scallions, crispy rice noodles, wonton strips, toasted almonds, ginger-hoisin dressing. 19.50
Calories 780

 GF WALDORF & CURRY CHICKEN SALAD
mixed greens, honey dijon dressing, spiced walnuts, apples, grapes, sun-dried fruit, scoop of curry chicken salad. 16.50
Calories 490

 GF SEARED AHI TUNA SALAD
herbes de provence, hearts of palm, avocado, tomato, shaved egg, pickled red onion, lemon vinaigrette. 22.00
Calories 760

MANDARIN ORANGE SOUFFLÉ
nm chicken salad, seasonal fruit, today's sweet bread. 16.50
Calories 940

 *GF STEAK HOUSE SALAD
grilled filet, little gem, cheddar, cherry tomatoes, peppers, cucumber, red onion, hearts of palm, green goddess dressing. 26.00
Calories 620

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



 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 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

TRIPLE GRILLED CHEESE
swiss, fontina, mozzarella, tomato, cheese bread, soup, petite salad. 16.25
Calories 840 (soup not included in calorie count)

AHI TUNA MELT
grilled tuna, caper aioli, grilled red onions, fontina cheese, lettuce, tomato, soft roll, fruit. 18.00
Calories 550

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


LOBSTER CLUB
applewood smoked bacon, avocado, lemon aioli, toasted brioche. 26.00
Calories 720

* KOBE BEEF SLIDERS
arugula, caramelized onions, roasted garlic aioli, pickle, fries. 16.00
Calories 1,000

* ALL NATURAL BURGER
cheddar, caramelized onion, tomato, lettuce, pickle, secret sauce, fries. 17.00
Calories 1030


MAIN SELECTIONS

 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

 ANDEAN DREAM QUINOA PASTA
spaghetti, cherry tomatoes, caponata, arugula, parmesan, lemon ricotta. 17.00
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

THAI SPICED CHILEAN SEABASS
sweet red chilies, soy, ginger, crab fried-rice, baby bok choy, julienne vegetables, thai sauce. 28.00
Calories 740

 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

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

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

KID'S ALL NATURAL BURGER SLIDERS
fries.
Calories 670

Neiman Marcus

Newport Beach