

SOUPS & STARTERS

N | CRAB BISQUE

cup 7.75 ~ 410 cal bowl 10.50 ~ 750 cal

SIGNATURE HOUSEMADE SOUP

cup 5.75 bowl 8.00

SIMPLE SALAD 8.25 ~ 230 cal

organic baby greens, heirloom tomatoes, garlic croutons, parmesan cheese, dijon balsamic vinaigrette

N | HEIRLOOM TOMATOES & BURRATA 11.00 ~ 470 cal

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

N | ARTICHOKE SPINACH DIP † 13.00 ~ 1240 cal

bell pepper, parmesan cheese, tuscan lemon & herb flatbread

N | SIGNATURE SALADS

PETITE TENDER * † 23.00 ~ 330 cal

ROASTED CHICKEN † 18.00 ~ 210 cal

WILD PACIFIC SHRIMP † 21.00 ~ 130 cal

ALASKAN SOCKEYE SALMON * † 20.00 ~ 200 cal

TUSCAN LEMON CAULIFLOWER † 17.00 ~ 160 cal

choose your favorite chef's preparation below

GREEN GODDESS 610 cal

farro, quinoa, hard-cooked egg, organic baby spinach, avocado, pickled red onion, cucumber, turmeric daikon, herb salad

CILANTRO LIME † 280 cal

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

GINGER SESAME 450 cal

organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing

LITTLE GEM CAESAR 450 cal

little gem lettuce, garlic croutons, parmesan cheese crisp

WILD SALMON NIÇOISE * † 22.00 ~ 630 cal

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

ENTREES

MARGHERITA PIZZA 15.25 ~ 850 cal

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

cauliflower pizza crust available † 4.25 ~ 300 additional cal

N | PORTABELLA MUSHROOM RAVIOLI 17.75 ~ 780 cal

oven roasted tomatoes, basil, parmesan cream sauce

CHICKEN LEMON PESTO GNOCCHI 18.00 ~ 950 cal

ricotta gnocchi, roasted tomatoes, organic baby spinach, parmesan cheese

N | SPICY WILD SHRIMP POMODORO 21.50 ~ 840 cal

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

CHEF'S FEATURED STEAK *

sautéed spinach, calabrian chili butter, salt & pepper crush french fries and kalamata olive aioli

with 8oz flat iron 32.00 ~ 910 cal

with 6oz petite tender 23.00 ~ 860 cal

SANDWICHES

served with salt & pepper crush french fries and kalamata olive aioli or side salad

N | ROASTED TURKEY & AVOCADO CLUB

17.25 ~ 1100 / 740 cal

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

N | PRIME FRENCH DIP * 19.25 ~ 1400 / 1050 cal

warm roast beef, sharp white cheddar cheese, toasted parmesan baguette, au jus

N | NORDSTROM BURGER * 18.00 ~ 1500 / 1140 cal

lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aioli, toasted artisan bun

with Beyond Burger patty 22.25 ~ 1340 / 990 cal

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 requested undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of foodborne illness

† Gluten free, gluten free penne also available

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

NORDSTROM MEALS TO GO

OUR KITCHEN, YOUR TABLE

PASTA FOR 2 - \$49.00



HERE'S WHAT YOU GET

no substitutions please

CHOICE OF SOUP SIGNATURE HOUSEMADE SOUP or CRAB BISQUE

SALAD LITTLE GEM CAESAR

garlic croutons, parmesan cheese crisp

CHOICE OF PASTA CHICKEN LEMON PESTO GNOCCHI

ricotta gnocchi, roasted tomatoes, spinach, parmesan

SPICY WILD SHRIMP POMODORO

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

DESSERT FRESH BAKED COOKIES

NORDSTROM MEALS TO GO

FRIENDS & FAMILY MEALS A LA CARTE MENU

Each dish is designed to feed 4-5 people.
Please ask us for recommendations depending on the size of your party.

SOUPS & STARTERS

ROMA TOMATO BASIL SOUP with crostinis	30
SIGNATURE HOUSEMADE SOUP OF THE DAY with crostinis	35
CROSTINIS	7.50
CIABATTA ROLLS WITH BUTTER	7.50
VEGETABLE CRUDITE † hummus tahini, pimento cheese	20
HOUSEMADE MEATBALLS roasted garlic tomato sauce, provolone & mozzarella cheeses	25
HEIRLOOM TOMATOES & BURRATA grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto	30
WILD PACIFIC SHRIMP COCKTAIL †	40

SALADS

choose your favorite protein to add on to any of our salads

Add Chicken †	12	Add Salmon †*	15
Add Shrimp †	15	Add Steak †*	20
LITTLE GEM CAESAR little gem lettuce, garlic croutons, parmesan cheese crisp, white anchovy	28		
SIMPLE MIXED GREENS organic baby greens, heirloom tomatoes, garlic croutons, parmesan cheese, house dressing	28		
GINGER SESAME organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing	30		
CILANTRO LIME † organic baby greens, heirloom tomatoes, grilled corn, jack cheese, pumpkin seeds, cilantro lime vinaigrette	30		
LEMON BOWTIE PASTA petite tomatoes, feta cheese, arugula, lemon vinaigrette	30		

PASTAS

BAKED PENNE MAC & CHEESE alfredo cream sauce, provolone, mozzarella and parmesan cheese, bread crumbs	45
SPAGHETTI with MEATBALLS chitarra pasta, parmesan cheese, basil	50
CHICKEN LEMON PESTO GNOCCHI ricotta gnocchi, roasted tomatoes, organic baby spinach, parmesan cheese	55
SPICY WILD SHRIMP POMODORO tomato sauce, baby spinach, heirloom tomatoes, parmesan cheese, fresh herbs	60

ENTREES

PAN SEARED CHICKEN † spinach, capers, lemon butter	60
TUSCAN LEMON & HERB SALMON † spinach, capers, lemon butter	65
CHICKEN TENDERS breaded chicken, choice of dipping sauce	30

DESSERTS

HOUSEMADE COOKIES & BARS	30
FRESH BERRIES †	30

BEVERAGES

LEMONADE	15
ICED TEA	15

FRIENDS & FAMILY MEALS BASIC MEAL PACKAGE \$195

Each meal package serves about ten people, and includes:

Serving Utensils, Plates, Cutlery, Napkins

CHOICE OF SOUP OR STARTER

CHOICE OF BREAD

CROSTINIS or CIABATTA ROLLS

CHOICE OF SALAD

ADD ON PROTEINS ADDITIONAL

CHOICE OF 2 PASTAS

CHOICE OF ENTREE

CHOICE OF DESSERT

To place your order, please contact us:

please place orders 48 hours in advance

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 food-borne illness

† Gluten free

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