WINE SELECTIONS

CHAMPAGNE & SPARKLING

Moët et Chandon Brut Rosé Impérial, Épernay NV (187ml)		20.00
Laurent-Perrier Brut, Tours-sur-Marne NV (375ml)		57.00
Veuve Clicquot Brut "Yellow Label", Reims NV (375ml)		50.00
Krug Grande Cuvée, Reims NV (375ml)		129.00
Domaine Chandon Brut, California NV (375ml)		26.00
Santa Margherita Brut Prosecco di Valdobbiadene, Italy NV	12.00	47.00
Domaine Chandon Brut, California NV	11.00	45.00
Schramsberg Mirabelle Brut, Carneros NV	15.00	65.00
Moët et Chandon Brut Impérial, Épernay NV		80.00
Nicolas Feuillatte Brut, Épernay NV	15.00	75.00
Henriot Brut, Reims NV	18.00	85.00
Laurent-Perrier Brut, Tours-sur-Marne NV		119.00
Veuve Clicquot Brut "Yellow Label", Reims NV	21.00	90.00
Louis Roederer Cristal, Reims 2004		425.00
Simonnet-Febvre Crémant Brut Rosé, Burgundy NV	14.00	50.00
Moët et Chandon Brut Rosé Impérial, Épernay NV		88.00

WHITES

[illegible] Chardonnay, Santa Barbara County 2011	12.00	48.00
Robert Sinskey Pinot Blanc, Carneros 2010 (375ml)		40.00
Adelsheim Pinot Gris, Willamette Valley 2010 (375ml)		25.00
Merry Edwards Sauvignon Blanc, Russian River Valley 2010 (375ml)		36.00
Chalk Hill Chardonnay, Russian River Valley 2008 (375ml)		47.00
Torresella Pinot Grigio, Friuli 2011	12.00	42.00
Pascal Jolivet Sancerre, Loire Valley 2011	13.00	59.00
Craggy Range Sauvignon Blanc, Te Muna Road Vineyard, Martinborough 2011	11.00	45.00
Cakebread Cellars Sauvignon Blanc, Napa Valley 2011	14.00	51.00
Emmolo Sauvignon Blanc, Napa Valley 2010	13.00	49.00
Olivier Leflaive "Les Sétilles" Bourgogne Blanc, Burgundy 2010	13.00	49.00
Laguna Ranch Vineyards Chardonnay, Russian River Valley 2009	15.00	61.00
Forman Chardonnay, Napa Valley 2010	22.00	90.00
Ramey Chardonnay, Sonoma 2009	15.00	65.00
Château d'Esclans "Whispering Angel" Rosé, Provence 2011	12.00	48.00

REDS

Siduri Pinot Noir, Santa Lucia Highlands 2010 (375ml)		41.00
Cambria "Julia's Vineyard" Pinot Noir, Santa Maria 2010 (375ml)		21.00
Stag's Leap "Artemis" Cabernet Sauvignon, Napa Valley 2008 (375ml)	23.00	49.00
Louis Jadot Couvent des Jacobins Pinot Noir, Burgundy 2009	15.00	55.00
Meiomi Pinot Noir, Sonoma Coast 2011	11.00	45.00
Robert Stemmler Pinot Noir, Sonoma Coast 2010	13.00	59.00
Markham Merlot, Napa Valley 2008	12.00	42.00
William Hill Estate Cabernet Sauvignon, Napa Valley 2008	15.00	56.00
Château Ste. Michelle Meritage, Columbia Valley 2008	18.00	80.00
Qupé Syrah, Central Coast 2010	11.00	45.00
Seghesio Zinfandel, Sonoma County 2009	13.00	49.00

SPECIALTY COCKTAILS

GRANDE CHAMPAGNE COCKTAIL veuve clicquot, pomegranate, raw sugar cube, orange bitters	21.00
SAN FRANCISCO BLOODY MARY absolut peppar, house-seasoned tomato juice, old bay rim	10.00
ARANCIA SPRITZ aperol, santa margherita prosecco, blood orange juice	12.00
FROSTED WHITE RASPBERRY COSMO chambord vodka, white cranberry juice, cointreau, raspberry	11.00
CHERRY SIDECAR grand marnier cherry, lemon juice, sugar rim	12.00
CLASSIC PISCO PUNCH pisco portón, pineapple gomme syrup, lemon juice	10.00
AUTUMN IN MANHATTAN apple-spiced hudson baby bourbon, orange liqueur, apple juice (warm or chilled)	12.00
SOUTHEAST CORNER hangar one kaffir lime vodka, ginger liqueur, mint, lemon	11.00
FRENCH BRANDY ALEXANDER brandy, kahlua, cointreau, milk, cinnamon sprinkle	10.00

SKINNY

PEPPERMINT MOJITO bacardi rum, lime, fresh mint, spearmint bitters, soda (120 cal)	9.00
LEMON GUM DROP DE-LITE grey goose le citron, citrus juices, gum drop (140 cal)	11.00
CRANBERRY GINGER MARGARITA PUNCH herradura blanco, domaine de canton, cranberry (190 cal)	12.00

BEER

AMSTEL LIGHT Holland	6.00
ANCHOR STEAM California	6.00
CORONA Mexico	6.00
HEINEKEN Holland	6.00
STELLA ARTOIS Belgium	6.00
ST. PAULI GIRL NON-ALCOHOLIC Germany	5.00

