

STARTERS AND SHARE PLATES

LOBSTER BISQUE

cup 8.75 410 cal bowl 12.00 750 cal

🍴 | ROMA TOMATO BASIL SOUP

cup 6.75 230 cal bowl 9.00 380 cal

SIGNATURE HOUSEMADE SOUP

cup 6.75 bowl 9.00

SIMPLE SALAD

baby greens, heirloom tomatoes, garlic croutons, parmesan cheese,
dijon balsamic vinaigrette 10.75 230 cal

🍴 | ARTICHOKE SPINACH DIP †

bell pepper, parmesan cheese, tuscan lemon & herb flatbread 15.50 1240 cal

🍴 | HEIRLOOM TOMATOES & BURRATA

grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto 13.50 470 cal

CRISP CALAMARI

sweet & spicy peppers, jalapeño basil aioli 16.50 630 cal

🍴 | CILANTRO LIME CHICKEN TACOS

lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco 11.00 310 cal

BRUSSELS SPROUTS FRITE

spiced cashews, lemon, honey 12.75 350 cal

CHEF’S FEATURED FLATBREAD 18.50

cauliflower pizza crust available † 4.75

🍴 | SIGNATURE SALADS

PETITE TENDER * † 28.00 330 cal

ROASTED CHICKEN † 20.00 210 cal

SUSTAINABLY HARVESTED SHRIMP † 🌱 23.00 130 cal

ALASKAN SOCKEYE SALMON * † 🌱 22.00 200 cal

TUSCAN LEMON CAULIFLOWER † 19.00 160 cal

choose your favorite chef’s preparation below

GREEN GODDESS 610 cal

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

CILANTRO LIME † 280 cal

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

GINGER SESAME 450 cal

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

SEARED STEAK & BLUE CHEESE *

kale, barley, celery, dried cherries, candied pecans, caramelized pears, white balsamic honey vinaigrette
28.00 860 cal

WILD SALMON NIÇOISE * † 🌱

baby greens, herb roasted salmon, green beans, kalamata olives, heirloom tomatoes, red onion, potatoes, egg,
dijon balsamic vinaigrette 24.00 630 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

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



SANDWICHES

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

CRISPY CHICKEN

pimento cheese, bacon, roasted garlic aioli, lettuce, b&b pickles, toasted artisan bun 20.00 1430 / 1060 cal

N | NORDSTROM BURGER *

lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aioli, toasted artisan bun
20.00 1500 / 1140 cal

with Beyond Burger Patty 24.75 1340 / 990 cal

N | PRIME FRENCH DIP *

warm roast beef, gruyère, caramelized onions, artisan roll, au jus 23.00 1470 / 1100 cal

N | ROASTED TURKEY & AVOCADO CLUB

natural turkey, bacon, lettuce, tomato, peppercorn aioli, toasted country bread 19.25 1100 / 740 cal

PASTA

prepared in house using semolina flour, gluten free option available
served with parmesan garlic toast

RIGATONI & CHICKEN SAUSAGE

tomato vodka cream sauce, olive oil, red onion, oregano, parmesan 24.50 1350 cal

BAKED CHEESY PACCHERI & BROCCOLI

fontina cheese sauce, truffle oil, parmesan, chives 24.25 1710 cal

CHITARRA & BUFFALO MOZZARELLA

tomato sauce, roasted garlic, basil, castelvetrano olives, parmesan 23.50 1300 cal

MUSHROOM & CHICKEN CAMPANELLE

ricotta, bread crumbs, parmesan, olive oil 24.25 1320 cal

SHRIMP TAGLIATELLE

spanish chorizo, saffron butter, white wine, heirloom tomatoes, lemon, parsley 28.50 1070 cal

PAPPARDELLE BOLOGNESE & MEATBALLS

beef and pork ragu, basil, parmesan 25.50 1500 cal

HOUSE SPECIALTIES

CRISPY CHICKEN PAILLARD

chicories, red onion, miso aioli, white balsamic honey vinaigrette, pistachios, parmesan 27.50 950 cal

N | HALIBUT & CHIPS

ale battered halibut, fresh slaw, remoulade sauce, b&b pickles, salt & pepper crush french fries 31.00 960 cal

CHEF’S FEATURED STEAK *

sautéed spinach, crispy parmesan potatoes, peppercorn sauce

with 6oz filet 45.00 890 cal

with 7oz skirt steak 32.00 910 cal

with 6oz petite tender 28.00 850 cal



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NORDSTROM

MEALS TO GO

OUR KITCHEN, YOUR TABLE

FEATURING

Lobster & Truffles For 2 \$80

HERE'S WHAT YOU GET

Can also be enjoyed for dine in



SOUPS

LOBSTER BISQUE or
ROMA TOMATO BASIL

APPETIZER

LOBSTER DEVILED EGGS

SALADS

LITTLE GEM CAESAR or
SIMPLE SALAD



ENTREES

LOBSTER & TRUFFLE GNOCCHI or
ASPARAGUS GNOCCHI

DESSERTS



FLOURLESS CHOCOLATE CAKE

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	35
SIGNATURE HOUSEMADE SOUP OF THE DAY with crostinis	40
CROSTINIS	8.50
CIABATTA ROLLS WITH BUTTER	8.50
VEGETABLE CRUDITE [†] hummus tahini, pimento cheese	25
HOUSEMADE MEATBALLS roasted garlic tomato sauce, provolone & mozzarella cheeses	30
HEIRLOOM TOMATOES & BURRATA grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto	35
WILD PACIFIC SHRIMP COCKTAIL [†]	45

SALADS

choose your favorite protein to add on to any of our salads			
Add Chicken [†]	15	Add Salmon ^{†*}	18
Add Shrimp [†]	18	Add Steak ^{†*}	25
LITTLE GEM CAESAR little gem lettuce, garlic croutons, parmesan cheese crisp, white anchovy	32		
SIMPLE MIXED GREENS organic baby greens, heirloom tomatoes, garlic croutons, parmesan cheese, house dressing	32		
GINGER SESAME organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing	35		
CILANTRO LIME [†] organic baby greens, heirloom tomatoes, grilled corn, jack cheese, pumpkin seeds, cilantro lime vinaigrette	35		
LEMON BOWTIE PASTA petite tomatoes, feta cheese, arugula, lemon vinaigrette	35		

PASTAS

BAKED PENNE MAC & CHEESE alfredo cream sauce, provolone, mozzarella and parmesan cheese, bread crumbs	50
SPAGHETTI with MEATBALLS chitarra pasta, parmesan cheese, basil	55
CHICKEN LEMON PESTO GNOCCHI ricotta gnocchi, roasted tomatoes, organic baby spinach, parmesan cheese	60
SPICY WILD SHRIMP POMODORO tomato sauce, baby spinach, heirloom tomatoes, parmesan cheese, fresh herbs	70

ENTREES

CILANTRO LIME CHICKEN TACOS lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco	50
PAN SEARED CHICKEN [†] spinach, capers, lemon butter	70
TUSCAN LEMON & HERB SALMON [†] spinach, capers, lemon butter	75
CHICKEN TENDERS breaded chicken, choice of dipping sauce	35

DESSERTS

HOUSEMADE COOKIES & BARS	35
FRESH BERRIES [†]	35

BEVERAGES

LEMONADE	18
ICED TEA	18

FRIENDS & FAMILY MEALS

BASIC MEAL PACKAGE \$225

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:

Phone (Open Box)

Hours of Operation (Open Box)

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please place orders 48 hours in advance

Nutrition information available upon request

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