

## starters

Today's Soup 5.00/6.50

Tomato Bisque 5.00/6.50  
Calories 150/225


<sup>GF</sup>Jumbo Shrimp Cocktail 12.50  
classic cocktail sauce, lemon, horseradish  
Calories 290

## sandwiches

Mediterranean Grilled All Natural Chicken 12.00  
shaved chicken, tomato, fresh mozzarella, arugula,  
pesto aioli, ciabatta, fruit  
Calories 770

Santa Fe Wrap 11.00  
roast turkey breast, monterey jack cheese, avocado,  
lettuce, tomato, salsa ranch, whole wheat tortilla  
Calories 750


Warm Roast Beef 11.50  
melted swiss, creamy horseradish, balsamic arugula,  
ciabatta, sweet potato fries  
Calories 920

 Vegetable Sandwich 11.25  
ciabatta, zucchini, tomato, artichoke, grilled peppers,  
pesto, provolone  
Calories 480 fat 18g sat fat 6g chol 20mg sodium 1310mg  
total carbs 63g protein 19g

Classic Club 11.00  
roast turkey, swiss, bacon, lettuce, tomato,  
multi grain bread  
Calories 740

Grilled Double Cheese 10.50  
cup of soup, fresh fruit  
Calories 840 (soup not included in calorie count)

Today's Sampler 10.50  
cup of soup, half nm all natural chicken salad, tuna salad,  
egg salad or roast turkey sandwich, fresh fruit  
full sandwiches and fruit 10.75


 <sup>GF</sup>Mahi-Mahi Fish Tacos 12.00  
cabbage salad, avocado, cilantro-lime vinaigrette,  
ancho ranch, corn tortilla  
Calories 440 fat 25g sat fat 1.5g chol 90mg sodium 650mg  
total carbs 30g protein 5g

Crab Cake Sliders 16.50  
lettuce, tomato, secret sauce, fries, petite salad  
Calories 870

\*All Natural Beef Hamburger 11.50  
cheddar, lettuce, tomato, onion, brioche bun, fries, pickle  
Calories 1060

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of  
foodborne illness

## entree salads

 <sup>GF</sup>Grilled Shrimp Salad 16.50  
goat cheese, avocado, grapefruit, quinoa,  
pomegranate vinaigrette  
Calories 440 fat 23 g sat fat 5g chol 175mg sodium 610mg  
total carbs 37g protein 26g

<sup>GF</sup>All Natural Chicken Cobb 11.00  
avocado, tomato, bacon, egg, blue cheese, mixed greens,  
red wine vinaigrette  
Calories 890

<sup>GF</sup>Roasted Beet & Goat Cheese Salad 13.00  
mixed greens, pecans, pears, light balsamic vinaigrette  
Calories 470

Grilled Salmon Fattoush 15.00  
chopped romaine, olives, cucumber, tomato, feta,  
crispy pita, artichokes, lemon oregano vinaigrette  
Calories 850

Santa Fe 11.50  
diced all natural chicken, romaine, black beans,  
tortilla chips, shredded cheese, ranch dressing,  
pico de gallo, avocado  
Calories 640

<sup>GF</sup>Greek Salad & Grilled Shrimp 16.50  
romaine, grape tomatoes, cucumber, kalamata olives,  
feta, red onion, vinaigrette  
Calories 690

Waldorf Salad 12.00  
grilled all natural chicken, romaine, apples, walnuts,  
grapes, blue cheese, sun-dried fruit, honey-dijon dressing  
Calories 810

Green Goddess & Garden Vegetables 10.75  
mixed greens, carrots, tomatoes, cucumbers, avocado,  
broccoli, peppers, sweet red onion, croutons, jack cheese,  
green goddess dressing  
Calories 510

<sup>GF</sup>Crab Louie 17.50  
jumbo lump crab, greens, tomato, egg,  
cucumber, louie dressing  
Calories 420

Mandarin Orange Soufflé 12.00  
nm all natural chicken salad, toasted almonds,  
seasonal fruit, sweet bread  
Calories 940

## main selections

See today's special menu

for our little shoppers 8.00  
Includes beverage and dessert. 12 and under only, please

Peanut Butter & Jelly Calories 430

Grilled Cheese Calories 520

Pasta & Cheese Calories 760

Chicken Fingers & Fries Calories 310

<sup>GF</sup>Gluten Free

Food Allergies? Please notify your server prior to ordering  
For groups of 6 or more adults, an 18% service charge will be added  
We accept all major credit cards, cash & personal checks

## warm up

illy Caffè Filtro 3.50  
filter drip preparation

Espresso 3.50  
prepared in its purest form

Cappuccino 4.50  
espresso, steamed and frothed milk

Cappuccino Viennese 4.75  
whipped cream, cocoa powder

Caffè Latte 4.50  
espresso, steamed milk, layer of froth

Traditional Hot Chocolate 4.00  
whipped cream, chocolate shavings

Apple Cider 4.00  
fall spices

Dammann Frères Sachet Selection 3.00

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

Decaf Mango  
Sri Lanka tea with mango aroma

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

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

Peppermint  
tisane - hardy, herbaceous Middle Eastern plant, harvested in Summer before it flowers

## refresh

Dammann Frères Iced Tea 3.00

NM Spiced Iced Tea 3.00

The Republic of Tea 5.00  
ginger peach decaf, passion fruit green, pomegranate green, açai berry red

Coffee Float 6.00  
vanilla ice cream, whipped cream

Iced Cappuccino 4.50  
espresso over ice, steamed and frothed milk

Orange Juice 4.00

Voss Water 3.00  
sparkling and still

Onli All Natural Soda 4.00  
huckleberry pomegranate, lemon watermelon

Assorted Sodas 3.00

## wine selections

### Sparkling

Domaine Chandon Brut, California NV (187ml)	11.00
Santa Margherita Brut Prosecco di Valdobbiadene, Italy NV	12.00 47.00
J Brut Rosé, Russian River Valley NV	13.00 59.00

### Whites

<del>Chardonnay</del> Chardonnay, Santa Barbara County 2011	12.00 47.00
Markham Sauvignon Blanc, Napa Valley 2009	10.00 41.00
Michel Picard Vouvray Chenin Blanc, Loire Valley 2010	35.00
Sokol Blosser "Evolution" White Blend, Oregon NV	10.00 41.00
Torresella Pinot Grigio, Friuli 2010	9.00 39.00

### Reds

Terrazas Reserva Malbec, Mendoza, Argentina 2009 (375ml)	9.00 21.00
Belle Glos "Meiomi" Pinot Noir, Sonoma Coast 2010	11.00 45.00
Hawk Crest Cabernet Sauvignon, California 2010	10.00 41.00

## beer

Amstel Light 6.00  
Holland

Heineken 6.00  
Holland

Stella Artois 6.00  
Belgium

Corona 6.00  
Mexico

Tell us how we are doing  
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