RUSCELLO

SOUPS & STARTERS

Lobster Bisque
cup 8.50 • 330 cal bowl 11.75 • 570 cal quart to go 25.50

N | Roma Tomato Basil
cup 6.25 • 190 cal bowl 9.00 • 290 cal quart to go 20.00

Signature Housemade Soup
cup 6.25 bowl 9.00 quart to go 20.00

Rustic Cheddar Chive Biscuit 3.50 • 360 cal

Simple Salad 10.00 • 270 cal
baby greens, heirloom tomatoes, garlic croutons, parmesan cheese, creamy garlic vinaigrette

Crisp Calamari 16.00 • 630 cal
sweet & spicy peppers, jalapeño basil aïoli

N | Heirloom Tomatoes & Burrata 12.50 • 490 cal
grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto

Kung Pao Brussels Sprouts 12.50 • 350 cal
chicken sausage, sweet soy, chile de arbol, toasted peanuts

N | Cilantro Lime Chicken Tacos 10.00 • 310 cal
lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco

N | Artichoke Spinach Dip † 15.00 • 1160 cal
bell pepper, parmesan cheese, tuscan lemon & herb flatbread

N | SIGNATURE SALADS

Skirt Steak * † 28.00 • 480 cal
Roasted Chicken † 19.50 • 210 cal
Wild Pacific Shrimp † 23.00 • 170 cal
Alaskan Sockeye Salmon * † 23.00 • 230 cal
Roasted Cauliflower † 19.00 • 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 * † 24.50 • 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 23.00 • 590 cal
wild shrimp, heirloom tomatoes, polenta croutons, parmesan cheese crisp, creamy garlic vinaigrette

HANDMADE PIZZA

cauliflower pizza crust available † 4.50 • 300 additional cal

Shrimp Scampi 19.75 • 1230 cal
alfredo sauce, spinach, oven roasted tomatoes, mozzarella, parmesan and provolone cheese

Margherita 17.25 • 840 cal
roma tomatoes, garlic oil, basil, mozzarella, parmesan and provolone cheese

Pepperoni & Mushroom 18.50 • 1190 cal
sweet tomato sauce, mozzarella and provolone cheese, basil, oregano

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 18.50 • 1240/890 cal
natural turkey, bacon, lettuce, tomato, peppercorn aïoli, country bread

N | Nordstrom Burger * 19.50 • 1510/1160 cal
lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aïoli, artisan bun
with Beyond Burger patty 23.75 • 1480/1130 cal

N | French Dip * 20.50 • 1440/1090 cal
certified angus beef, sharp white cheddar cheese, parmesan baguette, au jus

Spicy Chicken Parm 19.50 • 1650/1310 cal
marinara, mozzarella and provolone cheese, sweet & spicy peppers, arugula, parmesan baguette

PASTA

gluten free penne available †

N | Spicy Wild Shrimp Pomodoro 22.75 • 880 cal
spicy tomato sauce, baby spinach, heirloom tomatoes, parmesan cheese, fresh herbs

Penne Bolognese & Meatballs 18.75 • 980 cal
chicken meatballs, spicy italian sausage, red bell pepper, tomato cream sauce, parmesan cheese

N | Portabella Mushroom Ravioli 19.75 • 780 cal
oven roasted tomatoes, basil, parmesan cream sauce

Chicken Lemon Pesto Gnocchi 19.50 • 1200 cal
ricotta gnocchi, roasted tomatoes, baby spinach, parmesan cheese

ENTREES

Wild Salmon & Cauliflower * † 26.00 • 660 cal
peperonata vegetables, creamy parmesan polenta, lemon honey gastrique

Chicken Parmesan 25.00 • 1070 cal
marinara, mozzarella, parmesan and provolone cheese, arugula salad

Chef's Featured Steak * †
asparagus, roasted fingerling potatoes, calabrian chili butter
6oz filet mignon 45.00 • 670 cal
7oz skirt steak 28.00 • 710 cal
8oz flat iron 37.00 • 790 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
Before placing your order, please inform your server if a person in your party has a food allergy

