



STARTERS

TODAY'S SOUP 7.25

TURKEY CHILI

pico de gallo, monterey jack cheese, tortilla chips 7.5 cal 280
with side salad **10.25 cal 390**

WILD MUSHROOM PIZZA

brie, caramelized onions, arugula pesto
12.25 cal 960

MAIN SELECTIONS

SEE TODAY'S SPECIAL MENU



BENEFIT

Cuisine for a healthier lifestyle



GLUTEN-FREE

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

Socially conscious inspired menu, emphasizing a healthier lifestyle along with classic Neiman Marcus fare, prepared by our well-trained culinary team. All of our ingredients are locally sourced when available, using fresh seasonal foods, all natural chicken, hamburger, and hormone-free milk. Our food menus are complimented by a careful selection of wines, cocktail recipes and non-alcoholic beverages delivered to you by our well-informed and attentive waitstaff team members. Thank you for shopping and dining at Neiman Marcus.

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.

SANDWICHES

WARM ROAST BEEF

melted Swiss, creamy horseradish, balsamic, arugula, ciabatta, chips 12.75 cal 920

PORTOBELLO MELT

mozzarella, arugula, tomato, balsamic mayonnaise, hoagie roll, fruit, petite salad 13.25 cal 550

ROAST TURKEY ITALIAN MELT

focaccia, fresh mozzarella, grilled red pepper, arugula, pesto, petite salad, fruit 12.75

cal	fat	sat fat	chol	sodium	carbs	protein
490	21 g	4 g	60 mg	1150 mg	54 g	29 g

SHRIMP SALAD ROLL

old bay mayonnaise, hoagie, shredded lettuce, tomato 16.5 cal 700

CHICKEN CLUB SANDWICH

smoked bacon, avocado, lettuce, tomato, roasted garlic aioli 13.5 calories 840

MAHI-MAHI FISH TACOS

cabbage salad, avocado, cilantro-lime vinaigrette, ancho ranch 16.5

cal	fat	sat fat	chol	sodium	carbs	protein
440	25 g	1.5 g	90 mg	650 mg	30 g	5 g

GRILLED CHEESE AND SHORTRIB MELT

white cheddar, braised short ribs, caramelized onion, petite salad
17 cal 920

NM CHICKEN SALAD OR TUNA PECAN

choice of bread, lettuce, tomato, fruit garnish
12.25 cal 730 / 750

TODAY'S SAMPLER

cup of soup, one half NM chicken salad or tuna pecan sandwich, fresh fruit 12.75

ENTREE SALADS

SALMON GREEN GODDESS

avocado, tomato, egg, greens, asparagus, cucumber, light green goddess dressing 17

cal	fat	sat fat	chol	sodium	carbs	protein
530	34 g	7 g	310 mg	400 mg	11 g	41 g

SHRIMP & SOBA SALAD

edamame, julienne carrots, cucumber, shaved radish, tofu, furikake, wasabi-yuzu vinaigrette 16.75 cal 560

CRAB LOUIE

jumbo lump crab, greens, tomato, egg, cucumber, louie dressing 21 cal 420

COBB SALAD

grilled chicken, smoked bacon, blue cheese, avocado, tomatoes, egg, mixed greens, creamy blue cheese dressing 13.5 cal 790

GRILLED LEMON SHRIMP & ROMAINE HEARTS

quinoa, chickpeas, feta, tomato, cucumber, red pepper, artichokes, light greek vinaigrette 17

cal	fat	sat fat	chol	sodium	carbs	protein
360	12 g	3.5 g	165 mg	820 mg	33 g	30 g

CAPRESE SALAD

vine-ripened tomatoes, fresh mozzarella, mixed greens, shaved sweet onions, lemon-basil vinaigrette 12.75 cal 440

PULLED ROAST CHICKEN

hearts of palm, artichokes, avocado, feta, tomato, grilled romaine hearts, green goddess dressing
13.5 cal 630

MANDARIN ORANGE SOUFFLÉ

NM chicken salad, island fruit, nut bread
13.25 cal 940



WINE SELECTIONS

SPARKLING

Nino Franco "Rustico" Prosecco di Valdobbiadene, Italy NV
glass 12 | bottle 49

WHITES

Neiman Marcus Chardonnay, Santa Barbara County 2014
glass 12 | bottle 50

Au Bon Climat Pinot Gris/Pinot Blanc, Sonoma County 2014
glass 10 | bottle 45

Loveblock Sauvignon Blanc, Marlborough 2014
glass 11 | bottle 50

REDS

Au Bon Climat Pinot Noir, Santa Barbara County 2013
glass 12 | bottle 56

Vietti "Perbacco" Nebbiolo, Piedmont 2012
glass 10 | bottle 50

*Newton Vineyard Red Label Claret Meritage
Napa Valley 2012*
glass 14 | bottle 65

BEERS

MAUI BIG SWELL IPA *Hawaii* 7

PRIMO *Hawaii* 7

COORS LIGHT *USA* 7

HEINEKEN *Holland* 7

CORONA *Mexico* 7

WARM UP

KONA COFFEE PURVEYORS
locally fresh-roasted & brewed drip coffee 4

ESPRESSO
illy, prepared in its purest form 4

CAPPUCCINO
illy espresso, steamed & frothed milk 4.5

CAFFÈ LATTE
illy espresso, steamed milk, layer of froth 5

CAFFÈ MOCHA
illy espresso, chocolate, steamed milk 5.5

DAMMANN FRÈRES HOT TEA
*breakfast, earl grey, jardin bleu, goût russe,
jasmine green, decaffeinated ceylan,
chamomile tisane, nuit d'été tisane* 4

REFRESH

ICED TEA 4

FRESH JUICES 4

ORANGE-GINGER ALE PUNCH 4.5

DR. GREEN JUICE BLEND
*spinach, kale, pineapple, honeydew melon,
cucumber, fresh ginger* 6

COFFEE FLOAT
vanilla ice cream, whipped cream 5.5

ACQUA PANNA® *premium still water, 500ml* 4

S. PELLEGRINO® *sparkling water, 500ml* 4

ASSORTED SODAS 4

TELL US HOW WE ARE DOING

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Visit us online at www.TheRestaurantsOfNeimanMarcus.com*

ZODIAC San Diego, CA | Downtown Dallas, TX | Ft. Worth, TX | Bal Harbour, FL | St. Louis, MO | Chicago, IL | Northbrook, IL | King of Prussia, PA **ROTUNDA** San Francisco, CA | Paramus, NJ
BAR ON 4 Beverly Hills, CA | Chicago, IL **FRESHMARKET** Beverly Hills, CA | San Francisco, CA **NM CAFE** Palo Alto, CA | Topanga, CA | Walnut Creek, CA | Las Vegas, NV | Scottsdale, AZ Atlanta, GA |
Dallas, TX | NorthPark, Dallas, TX | Plano, TX | McLean, VA | Short Hills, NJ | Oakbrook, IL | Troy, MI | Natick, MA **MARIPOSA** Beverly Hills, CA | Newport Beach, CA | Bellevue, WA | Honolulu, HI | Houston, TX |
Plano, TX | San Antonio, TX | Coral Gables, FL | Boca Raton, FL | White Plains, NY **ESPRESSO BAR** Honolulu, HI | Dallas, TX **MERMAID BAR** Honolulu, HI | Ft. Lauderdale, FL | Dallas, TX
BERGDORF GOODMAN New York, NY **GOOD DISH** New York, NY