

SOUPS & STARTERS

N | CLAM CHOWDER

CUP 6.75 / 300 cal BOWL 9.50 / 520 cal QUART TO GO 21.00

N | ROMA TOMATO BASIL SOUP

CUP 5.75 / 190 cal BOWL 8.50 / 290 cal QUART TO GO 19.00

SIGNATURE HOUSEMADE SOUP

CUP 5.75 BOWL 8.50 QUART TO GO 19.00

RUSTIC CHEDDAR CHIVE BISCUIT 3.00 / 360 cal

SIMPLE SALAD 9.00 / 270 cal

baby greens, heirloom tomatoes, garlic croutons, parmesan cheese, creamy garlic vinaigrette

N | HEIRLOOM TOMATOES & BURRATA 11.50 / 490 cal

grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto

N | ARTICHOKE SPINACH DIP † 14.00 / 1160 cal

bell pepper, parmesan cheese, tuscan lemon & herb flatbread

N | SIGNATURE SALADS

SKIRT STEAK *† 27.00 / 480 cal

ROASTED CHICKEN † 18.50 / 210 cal

WILD PACIFIC SHRIMP † 22.00 / 170 cal

ALASKAN SOCKEYE SALMON *† 22.00 / 230 cal

ROASTED CAULIFLOWER † 18.00 / 100 cal

choose your favorite chef's preparation below

HONEY DIJON COBB † 750 cal

baby greens, provolone cheese, bacon, egg, avocado, heirloom tomatoes, grilled corn, cilantro, honey dijon dressing

CILANTRO LIME † 310 cal

baby greens, jack cheese, heirloom tomatoes, grilled corn, pumpkin seeds, tortilla crisps, cilantro lime vinaigrette

GINGER SESAME 450 cal

baby greens, julienne vegetables, crisp wontons, mandarins, almonds, sesame seeds, cilantro, ginger sesame dressing

LITTLE GEM CAESAR 500 cal

little gem lettuce, garlic croutons, parmesan cheese crisp

WILD SALMON NIÇOISE *† 23.50 / 630 cal

baby greens, herb roasted salmon, green beans, kalamata olives, heirloom tomatoes, red onion, potatoes, egg, capers, dijon balsamic vinaigrette

SHRIMP & ARUGULA WITH SWEET CORN 22.00 / 590 cal

wild shrimp, heirloom tomatoes, polenta croutons, parmesan cheese crisp, creamy garlic vinaigrette

N Nordstrom Signature Recipe

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request

Before placing your order, please inform your server if a person in your party has a food allergy

HANDMADE PIZZA

cauliflower pizza crust available † 4.50 / 300 additional cal

SHRIMP SCAMPI 18.75 / 1230 cal

alfredo sauce, spinach, oven roasted tomatoes, mozzarella, parmesan and provolone cheese

MARGHERITA 16.25 / 840 cal

roma tomatoes, garlic oil, basil, mozzarella, parmesan and provolone cheese

PEPPERONI & MUSHROOM 17.50 / 1190 cal

sweet tomato sauce, mozzarella and provolone cheese, basil, oregano

PASTA

gluten free penne available †

N | PORTABELLA MUSHROOM RAVIOLI 18.75 / 780 cal

oven roasted tomatoes, basil, parmesan cream sauce

CHICKEN LEMON PESTO GNOCCHI 18.50 / 1200 cal

ricotta gnocchi, roasted tomatoes, baby spinach, parmesan cheese

PENNE BOLOGNESE & MEATBALLS 17.75 / 980 cal

chicken meatballs, spicy italian sausage, red bell pepper, tomato cream sauce, parmesan cheese

N | SPICY WILD SHRIMP POMODORO 21.75 / 880 cal

tomato sauce, baby spinach, heirloom tomatoes, parmesan cheese, fresh herbs

ENTREES

CHEF'S FEATURED STEAK *†

asparagus, roasted fingerling potatoes, calabrian chili butter

7oz skirt steak 27.00 / 710 cal

6oz filet mignon 44.00 / 670 cal

8oz flat iron 36.00 / 790 cal

PAN SEARED CHICKEN † 21.50 / 630 cal

arugula, heirloom tomatoes, red onion, creamy garlic vinaigrette, parmesan cheese

TUSCAN WILD SALMON WITH SAFFRON

VEGETABLE COUSCOUS * 23.50 / 860 cal

peppers, carrots, baby spinach, parmesan cheese, creamy garlic vinaigrette

SANDWICHES

served with choice of sweet spice bbq kettle chips or side salad

N | ROASTED TURKEY & AVOCADO CLUB 17.50 / 980 | 890 cal

natural turkey, bacon, lettuce, tomato, peppercorn aioli, country bread

N | FRENCH DIP * 19.50 / 1180 | 1090 cal

certified angus beef, sharp white cheddar cheese, parmesan baguette, au jus

SANTA FE CHICKEN PANINI 16.75 / 1040 | 950 cal

jack cheese, roasted red peppers, caramelized onion, avocado, chili pepper aioli, country bread

N | NORDSTROM DOUBLE BEEF BURGER * 17.00 / 1310 | 1220 cal

american cheese, roasted garlic aioli, housemade b&b pickle

with Beyond Burger patty 21.25 / 1280 | 1190 cal

* Item is served or may be served undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of food-borne illness

† Gluten free