

SOUPS & STARTERS

Lobster Bisque

cup 8.50 • 410 cal bowl 12.00 • 740 cal quart to go 26.00

🍴 | Roma Tomato Basil

cup 6.25 • 240 cal bowl 9.25 • 390 cal quart to go 22.00

Signature Housemade Soup

cup 6.25 bowl 9.25 quart to go 22.00

Parmesan Garlic Ciabatta 4.50 • 340 cal
ricotta, honey, extra virgin olive oil, thyme

Rustic Cheddar Chive Biscuit 3.75 • 360 cal

Simple Salad 11.00 • 270 cal
baby greens, heirloom tomatoes, garlic croutons, parmesan cheese, creamy garlic vinaigrette

🍴 | **Cilantro Lime Chicken Tacos** 20.00 • 480 cal
lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco

Kung Pao Brussels Sprouts 13.50 • 420 cal
chicken sausage, sweet soy, chile de árbol, toasted peanuts

Crisp Calamari 17.00 • 730 cal
sweet & spicy peppers, jalapeño basil aioli

🍴 | **Heirloom Tomatoes & Burrata** 13.50 • 510 cal
grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto

🍴 | **Artichoke Spinach Dip** † 16.00 • 1180 cal
bell pepper, parmesan cheese, tuscan lemon & herb flatbread

SANDWICHES

*served with salt & pepper crush french fries and kalamata olive aioli or side salad
+3.50 truffle parmesan french fries and truffle aioli*

🍴 | **Nordstrom Burger** * 19.75 • 1750/1220 cal
lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aioli, artisan bun
with Beyond Burger patty 24.25 • 1710/1190 cal

Spicy Chicken Parm 20.00 • 1830/1300 cal
marinara, mozzarella and provolone cheese, sweet & spicy peppers, arugula, parmesan baguette

🍴 | **French Dip** * 21.00 • 1490/970 cal
certified angus beef, sharp white cheddar cheese, parmesan baguette, au jus

🍴 | **Roasted Turkey & Avocado Club** 19.00 • 1520/1000 cal
natural turkey, bacon, lettuce, tomato, peppercorn aioli, country bread

🍴 | SIGNATURE SALADS

Skirt Steak * † 29.50 • 480 cal

Roasted Chicken † 20.00 • 240 cal

Wild Pacific Shrimp † 24.00 • 180 cal

Alaskan Sockeye Salmon * † 24.00 • 210 cal

Roasted Asparagus † 19.50 • 30 cal

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choose your favorite chef's preparation below

Honey Dijon Cobb † 770 cal
baby greens, provolone cheese, bacon, egg, avocado, heirloom tomatoes, grilled corn, honey dijon dressing

Cilantro Lime † 310 cal
baby greens, jack cheese, heirloom tomatoes, grilled corn, pumpkin seeds, tortilla crisps, cilantro lime vinaigrette

Ginger Sesame 420 cal
baby greens, julienne vegetables, crisp wontons, mandarins, almonds, sesame seeds, ginger sesame dressing

Little Gem Caesar 460 cal
little gem lettuce, garlic croutons, parmesan cheese crisp

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Wild Salmon Niçoise * † 25.00 • 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 24.00 • 670 cal
wild shrimp, heirloom tomatoes, polenta croutons, parmesan cheese crisp, creamy garlic vinaigrette

PASTA

gluten free penne available †

🍴 | **Portabella Mushroom Ravioli** 20.00 • 860 cal
oven roasted tomatoes, basil, parmesan cream sauce

Chicken Lemon Pesto Gnocchi 19.75 • 1190 cal
ricotta gnocchi, roasted tomatoes, baby spinach, parmesan cheese

Penne Bolognese & Meatballs 19.25 • 990 cal
chicken meatballs, spicy italian sausage, red bell pepper, tomato cream sauce, parmesan cheese

🍴 | **Spicy Wild Shrimp Pomodoro** 23.50 • 870 cal
tomato sauce, baby spinach, heirloom tomatoes, parmesan cheese, fresh herbs

ENTREES

Wild Salmon & Saffron Couscous Risotto * 25.50 • 940 cal
asparagus, oven roasted tomatoes, parmesan cheese

Chicken Parmesan 26.00 • 1240 cal
marinara, mozzarella, provolone and parmesan cheese, arugula salad

Chef's Featured Steak * †
asparagus, roasted fingerling potatoes, calabrian chili butter
*6oz filet mignon 47.00 • 680 cal
7oz skirt steak 29.50 • 730 cal*

🍴 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 or intolerance

* Item is served or may be requested undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of foodborne illness
† Gluten free

WINE 135 – 150 cal per 6 oz serving 6 OZ 9 OZ BOTTLE

SPARKLING

Ruffino, Prosecco, <i>Italy</i>	15.00	21.00	53.00
McBride Sisters, Sparkling Rosé, <i>Hawke’s Bay, New Zealand</i>	16.00	22.00	56.00
Banshee, “Ten of Cups”, Sparkling Wine, <i>California</i>	18.00	24.00	63.00
Mumm, Sparkling Rosé, <i>Napa Valley, California</i>	18.00	24.00	63.00

WHITE

Eroica, Riesling, <i>Columbia Valley, Washington</i>	16.00	22.00	56.00
Santa Cristina, Pinot Grigio, <i>Delle Venezie, Italy</i>	15.00	21.00	53.00
Decoy by Duckhorn, Sauvignon Blanc, <i>Sonoma, California</i>	16.00	22.00	56.00
Kim Crawford, Sauvignon Blanc, <i>Marlborough, New Zealand</i>	15.00	21.00	53.00
CSM, “Mimi”, Chardonnay, <i>Horse Heaven Hills, Washington</i>	15.00	21.00	53.00
Daou, Chardonnay, <i>Paso Robles, California</i>	16.00	22.00	56.00
Sonoma Cutrer, “Russian River Ranches”, Chardonnay, <i>California</i>	17.00	23.00	60.00

ROSÉ

Fleurs de Prairie, Rosé, <i>Languedoc, France</i>	16.00	22.00	56.00
Calafuria, Rosé, <i>Tormaresca, Italy</i>	17.00	23.00	60.00

RED

Erath, “Resplendent”, Pinot Noir, <i>Oregon</i>	16.00	22.00	56.00
Sea Sun by Caymus, Pinot Noir, <i>California</i>	17.00	23.00	60.00
Decoy by Duckhorn, Merlot, <i>California</i>	16.00	22.00	56.00
Luigi Bosca, Malbec, <i>Mendoza, Argentina</i>	16.00	22.00	56.00
The Prisoner, Red Blend, <i>California</i>	24.00	30.00	84.00
CSM, “Mimi”, Cabernet Sauvignon, <i>Horse Heaven Hills, Washington</i>	16.00	22.00	56.00
Daou, Cabernet Sauvignon, <i>Paso Robles, California</i>	20.00	26.00	70.00
Caymus, “Grand Durif”, Petite Sirah, <i>California</i>	18.00	24.00	63.00

BEER 60 – 250 cal per 12 oz serving
ask about our selection

NORDSTROM RESTAURANT GROUP

WE CARE and are committed to sourcing, preparing and serving the best in class food and beverage experiences for our customers.

WE PARTNER and pay respect to the farmers, producers and suppliers who value the same unwavering commitment to delivering the highest quality, wholesome and sustainably sourced ingredients that drive our handcrafted, made-from-scratch offerings.

WE SHARE this excellence in every touchpoint and product throughout the customer journey and ensure it is guided by the integrity and thoughtful pursuit of social responsibility and environmental stewardship.

