

SOUPS & STARTERS

Lobster Bisque

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

🍴 I 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

🍴 I 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

🍴 I Heirloom Tomatoes & Burrata 13.50 • 510 cal

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

🍴 I Artichoke Spinach Dip † 16.00 • 1180 cal

bell pepper, parmesan cheese, tuscan lemon & herb flatbread

🍴 I 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

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

HANDMADE PIZZA

cauliflower pizza crust available † 4.50 • 300 additional cal

Truffle Mushroom 18.75 • 1160 cal

alfredo sauce, asiago, mozzarella and provolone cheese, truffle parmesan spice blend

Prosciutto & Arugula 19.25 • 1040 cal

basil pesto, mozzarella, provolone and parmesan cheese, lemon arugula salad

Margherita 18.00 • 930 cal

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

Pepperoni 19.00 • 1380 cal

tomato sauce, mozzarella and provolone cheese, oregano

SANDWICHES

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

🍴 I 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

🍴 I French Dip * 21.00 • 1490/970 cal

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

🍴 I Roasted Turkey & Avocado Club 19.00 • 1520/1000 cal

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

PASTA

gluten free penne available †

🍴 I 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

🍴 I 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

COCKTAILS

SIGNATURE

Billionaire 19.00 • 230 cal
maker’s mark bourbon, grenadine, lemon, absinthe

Next Flight Out 19.00 • 280 cal
appleton estate jamaican rum,
pineapple shrub, lime

Amelia 18.00 • 210 cal
chopin vodka, st-germain, lemon, blackberry

BTC 19.00 • 250 cal
casa noble reposado tequila, blood orange,
lime, agave

Vine Street 18.00 • 280 cal
chopin vodka, rosé, lime, grape, mint, prosecco

Smoke & Heat 18.00 • 250 cal
vida mezcal, jalapeño, grand marnier, lime, orange,
smoked sea salt

High Fashion 20.00 • 230 cal
woodford reserve bourbon, macallan 12 yr,
mission fig, aromatic bitters

Basil Cucumber Cooler 18.00 • 230 cal
aviation gin, lime, basil, cucumber, soda

Class Act 19.00 • 270 cal
angel’s envy bourbon, campari, carpano antica
vermouth, luxardo cherry, smoke finish

CLASSIC

Nordy Margarita 19.00 • 220 cal
patrón silver tequila, grand marnier, lime,
orange bitters

Moscow Mule 18.00 • 200 cal
tito’s handmade vodka, lime, fever-tree ginger beer

French 75 18.00 • 250 cal
aviation gin, lemon, sugar, prosecco

Espresso Martini 19.00 • 150 cal
tito’s handmade vodka, owen’s nitro-infused espresso

SPIRIT FREE

also available as cocktails

Golden Hour 14.00 • 200 cal
pineapple shrub, vanilla, soda

Berry Ginger Smash 8.00 • 150 cal
blackberry, lime, fever-tree ginger beer

Lilac Fizz 8.00 • 130 cal
lavender, lemon, soda

The Duke 14.00 • 110 cal
ritual whiskey alternative, lemon, earl grey syrup

WINE 135 – 150 cal per 6 oz serving

SPARKLING

	6 OZ	9 OZ	BOTTLE
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.

