



## STARTERS

**TODAY'S SOUP \$7.25**

### TURKEY CHILI

*pico de gallo, monterey jack cheese, tortilla chips* **\$7.5**  
*with side salad* **\$10.25**  
 calories 280 / 390

### WILD MUSHROOM PIZZA

*brie, caramelized onions, arugula pesto* **\$12.25**  
 calories 960

## MAIN SELECTIONS

ASK YOUR SERVER FOR DETAILS

## FOR OUR LITTLE SHOPPERS

*Includes beverage & dessert.  
 12 & under only, please* **\$10**

**CHICKEN QUESADILLA** calories 450

**PEANUT BUTTER & JELLY** calories 430

**TURKEY & CHEESE ROLL-UP** calories 570



## SANDWICHES

### WARM ROAST BEEF

*melted Swiss, creamy horseradish, balsamic, arugula, ciabatta, chips* **\$12.75**  
 calories 920

### PORTOBELLO MELT

*mozzarella, arugula, tomato, balsamic mayonnaise, hoagie roll, fruit, petite salad* **\$13.25**  
 calories 550

### ROAST TURKEY ITALIAN MELT

*focaccia, fresh mozzarella, grilled red pepper, arugula, pesto, petite salad, fruit* **\$12.75**  
 calories 490 • fat 21g • sat fat 4g • chol 60mg • sodium 1150mg •  
 total carbs 54g • protein 29g

### TRIPLE GRILLED CHEESE PANINI

*mozzarella, Swiss, provolone, tomato, arugula, basil oil, cup of soup* **\$13.25**  
 calories 800 (soup not included in calorie count)

### 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**  
 calories 440 • fat 25g • sat fat 1.5g • chol 90mg • sodium 650mg •  
 total carbs 30g • protein 5g

### PLT

*pork belly confit, sliced tomatoes, arugula, roasted garlic aioli, pickled red onion, sourdough, petite salad* **\$13.25**  
 calories 850

### NM CHICKEN SALAD OR TUNA PECAN

*choice of bread, lettuce, tomato, fruit garnish* **\$12.25**  
 calories 730 / 750

### TODAY'S SAMPLER

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

## ENTREE SALADS

### Gf SALMON GREEN GODDESS

*avocado, tomato, egg, greens, asparagus, cucumber, light green goddess dressing* **\$17**  
 calories 530 • fat 34g • sat fat 7g • chol 310 • sodium 400mg •  
 total carbs 11g • protein 41g

### SHRIMP & SOBA SALAD

*edamame, julienne carrots, cucumber, shaved radish, tofu, furikake, wasabi-yuzu vinaigrette* **\$16.75**  
 calories 560

### Gf CRAB LOUIE

*jumbo lump crab, greens, tomato, egg, cucumber, louie dressing* **\$21**  
 calories 420

### ASIAN CHICKEN LETTUCE WRAP

*rice noodle, cucumber, carrot, radish, green onion, cilantro, ginger-hoisin dressing* **\$12.75**  
 calories 780

### Gf GRILLED LEMON SHRIMP & ROMAINE HEARTS

*quinoa, chickpeas, feta, tomato, cucumber, red pepper, artichokes, light greek vinaigrette* **\$17**  
 calories 360 • fat 12g • sat. fat 3.5g • chol 165mg • sodium 820mg •  
 total carbs 33g • protein 30g

### CAPRESE SALAD

*vine-ripened tomatoes, fresh mozzarella, mixed greens, shaved sweet onions, lemon-basil vinaigrette* **\$12.75**  
 calories 440

### Gf PULLED ROAST CHICKEN

*hearts of palm, artichokes, avocado, feta, tomato, grilled romaine hearts, green goddess dressing* **\$13.5**  
 calories 630

### MANDARIN ORANGE SOUFFLÉ

*NM chicken salad, island fruit, nut bread* **\$13.25**  
 calories 940

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

Kevin Garvin *Vice President Food Services* — 214-573-5371 or kevin\_garvin@neimanmarcus.com

Visit us online at [www.TheRestaurantsOfNeimanMarcus.com](http://www.TheRestaurantsOfNeimanMarcus.com)



# MERMAID BAR

## BEER

**MAUI BIG SWELL IPA,  
HAWAII \$7**

**COORS LIGHT, USA \$7**

**BUDWEISER, USA \$7**

**HEINEKEN, HOLLAND \$7**

**CORONA, MEXICO \$7**

## 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**

## WINE SELECTIONS

### SPARKLING

*Nino Franco "Rustico" Prosecco di  
Valdobiadene, Italy NV*  
G \$12 B \$45

### WHITES

*Neiman Marcus Chardonnay,  
Santa Barbara County 2012*  
G \$11 B \$43

*Mazzoni Pinot Grigio,  
Montalcino 2012*  
G \$10 B \$43

*Loveblock Sauvignon Blanc,  
Marlborough 2014*  
G \$10 B \$43

### REDS

*Flor de Campo Pinot Noir,  
Central Coast 2012*  
G \$12 B \$47

*Francis Ford Coppola  
"Director's Cut"  
Cabernet Sauvignon,  
Alexander Valley 2012*  
G \$12 B \$47

## WARM UP

### KONA COFFEE PURVEYORS

*locally fresh-roasted & brewed drip coffee \$4*

### ESPRESSO

*prepared in its purest form \$4*

### CAPPUCCINO

*espresso, steamed and frothed milk \$4.5*

### CAFFÈ LATTE

*espresso, steamed milk, layer of froth \$5*

### CAFFÈ MOCHA

*espresso, chocolate, steamed milk \$5*

### DAMMANN FRÈRES HOT TEA \$4

*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*

*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'Été Tisane – hibiscus flowers, apple bits and rosehip  
peels flavored with raspberry, strawberry and cream*

*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.*

**ZODIAC** San Diego, CA | 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 **ANM 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 (opening Fall 2014) | Troy, MI | Natick, MA **MAMARIPOSA** 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