

## 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
Moët et Chandon Dom Perignon, Epernay 2004		325.00

### WHITES

<del>Neiman Marcus</del> Chardonnay, Santa Barbara County 2012	12.00	47.00
Robert Sinskey Pinot Blanc, Carneros 2012 (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 2012 (half btl)		44.00
Torresella Pinot Grigio, Friuli 2012	12.00	42.00
Loveblock Sauvignon Blanc, Marlborough 2013	11.00	45.00
Pascal Jolivet Sancerre, Loire Valley 2013	13.00	49.00
Cakebread Cellars Sauvignon Blanc, Napa Valley 2013	14.00	51.00
Groth Sauvignon Blanc, Napa Valley 2013	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 2011	15.00	65.00
J.J. Vincent Bourgogne Blanc, Burgundy 2011	13.00	49.00
Trimbach Riesling, Alsace 2011	9.00	36.00
Mia Dolcea Moscato d'Asti, Piemonte 2011	10.00	41.00
Château d'Esclans "Whispering Angel" Rosé, Provence 2013	12.00	48.00

### REDS

Sonoma-Cutrer Pinot Noir, Russian River Valley 2012 (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 2012	13.00	59.00
Markham Merlot, Napa Valley 2012	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 2011	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		12.00
Dow's Ruby Porto NV		12.00
Dow's LBV 2005		12.00
Dow's 10 Year Tawny		12.00

## SPECIALTY COCKTAILS

SEASONAL PINK SPARKLER finlandia tangerine, raspberry jam, lemon, domaine chandon	14.00
PEACH JULEP buffalo trace bourbon, st. germain, peach, lime juice, fresh mint, tonic	14.00
SPICY RUM PUNCH sailor jerry spiced rum, solerno blood orange liqueur, fresh lime juice, pomegranate, topped with orange zest	14.00
NM MIMOSA domaine chandon brut, solerno blood orange liqueur, fresh orange juice	14.00
GARDEN MARY pearl cucumber vodka, housemade bloody mary mix, baby carrot	14.00
COSMO PLACE MAI TAI chairman's reserve rum, small hands orgeat syrup, leopold brothers american orange liqueur, lime	14.00
AFTERNOON SIZZLE ketel one vodka, elderflower liqueur, lemon, mint, jalapeno, sugar	14.00
PRICKLY GIN FIZZ tanqueray gin, prickly pear, lemon, fever tree ginger beer	14.00
SUMMER THYME LIMONATA il tramonto limoncello, solerno, housemade thyme syrup, fever tree mediterranean tonic	14.00
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)	14.00
STRAWBERRY MARGARITA avion silver, cointreau, fresh strawberries and lime, lime zest rim (190 cal)	14.00

## 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	4.00
THE REPUBLIC OF TEA	6.50
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

### 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. 28.00  
Calories 410

### GF GRILLED SHRIMP SALAD

avocado, radish, carrot, quinoa, goat cheese, heirloom cherry tomatoes, light creamy white balsamic vinaigrette. 26.00  
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 AHI TUNA & WATERMELON SALAD

avocado, tomato, greens, cucumber, feta, black olive and basil vinaigrette. 22.00  
Calories 400

### GF WARM SEAFOOD SALAD

seared dayboat scallops, shrimp, herb butter glaze, radicchio, belgian endive, tarragon vinaigrette. 27.00  
Calories 430

### GF NM CHICKEN SALAD

avocado, toasted almonds, seasonal fruit. 21.00  
Calories 570



### 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  
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## SANDWICHES

### LOBSTER CLUB

applewood smoked bacon, avocado, arugula, lemon aioli, toasted brioche, yukon gold potato chips. 30.00  
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. 18.00  
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. 20.00  
Calories 780

### GRILLED CHICKEN PICCATA SANDWICH

fontina cheese, spinach, tomato, lemon-caper aioli, ciabatta roll, petite greens. 19.00  
Calories 880

### ALL NATURAL BURGER

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

## MAIN SELECTIONS

### CHICKEN PAILLARD MILANESE

herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato basil sauce, arugula, olive oil. 22.00  
Calories 490 fat 15g sat fat 4g chol 115mg sodium 880mg total carbs 33g protein 52g

### GF ANDEAN DREAM QUINOA PASTA

spaghetti, cherry tomatoes, caponata, arugula, parmesan, lemon ricotta. 18.00  
with shrimp 28.00  
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. 30.00  
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