CHILLED

DAMMANN FRÈRES ICED TEA		3.00
THE REPUBLIC OF TEA ginger peach decaf, passion fruit green, pomegranate green, blackberry sage, mango ceylon		5.00
FRUIT SMOOTHIE strawberry, banana, low-fat yogurt, honey, orange juice		6.50
FRESH LEMONADE		4.00
STRAWBERRY LEMONADE		5.00
VOSS WATER sparkling and still (375/800ml)	5.00	9.00

STARTERS

LOBSTER BISQUE
crème fraîche, chives, lemon oil. 9.00
Calories 390

RIBOLLITA SOUP
white bean, kale, parmesan, pesto, croutons. 7.00/10.00
Calories 170 fat 6g sat fat 2g chol 10mg sodium 690mg total carbs 22g protein 8g

CRISP-FRIED LOBSTER SPRING 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

SMOKED SALMON & QUINOA CAKE
roasted corn-avocado salsa, crème fraîche, baby greens. 16.00
Calories 520

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, iceberg, egg, avocado, tomato, cucumber, louie dressing. 26.00
Calories 410

ASIAN ALL NATURAL CHICKEN SALAD
romaine, napa cabbage, baby greens, crispy wontons, cilantro, cucumber, bean sprouts, chinese mustard-soy vinaigrette. 21.00
Calories 570

GF GRILLED SHRIMP SALAD
goat cheese, avocado, grapefruit, quinoa, pomegranate vinaigrette. 20.00
Calories 440 fat 23g sat fat 5g chol 175mg sodium 610mg total carbs 37g protein 26g

ROTUNDA CAESAR
parmigiano reggiano, california ranch olive oil, croutons. 16.00
add chicken 21.00 add shrimp 25.00
Calories 520/710/670

GF WARM SEAFOOD SALAD
seared dayboat scallops, prawns, herb butter glaze, radicchio, belgian endive, tarragon vinaigrette. 26.00
Calories 430

GF NM ALL NATURAL CHICKEN SALAD
avocado, toasted almonds, seasonal fruit. 19.00
Calories 570

GF SEARED AHI TUNA NIÇOISE SALAD
olive-anchovy aïoli, french beans, yukon gold potatoes, egg, niçoise olives, mixed greens, lemon-basil vinaigrette. 25.00
Calories 620

GO FIGURE
CUISINE FOR A HEALTHIER LIFESTYLE

GF Gluten Free

Food Allergies? Please notify your server prior to ordering.

For parties of 6 or more adults, a 18% service charge will be added.

We accept Neiman Marcus, Bergdorf Goodman, American Express, Visa, MasterCard, Diner's International, Discover, BC, JCB credit cards, cash and personal checks

Tell us how we are doing
Kevin Garvin, Vice President Food Services
214-573-5371 or kevin_garvin@neimanmarcus.com

Visit us online at www.neimanmarcus.com/restaurants

SANDWICHES

LOBSTER CLUB
applewood smoked bacon, avocado, arugula, lemon aïoli, toasted brioche, yukon gold potato chips. 28.00
Calories 740

VEGETABLE & HUMMUS WRAP
grilled squash, asparagus, roasted red pepper, petite greens, wheat tortilla. 16.50
Calories 390 fat 12g sat fat 2g chol 0mg sodium 870mg total carbs 61g protein 12g

CHARGRILLED ALL NATURAL CHEESEBURGER
new york white cheddar, lettuce, tomato, red onion, sweet pickles, french fries. 20.00
Calories 990

ROAST TURKEY SANDWICH
herb cheese and roasted tomato spread, multigrain bread, lettuce, tomato, petite salad, fruit. 17.00
Calories 390 fat 6g sat fat 2g chol 80mg sodium 830mg total carbs 48g protein 38g

GRILLED BARBECUE PORTOBELLO SANDWICH
pepper jack cheese, lettuce, tomato, barbecue sauce, focaccia, horseradish pickles, sweet potato fries. 17.00
Calories 680

HOT PASTRAMI ON RYE
whole grain mustard, dill pickle, french fries. 17.50
Calories 670

MAIN SELECTIONS

ALL NATURAL CHICKEN PAILLARD
farro risotto, butternut squash, orange, watercress. 22.00
Calories 510 fat 13g sat fat 6g chol 130mg sodium 960mg total carbs 49g protein 53g

SAN FRANCISCO-STYLE CIOPPINO
mussels, clams, shrimp, dungeness crab, halibut, tomato-oregano broth, sourdough roll. 27.00
Calories 450

LOBSTER PAPPARDELLE
maine lobster, chanterelle mushrooms, peas, carrots, lobster sauce, fresh pappardelle. 28.00
Calories 680

GRILLED NEW YORK STEAK AU POIVRE
cognac demi-glace, watercress salad, french fries. 26.00
Calories 840

WILD MUSHROOM RAVIOLI
shiitake mushroom sauce, edamame, snow pea tendrils. 19.00
Calories 440

THAI COCONUT ALL NATURAL CHICKEN & EGGPLANT
thai basil, coconut curry sauce, green cabbage, jasmine rice, fried shallots. 21.00
Calories 610

FOR OUR LITTLE SHOPPERS

Includes beverage and dessert. 12 and under only, please.

GRILLED ALL NATURAL CHICKEN STRIPS
sweet potato fries, broccolini, choice of dipping sauce. 8.00
Calories 430

CHICKEN QUESADILLA
cheddar cheese, grilled all natural chicken breast, whole wheat tortilla, salsa. 8.00
Calories 450

KID'S PASTA
served with red sauce or cheese and olive oil. 8.00
Calories 290/480

PEANUT BUTTER & JELLY
whole wheat, banana. 8.00
Calories 490

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