NORDSTROM

MARKETPLACE

CAFE

SOUPS & STARTERS

LOBSTER BISQUE
cup 8.00 • 330 cal bowl 11.25 • 570 cal quart to go 24.50

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

CRISP CALAMARI 15.00 • 630 cal
sweet & spicy peppers, jalapeño basil aïoli

N | HEIRLOOM TOMATOES & BURRATA 11.50 • 490 cal
grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto

KUNG PAO BRUSSELS SPROUTS 11.50 • 350 cal
chicken sausage, sweet soy, chile de arbol, toasted peanuts

N | CILANTRO LIME CHICKEN TACOS 9.00 • 310 cal
lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco

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
* Item is served or may be served undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of foodborne illness
† Gluten free
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 | SPICY WILD SHRIMP POMODORO 21.75 • 880 cal
tomato sauce, baby spinach, heirloom tomatoes, parmesan cheese, fresh herbs

PENNE BOLOGNESE & MEATBALLS 17.75 • 980 cal
chicken meatballs, spicy italian sausage, red bell pepper, tomato cream sauce, parmesan cheese

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

SANDWICHES

served with salt & pepper crush french fries and kalamata olive aïoli or side salad
+2.00 truffle parmesan french fries and truffle aïoli

N | ROASTED TURKEY & AVOCADO CLUB 17.50 • 1240/890 cal
natural turkey, bacon, lettuce, tomato, peppercorn aïoli, country bread

N | NORDSTROM BURGER * 18.50 • 1510/1160 cal
lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aïoli, artisan bun
with Beyond Burger patty 22.75 • 1480/1130 cal

N | FRENCH DIP * 19.50 • 1440/1090 cal
certified angus beef, sharp white cheddar cheese, parmesan baguette, au jus

SPICY CHICKEN PARM 18.50 • 1650/1310 cal
marinara, mozzarella and provolone cheese, sweet & spicy peppers, arugula, parmesan baguette

ENTREES

WILD SALMON & CAULIFLOWER *† 25.00 • 660 cal
peperonata vegetables, creamy parmesan polenta, lemon honey gastrique

CHICKEN PARMESAN 24.00 • 1070 cal
marinara, mozzarella, parmesan and provolone cheese, arugula salad

CHEF'S FEATURED STEAK *†
asparagus, roasted fingerling potatoes, calabrian chili butter
6oz filet mignon 44.00 • 670 cal
8oz flat iron 36.00 • 790 cal
7oz skirt steak 27.00 • 710 cal

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CAFE

WINE *135 – 150 cal per 6 oz serving*

	6 OZ	9 OZ	BOTTLE
SPARKLING			
Ruffino, Prosecco, *Italy*	13.00		46.00
McBride Sisters, Sparkling Rosé, *Hawkes Bay, New Zealand*	14.00		49.00
Banshee, "Ten of Cups", Sparkling Wine, *California*	16.00		56.00
Mumm, Sparkling Rosé, *Napa Valley, California*	16.00		56.00
Perrier Jouet, "Grand Brut", Champagne, *France*	22.00		77.00
WHITE			
Eroica, Riesling, *Columbia Valley, Washington*	14.00	20.00	49.00
Santa Cristina, Pinot Grigio, *Delle Venezie, Italy*	13.00	19.00	46.00
Decoy by Duckhorn, Sauvignon Blanc, *Sonoma, California*	14.00	20.00	49.00
Kim Crawford, Sauvignon Blanc, *Marlborough, New Zealand*	13.00	19.00	46.00
CSM, "Mimi", Chardonnay, *Horse Heaven Hills, Washington*	13.00	19.00	46.00
Daou, Chardonnay, *Paso Robles, California*	14.00	20.00	49.00
Sonoma Cutrer, "Russian River Ranches", Chardonnay, *California*	15.00	21.00	53.00
ROSÉ			
Fleurs de Prairie, Rosé, *Languedoc, France*	14.00	20.00	49.00
Calafuria, Rosé, *Tormaresca, Italy*	15.00	21.00	53.00
RED			
Erath, "Resplendent", Pinot Noir, *Oregon*	14.00	20.00	49.00
Sea Sun by Caymus, Pinot Noir, *California*	15.00	21.00	53.00
Decoy by Duckhorn, Merlot, *California*	14.00	20.00	49.00
Luigi Bosca, Malbec, *Mendoza, Argentina*	14.00	20.00	49.00
The Prisoner, Red Blend, *California*	22.00	28.00	77.00
CSM, "Mimi", Cabernet Sauvignon, *Horse Heaven Hills, Washington*	14.00	20.00	49.00
Daou, Cabernet Sauvignon, *Paso Robles, California*	18.00	24.00	63.00
Caymus, "Grand Durif", Petite Sirah, *California*	16.00	22.00	56.00

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 food & beverage 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.

Alaska Seafood Wild, Natural & Sustainable®

Certified Angus Beef®