* 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

RUSCELLO

COCKTAILS

SIGNATURE

Next Flight Out 19.00 • 290 cal
appleton estate jamaican rum,
pineapple shrub, lime

Amelia 18.00 • 220 cal
chopin vodka, st-germain, lemon, blackberry

Weekend Getaway * 19.00 • 240 cal
olmeca altos plata tequila, giffard pamplemousse,
egg white, grapefruit, lemon, bitters

Vine Street 18.00 • 260 cal
chopin vodka, rosé, lime, grape, mint, prosecco

Smoke & Heat 18.00 • 210 cal
vida mezcal, jalapeño, grand marnier, lime, orange,
smoked sea salt

Billionaire 19.00 • 220 cal
maker's mark bourbon, grenadine, lemon, absinthe

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

Afternoon Tea 19.00 • 270 cal
courvoisier cognac, lemon, earl grey syrup, aperol

Espresso Martini 19.00 • 260 cal
tito's handmade vodka, owen's nitro-infused espresso

CLASSIC

Nordy Margarita 19.00 • 220 cal
casamigos blanco tequila, grand marnier, lime,
orange bitters

High Fashion 20.00 • 250 cal
woodford reserve bourbon, macallan 12 yr,
mission fig, aromatic bitters

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

French 75 18.00 • 210 cal
aviation gin, lemon, sugar, prosecco

SPIRIT FREE

also available as cocktails

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

Berry Ginger Smash 8.00 • 130 cal
blackberry, lime, fever tree ginger beer

Lilac Fizz 8.00 • 70 cal
lavender, lemon, soda

The Duke 14.00 • 90 cal
seedlip spice 94, lemon, earl grey syrup

WINE 135 – 150 cal per 6 oz serving

	6 OZ	9 OZ	BOTTLE
SPARKLING			
Ruffino, Prosecco, *Italy*	15.00		53.00
McBride Sisters, Sparkling Rosé, *Hawkes Bay, New Zealand*	16.00		56.00
Banshee, "Ten of Cups", Sparkling Wine, *California*	18.00		63.00
Mumm, Sparkling Rosé, *Napa Valley, California*	18.00		63.00
Perrier Jouet, "Grand Brut", Champagne, *France*	24.00		84.00
WHITE			
Eroica, Riesling, *Columbia Valley, Washington*	16.00	22.00	56.00
Santa Cristina, Pinot Grigio, *Delle Venezie, Italy*	15.00	21.00	53.00
Decoy by Duckhorn, Sauvignon Blanc, *Sonoma, California*	16.00	22.00	56.00
Kim Crawford, Sauvignon Blanc, *Marlborough, New Zealand*	15.00	21.00	53.00
CSM, "Mimi", Chardonnay, *Horse Heaven Hills, Washington*	15.00	21.00	53.00
Daou, Chardonnay, *Paso Robles, California*	16.00	22.00	56.00
Sonoma Cutrer, "Russian River Ranches", Chardonnay, *California*	17.00	23.00	60.00
ROSÉ			
Fleurs de Prairie, Rosé, *Languedoc, France*	16.00	22.00	56.00
Calafuria, Rosé, *Tormaresca, Italy*	17.00	23.00	60.00
RED			
Erath, "Resplendent", Pinot Noir, *Oregon*	16.00	22.00	56.00
Sea Sun by Caymus, Pinot Noir, *California*	17.00	23.00	60.00
Decoy by Duckhorn, Merlot, *California*	16.00	22.00	56.00
Luigi Bosca, Malbec, *Mendoza, Argentina*	16.00	22.00	56.00
The Prisoner, Red Blend, *California*	24.00	30.00	84.00
CSM, "Mimi", Cabernet Sauvignon, *Horse Heaven Hills, Washington*	16.00	22.00	56.00
Daou, Cabernet Sauvignon, *Paso Robles, California*	20.00	26.00	70.00
Caymus, "Grand Durif", Petite Sirah, *California*	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 food and 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® Brand