MERMAID BAR

STARTERS

Today's Soup 6.50

Turkey Chili 7.00
pico de gallo, monterey jack cheese, tortilla chips
with side salad 9.75
Calories 280/390

Smoked Salmon Pizza 13.00
goat cheese, dill, baby greens salad
Calories 730

SANDWICHES

Warm Roast Beef 12.00
melted swiss, creamy horseradish, balsamic,
arugula, ciabatta, chips
Calories 920

Portobello Melt 12.00
mozzarella, arugula, tomato, balsamic mayonnaise,
hoagie roll, fruit, petite salad
Calories 550

* **Roast Turkey Italian Melt** 11.50
focaccia, fresh mozzarella, grilled red pepper,
arugula, pesto, petite salad, fruit
Calories 490 fat 21g sat fat 4g chol 60mg sodium 1150mg
total carbs 54g protein 29g

Corned Beef Reuben 12.00
swiss, sauerkraut, thousand island dressing,
toasted rye, chips
Calories 1050

Pulled Pork Wrap 16.50
barbecue dipping sauce, aged white cheddar,
house cole slaw, wheat tortilla
Calories 980

* **Mahi-Mahi Fish Tacos** 15.00
cabbage salad, avocado, cilantro-lime
vinaigrette, ancho ranch
Calories 440 fat 25g, sat fat 1.5g chol 90mg, sodium 650mg
total carbs 30g, protein 5g

The Duke of Windsor 11.50
sliced oven-roasted turkey, cheddar cheese spread,
pineapple, chutney, grilled egg bread
Calories 930

NM Chicken Salad or Tuna Pecan 11.00
choice of bread, lettuce, tomato, fruit garnish
Calories 730/750

Today's Sampler 12.00
cup of soup, one half nm chicken salad or
tuna pecan sandwich, fresh fruit

ENTREE SALADS

** **Salmon Green Goddess** 15.50
avocado, tomato, egg, greens, asparagus, cucumber,
light green goddess dressing
Calories 530 fat 34g sat fat 7g chol 310 sodium 400mg
total carbs 11g protein 41g

Shrimp & Soba Salad 15.00
edamame, julienne carrots, cucumber, shaved radish,
tofu, furikake, wasabi-yuzu vinaigrette
Calories 560

* **Baby Spinach, Beet & Shaved Kale** 11.50
pears, goat cheese, slivered almonds,
honey-orange vinaigrette
Calories 470

* **Crab Louie** 19.00
jumbo lump crab, greens, tomato, egg,
cucumber, louie dressing
Calories 420

Hoisin Chicken Salad 11.50
romaine, napa cabbage, shredded carrot, cilantro,
scallions, crispy rice noodles, wonton strips,
toasted almonds, ginger-hoisin dressing
Calories 780

** **Grilled Lemon Shrimp & Romaine Hearts** 15.50
quinoa, chickpeas, feta, tomato, cucumber, red pepper,
artichokes, light greek vinaigrette
Calories 360 fat 12g sat fat 3.5g chol 165mg sodium 820mg
total carbs 33g protein 30g

Chopped Chef Salad 12.00
turkey, egg, tomatoes, beets, bacon, gruyère,
thousand island dressing
Calories 850

* **Pulled Roast Chicken** 12.25
hearts of palm, artichokes, avocado, feta, tomato,
grilled romaine hearts, green goddess dressing

Mandarin Orange Soufflé 12.00
nm chicken salad, island fruit, nut bread
Calories 940

MAIN SELECTIONS

ask your server for the details

FOR OUR LITTLE SHOPPERS 8.00

Includes beverage & dessert. 12 & under only, please

Chicken Quesadilla Calories 450

Peanut Butter & Jelly Calories 430

Turkey & Cheese Roll-Up Calories 570

* Gluten Free

Before placing your order, please inform your server
if a person in your party has a food allergy.

*GO FIGURE
CUISINE FOR A HEALTHIER LIFESTYLE

Neiman Marcus
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For parties of 6 or more adults, a 20% service charge will be added

WARM UP

illy Caffè Filtro 4.00
filter drip preparation

Espresso 4.00
prepared in its purest form

Cappuccino 4.50
espresso, steamed and frothed milk

Caffè Latte 5.00
espresso, steamed milk, layer of froth

Caffè Mocha 5.00
espresso, chocolate, steamed milk

Dammann Frères Sachet Selection 4.00

Breakfast
a blend of Sri Lanka, Darjeeling and Assam

Earl Grey
a subtle marriage of teas from Keemun in the Anhui province of China, delicate silver tips and Calabria bergamot essential oil

Jardin Bleu
a blend of teas from India and China, flavored with rhubarb, wild strawberry, and scattered with cornflower petals

Goût Russe
exclusive and unique blend of Chinese tea and citrus fruits essential oils

Caramel
intense taste of caramel, scattered with pieces of toffee

Four Red Fruits
cherry, strawberry, raspberry, red currant

Jasmine Green
green Chinese unique and original fusion of a sencha tea and lemongrass

Decaffeinated Ceylan
decaffeinated black tea with a full-bodied taste

Chamomile Tisane
harvested June to September, notes of citron and light bitterness

Nuit d'Eté Tisane
hibiscus flowers, apple bits and rosehip peels flavored with raspberry, strawberry and cream

REFRESH

Dammann Frères Iced Tea 4.00

Fresh Juices 4.00

Orange-Ginger Ale Punch 4.50

Dr. Green Juice Blend 6.00
spinach, kale, pineapple, honeydew melon, cucumber, fresh ginger

Coffee Float 5.50
vanilla ice cream, whipped cream

Acqua Panna® Premium Still Water (500ml) 4.00

S.Pellegrino® Sparkling Water (500ml) 4.00

Assorted Sodas 4.00

WINE SELECTIONS

SPARKLING

Caposaldo Brut Prosecco, Veneto, Italy NV	10.00	39.00

WHITES

Neiman Marcus Chardonnay, Santa Barbara County 2012	11.00	43.00
Torresella Pinot Grigio, Friuli, Italy 2011	9.00	32.00
Ferrari-Carano Fumé Blanc, Sonoma County 2012	9.00	32.00

REDS

Torres Atrium Merlot, Penedès, Spain 2011	10.00	43.00
Belle Glos "Meiomi" Pinot Noir, Sonoma Coast 2012	10.00	43.00
Justin Cabernet Sauvignon, Paso Robles 2009	12.00	47.00

BEER

Maui Big Swell IPA 6.00
Hawaii

Coors Light 6.00
USA

Budweiser 6.00
USA

Heineken 7.00
Holland

Corona 7.00
Mexico

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Tell us how we are doing
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