

## ZODIAC WINE SELECTIONS

### WHITES

Chardonnay, Merryvale "Starmont", Napa Valley 2007	10.00	39.00
Chardonnay, Sanford, Santa Barbara County 2007	12.00	48.00
Pinot Grigio, Bollini, Trentino 2007	9.00	36.00
Sauvignon Blanc, Markham, Napa Valley, 2007	9.00	36.00

### ROSÉ

Rosé, Rutherford Hill, Napa Valley 2007	8.00	31.00
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### REDS

Cabernet Sauvignon, Hawk Crest, California 2006	10.00	39.00
Pinot Noir, Wild Rock, Central Otago, New Zealand 2008	12.00	48.00
Merlot, Simi, Sonoma 2004	9.00	36.00

### CHAMPAGNE

Grand Brut, Perrier-Jouët, Reims NV (split)	18.00	
Brut Rosé Impérial, Moët et Chandon, Épernay NV (split)	20.00	
Brut Prestige, Mumm, Napa Valley NV	9.00	39.00
Brut, Veuve Clicquot, "Yellow Label", Reims NV	80.00	
Cuvée Dom Perignon, Moët et Chandon, Épernay 2000	195.00	

### WATER

VOSS, Sparkling and Still, 375/800ml	3.50	6.00
Evian, Christian Lacroix Exclusive Designed Bottle, 750ml	8.00	

### THE REPUBLIC OF TEA

Ginger Peach Decaf, Passion Fruit Green Tea, Mango Ceylon, Pomegranate Green Tea, Raspberry Quince	5.00
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## STARTERS

Neiman Marcus tradition includes hot chicken broth,  
popovers, strawberry butter.

TODAY'S SEASONAL SOUP 6.50

ROASTED BUTTERNUT SQUASH SOUP spiced pecans, crème fraîche. 7.50

CLASSIC SHRIMP COCKTAIL cocktail sauce. 15.00

## COMPOSED SALADS

CHOPPED SALAD grilled chicken, greens, chickpeas, hard-boiled egg,  
cucumber, celery, tomatoes, artichokes, feta cheese, olives,  
red pepper, balsamic vinaigrette. 15.00

TRIO SALAD scoop of chicken salad; scoop of tuna salad;  
petite greek salad. 15.00

COBB grilled chicken, smoked bacon, blue cheese, avocado, tomatoes,  
hard-boiled egg, mixed greens, creamy blue cheese dressing. 16.00

BISTRO SALAD roast turkey, greens, spiced pecans, sun-dried fruit,  
apples, blue cheese, balsamic vinaigrette. 16.00

\*ROAST SALMON melting goat cheese, greens, hearts of palm,  
artichokes, white balsamic vinaigrette. 17.00

MANDARIN ORANGE SOUFFLÉ classic chicken salad,  
fresh fruit, banana pecan bread. 14.00

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

Luis Morelli, Manager

Anne Marie Coral, Chef

A surcharge will be added to shared plates.

For parties of 5 or more adults, a 20% service charge will be added.

We accept Neiman Marcus, Bergdorf Goodman, American Express  
and 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

## SANDWICHES

Sandwiches include petite side salad or fruit salad

ROAST TURKEY SPA WRAP whole wheat tortilla, avocado, tomato, sprouts, swiss, dijonaise. 14.00

TRIPLE GRILLED CHEESE & SOUP mozzarella, swiss, cheddar, sourdough, petite green salad. 14.50

\*GRILLED BLACK ANGUS BURGER cheddar, lettuce, tomato, soft roll, roasted steak-cut fries. 13.50

VEGETABLE PANINI zucchini, tomato, onion, portobello, fresh mozzarella, balsamic vinaigrette, pressed focaccia. 14.00

GRILLED CHICKEN MELT sliced thin, swiss, tomato, bacon, avocado, lettuce, focaccia. 14.50

ZODIAC SAMPLER cup of seasonal soup, half chicken salad, tuna pecan or turkey sandwich, toasted bread. 12.50

## MAIN SELECTIONS

CHICKEN SCALLOPPINE linguine, olive oil, kalamata olives, capers, tomatoes, white wine. 16.75

ORANGE APRICOT ROASTED CHICKEN BREAST sweet potato fondue, green beans, leeks, chicken jus. 16.50

\*SEARED SNAPPER FILET sautéed shrimp, broccolini, lemon butter, pesto rice. 18.50

GRILLED FILET MIGNON horseradish mashed potatoes, seasonal vegetable, shiitake demi-glace. 23.00

CHEFS' QUICHE OF THE DAY petite salad. 13.00

TODAY'S FEATURE A.Q.

## FOR OUR LITTLE SHOPPERS 6.00

Includes beverage and fresh fruit

12 and under only, please

PEANUT BUTTER & JELLY whole wheat or sourdough.

TURKEY & CHEESE ROLL-UP whole wheat tortilla, lettuce, mayonnaise.

GRILLED CHEESE sourdough, chips.

PASTA butter and parmesan or tomato sauce.

*Neiman Marcus*

Bal Harbour, Florida  
305-993-4620