

## SOUPS & STARTERS

### N | CLAM CHOWDER

CUP 5.50 ~ 310 cal BOWL 7.50 ~ 550 cal

### N | ROMA TOMATO BASIL SOUP

CUP 4.50 ~ 230 cal BOWL 6.50 ~ 380 cal

### SIGNATURE HOUSEMADE SOUP

CUP 5.00 BOWL 7.00

RUSTIC CHEDDAR CHIVE BISCUIT 2.50 ~ 320 cal

SIMPLE SALAD 7.00 ~ 230 cal

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

### N | HEIRLOOM TOMATOES & BURRATA 9.00 ~ 470 cal

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

## N SIGNATURE SALADS

SKIRT STEAK \*† 19.75 ~ 230 cal

ROASTED CHICKEN † 15.50 ~ 210 cal

WILD PACIFIC SHRIMP † 17.75 ~ 130 cal

ALASKAN SOCKEYE SALMON \*† 17.50 ~ 200 cal

choose your favorite chef's preparation below

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, white anchovy

WILD SALMON NIÇOISE \*† 18.25 ~ 630 cal

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

SHRIMP & ARUGULA WITH SWEET CORN 17.75 ~ 560 cal

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

## HANDMADE PIZZA

cauliflower pizza crust available † 3.50 ~ 300 additional cal

CHEF'S FEATURED PIZZA 13.75

MARGHERITA 13.25 ~ 850 cal

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

## ENTREES

GRILLED SKIRT STEAK \*† 21.00 ~ 1010 cal

baby carrots, polenta corn cake, salsa verde, queso fresco

PAN SEARED CHICKEN † 17.50 ~ 540 cal

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

WILD SALMON WITH ROASTED VEGETABLES & SAFFRON COUSCOUS\* 19.00 ~ 680 cal

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

## PASTA

gluten free penne available †

CHICKEN LEMON PESTO GNOCCHI 15.50 ~ 870 cal

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

PENNE BOLOGNESE & MEATBALLS 15.00 ~ 970 cal

chicken meatballs, spicy italian sausage, red bell pepper, tomato cream sauce, parmesan cheese

N | SPICY WILD SHRIMP POMODORO 17.75 ~ 840 cal

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

## SANDWICHES

served with choice of sweet spice bbq kettle chips or side salad

N | ROASTED TURKEY & AVOCADO CLUB

14.50 ~ 850 | 740 cal

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

CRANBERRY TURKEY 13.50 ~ 880 | 770 cal

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

N | PRIME FRENCH DIP\* 16.75 ~ 1150 | 1050 cal

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

SANTA FE CHICKEN PANINI 14.00 ~ 1050 | 940 cal

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

N | NORDSTROM DOUBLE BEEF BURGER\*

12.75 ~ 1320 | 1210 cal

american cheese, roasted garlic aioli, housemade b&b pickle with Beyond Burger patty 16.25 ~ 1160 | 1060 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