WINE SELECTIONS

CHAMPAGNE & SPARKLING

Moët et Chandon Brut Impérial, Epernay NV (187ml)		19.00
Krug Grande Cuvée, Reims NV (375ml)		129.00
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
Moët et Chandon Cuvée Dom Perignon, Epernay 2003		325.00
Schramsberg "Mirabelle" Brut Rosé, California NV	16.00	65.00

WHITES

Neiman Marcus Chardonnay, Santa Barbara County 2012	12.00	47.00
Murphy-Goode "The Fumé" Sauvignon Blanc, Sonoma 2009 (375ml)		17.00
Mia Dolcea Moscato d'Asti, Piemonte 2011	10.00	41.00
Torresella Pinot Grigio, Friuli 2012	9.00	39.00
Cakebread Cellars Sauvignon Blanc, Napa Valley 2012	15.00	59.00
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	47.00

REDS

Terrazas Reserva Malbec, Mendoza 2010 (gl/375ml)	10.00	21.00
Sonoma-Cutrer Pinot Noir, Russian River Valley 2012 (gl/375ml)	13.00	29.00
Stag's Leap "Artemis" Cabernet Sauvignon, Napa Valley 2010 (gl/375ml)	23.00	49.00
Louis Jadot Couvent des Jacobins Pinot Noir, Burgundy 2010	15.00	41.00
Château Ste. Michelle Meritage, Columbia Valley 2009	18.00	81.00
Markham Merlot, Napa Valley 2011	11.00	45.00
William Hill Estate Cabernet Sauvignon, Napa Valley 2010	16.00	62.00

SPECIALTY COCKTAILS

SEASONAL PINK SPARKLER — 10.00
finlandia tangerine, raspberry jam, lemon, domaine chandon

PEACH JULEP — 12.00
buffalo trace bourbon, st. germain, peach, lime juice, fresh mint, tonic

SPICY RUM PUNCH — 10.00
sailor jerry spiced rum, solerno blood orange liqueur, fresh lime juice, pomegranate, topped with ginger ale and orange zest

NM MIMOSA — 11.00
domaine chandon brut, blood orange liqueur, fresh orange juice

GARDEN MARY — 10.00
pearl cucumber vodka, housemade bloody mary mix, baby carrot pickle

SUMMER THYME LIMONATA — 9.00
il tramonto limoncello, solerno, housemade thyme syrup, fever tree mediterranean tonic

BELLINI BRUNCH COCKTAIL (gl/750ml) — 12.00 — 27.00
sparkling peach moscato, st. germain, fresh lemons, over ice, tableside

SKINNY

BASIL GIMLET — 11.00
oxley cold distilled london dry gin, basil syrup, bitter lemon soda (<160 cal)

STRAWBERRY MARGARITA — 12.00
avion silver, cointreau, fresh strawberries and lime, lime zest rim (190 cal)

CHILLED

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

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

COMPOSED SALADS

GF 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

GF SEARED SNAPPER SALAD
caribbean spiced, julienne jicama salad, greens, avocado salsa, pepitas, cilantro honey-lime vinaigrette. 22.00
Calories 380 fat 14g sat fat 2g chol 65mg sodium 430mg total carbs 23g protein 43g

GF ROMAINE & ARUGULA SALAD
roasted garlic caesar dressing, artichokes, parmesan, sun-dried tomatoes, pine nuts. 16.00
with grilled chicken 20.00 with shrimp 26.00
Calories 640, 860, 800

GF BISTRO SALAD
roast chicken, spinach, frisée, apples, sun-dried fruits, spiced pecans, blue cheese, light balsamic vinaigrette. 16.50
Calories 530 fat 28g sat fat 6g chol110mg sodium 850mg total carbs 31g protein 42g

GF GOTHAM SALAD
diced chicken breast, ham, gruyère, tomatoes, beets, bacon, egg, iceberg lettuce, thousand island dressing. 17.50
Calories 930

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

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

GF CHIMICHURRI STEAK SALAD
filet mignon, bibb wedge, cherry tomatoes, griddled onion, blue cheese, sherry vinaigrette. 24.00
Calories 700

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 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 & SHORT RIB MELT
white cheddar, caramelized onions, cup of soup, petite salad. 16.50
Calories 730 (soup not included in calorie count)

CRAB CAKE SLIDERS
lettuce, tomato, secret sauce, coleslaw, fries. 20.00
Calories 900

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

DELI TUNA SANDWICH
open-faced, avocado, tomato, lettuce, house chips. 15.00
Calories 740

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

CUBAN SANDWICH
roast pork, ham, swiss cheese, pickles, ciabatta, mustard, sweet potato fries. 17.00
Calories 1180

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

MAIN SELECTIONS

BRAISED POT ROAST
seasonal vegetables, beef jus, yukon gold mashed potatoes, crispy fried onions. 18.50
Calories 900

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 26.00
Calories 400/500 fat 19/21g sat fat 6/7g chol 25/190mg sodium 570/760mg carbs 42g protein 15/33g

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 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

KID'S ALL NATURAL CHEESEBURGER SLIDERS
fresh fruit.
Calories 670

Neiman Marcus

Downtown