



NORDSTROM

STARTERS

ROMA TOMATO BASIL SOUP

CUP 4.50 ~ 220 CAL BOWL 6.50 ~ 370 CAL

SIGNATURE HOUSEMADE SOUP

CUP 4.50 BOWL 6.50

RUSTIC CHEDDAR CHIVE BISCUIT 2.25 ~ 320 CAL

SIMPLE SALAD 6.75 ~ 250 CAL

organic baby greens, petite tomatoes, croutons, parmesan cheese, creamy garlic vinaigrette

SALADS

FRESH BERRY † 13.75 ~ 510 CAL

organic baby greens, seasonal berries, spiced candied almonds, goat cheese, dried strawberries, vanilla bean vinaigrette

CILANTRO LIME CHICKEN † 15.00 ~ 440 CAL

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

WILD SALMON NIÇOISE * † 18.00 ~ 540 CAL

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

ASIAN CHICKEN 14.75 ~ 570 CAL

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

SHRIMP & ARUGULA WITH SWEET CORN 17.75 ~ 580 CAL

wild shrimp, petite tomatoes, warm polenta croutons, parmesan cheese crisp, creamy garlic vinaigrette

CHICKEN, APPLE & GOAT CHEESE † 14.75 ~ 680 CAL

organic baby greens, apple chips, spiced candied almonds, granny smith apple, red onion, champagne vinaigrette

CAESAR SALAD 12.00 ~ 570 CAL

romaine lettuce, garlic croutons, parmesan cheese crisp, caesar dressing with roasted chicken 14.50 ~ 720 CAL

with wild salmon * 17.50 ~ 790 CAL

HANDMADE PIZZA

PROSCIUTTO & ARUGULA 13.75 ~ 970 CAL

basil pesto, fontina and parmesan cheese, lemon arugula salad

MARGHERITA 13.25 ~ 780 CAL

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

PEPPERONI & MUSHROOM 13.50 ~ 970 CAL

sweet tomato sauce, mozzarella and aged provolone cheese, basil, oregano

ENTREES

PAN SEARED CHICKEN † 17.50 ~ 540 CAL

chicken breast, organic arugula, petite tomatoes, red onion, creamy garlic vinaigrette, parmesan cheese

ASPARAGUS QUICHE 14.75 ~ 860 CAL

braised leeks, swiss cheese, balsamic glaze, organic arugula salad, creamy garlic vinaigrette, parmesan cheese

WILD SALMON WITH ROASTED VEGETABLES & FARRO* 19.00 ~ 620 CAL

tuscan roasted salmon, zucchini, peppers, carrots, baby spinach, parmesan cheese, creamy garlic vinaigrette

GRILLED SKIRT STEAK CHIMICHURRI * † 21.00 ~ 890 CAL

roasted asparagus, carrots and yukon gold potatoes, cilantro lime vinaigrette

PASTA

SPICY WILD SHRIMP POMODORO 17.75 ~ 760 CAL

rosemary garlic shrimp, spaghetti alla chitarra, roasted garlic tomato sauce, basil, parmesan cheese

CHILI SPICED CHICKEN 14.75 ~ 980 CAL

ginger ground chicken, sesame soy green beans, shiitake mushrooms, water chestnuts, chitarra pasta, gochujang, cilantro, sesame seeds

PENNE BOLOGNESE 13.75 ~ 740 CAL

spicy italian sausage, roasted red pepper and tomato cream sauce, parmesan cheese

CHICKEN & CHEESE TORTELLONI 15.00 ~ 840 CAL

organic baby spinach, roasted tomatoes, alfredo sauce, asiago cheese

SANDWICHES

served with choice of side salad or sweet spiced kettle chips

CHICKEN CLUB WITH MAPLE GLAZED BACON

14.00 ~ 840 | 940 CAL

avocado, tomato, organic baby greens, peppercorn aioli, toasted country bread

WHITE CHEDDAR & ASPARAGUS GRILLED CHEESE

12.75 ~ 660 | 760 CAL

aged white cheddar cheese, caesar dressing, oven roasted asparagus, crisp country bread

CRANBERRY TURKEY 13.00 ~ 840 | 940 CAL

cranberry chutney, havarti cheese, organic arugula, roasted garlic aioli, toasted organic whole wheat bread

FRENCH DIP * 16.25 ~ 820 | 920 CAL

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

SANTA FE CHICKEN PANINI 13.50 ~ 960 | 1060 CAL

blackened chicken, jack cheese, roasted red peppers, caramelized onion, avocado, chili pepper aioli, crisp country bread

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST

WHEN ORDERING, PLEASE INFORM US 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

OUR COMMITMENT

is to offer wholesome, clean, sustainably produced foods and beverages in our restaurants and specialty coffee bars whenever and wherever we can, like:

- gestation crate free pork
- milk from rBGH free cows
 - cage free eggs
- organic and locally sourced produce
 - organic iced tea
- organic and fair trade coffee selections in our specialty coffee bars
- products free from hydrogenated and partially hydrogenated fats or oil
- Alaskan wild salmon



Wild, Natural & Sustainable

We're also committed to reducing the amount of waste we send to landfills. Our restaurants and specialty coffee bars participate in the following:

- full composting and recycling programs
- 100% compostable paper hot cups, to-go containers, pastry and to-go bags
- napkins made from 100% post-consumer waste without the use of bleach or dye
- carry out packaging made with 100% recycled paperboard

Even the menu you are holding is part of the solution; the paper is generated with at least 30% post-consumer waste.

