

SOUPS & STARTERS

LOBSTER BISQUE
cup 8.50 bowl 12.00 quart to go 26.00

🍴 | ROMA TOMATO BASIL SOUP
cup 6.25 bowl 9.25 quart to go 22.00

SIGNATURE HOUSEMADE SOUP
cup 6.25 bowl 9.25 quart to go 22.00

PARMESAN GARLIC CIABATTA 4.50
ricotta, honey, extra virgin olive oil, thyme

RUSTIC CHEDDAR CHIVE BISCUIT 3.75

SIMPLE SALAD 11.00
baby greens, heirloom tomatoes, garlic croutons,
parmesan cheese, creamy garlic vinaigrette

🍴 | CILANTRO LIME CHICKEN TACOS 20.00
lettuce, yellow pepper, tomato, cilantro lime vinaigrette,
queso fresco

KUNG PAO BRUSSELS SPROUTS 13.50
chicken sausage, sweet soy, chile de árbol, toasted peanuts

CRISP CALAMARI 17.00
sweet & spicy peppers, jalapeño basil aioli

🍴 | HEIRLOOM TOMATOES & BURRATA 13.50
grilled sourdough croutons, extra virgin olive oil,
balsamic vinegar, basil pesto

🍴 | ARTICHOKE SPINACH DIP † 16.00
bell pepper, parmesan cheese, tuscan lemon & herb flatbread

MARGHERITA FLATBREAD 18.00
roma tomatoes, garlic oil, basil, mozzarella,
provolone and parmesan cheese
cauliflower pizza crust available † 4.50

🍴 | SIGNATURE SALADS

SKIRT STEAK * † 29.50

ROASTED CHICKEN † 20.00

WILD PACIFIC SHRIMP † 24.00

ALASKAN SOCKEYE SALMON * † 24.00

ROASTED ASPARAGUS † 19.50

choose your favorite chef's preparation below

HONEY DIJON COBB †
baby greens, provolone cheese, bacon, egg, avocado,
heirloom tomatoes, grilled corn, honey dijon dressing

CILANTRO LIME †
baby greens, jack cheese, heirloom tomatoes, grilled corn,
pumpkin seeds, tortilla crisps, cilantro lime vinaigrette

GINGER SESAME
baby greens, julienne vegetables, crisp wontons, mandarins,
almonds, sesame seeds, ginger sesame dressing

LITTLE GEM CAESAR
little gem lettuce, garlic croutons, parmesan cheese crisp

WILD SALMON NIÇOISE * † 25.00
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
wild shrimp, heirloom tomatoes, polenta croutons,
parmesan cheese crisp, creamy garlic vinaigrette

SANDWICHES

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

🍴 | NORDSTROM BURGER * 19.75
lettuce, tomato, red onion, sharp white cheddar cheese,
roasted garlic aioli, artisan bun
with Beyond Burger Patty 24.25

CRISPY CHICKEN 20.00
pimento cheese, bacon, roasted garlic aioli, lettuce, b&b pickles,
artisan bun

🍴 | FRENCH DIP * 21.00
certified angus beef, sharp white cheddar cheese,
parmesan baguette, au jus

🍴 | ROASTED TURKEY & AVOCADO CLUB 19.00
natural turkey, bacon, lettuce, tomato, peppercorn aioli,
country bread

PASTA

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

CRAB MACARONI & CHEESE 24.50
fusilli, jumbo lump crab, mozzarella, provolone and
pimento cheese, green onion, parmesan bread crumbs

RIGATONI & CHICKEN SAUSAGE 23.00
tomato vodka cream sauce, olive oil, red onion, oregano,
parmesan cheese

MUSHROOM & CHICKEN CAMPANELLE 23.00
ricotta, bread crumbs, parmesan cheese, olive oil

WILD SHRIMP TAGLIATELLE 26.00
spanish chorizo, saffron butter, white wine, heirloom tomatoes,
lemon, parsley

PAPPARDELLE BOLOGNESE & MEATBALLS 24.00
chicken meatballs, spicy italian sausage, red bell pepper,
tomato cream sauce, parmesan cheese

CHITARRA GENOVESE 23.00
calabrian chili butter, pesto, haricots verts, potato,
parmesan cheese, lemon zest

ENTREES

CHEF'S FEATURED STEAK * †
asparagus, roasted fingerling potatoes, calabrian chili butter
6oz filet mignon 47.00
7oz skirt steak 29.50

🍴 | HALIBUT & CHIPS 31.00
ale battered halibut, fresh slaw, remoulade sauce, b&b pickles,
salt & pepper crush french fries

CRISPY CHICKEN PAILLARD 26.00
endive, radicchio, red onion, miso aioli, white balsamic vinaigrette,
pistachios, parmesan cheese

WILD SALMON OSCAR * † 37.50
asparagus, jumbo lump crabmeat, lemon tarragon butter

COCKTAILS		WINE		6 OZ	9 OZ	BOTTLE
SIGNATURE		SPARKLING				
BILLIONAIRE	19.00 maker's mark bourbon, grenadine, lemon, absinthe	Ruffino, Prosecco, <i>Italy</i>		15.00	21.00	53.00
NEXT FLIGHT OUT	19.00 appleton estate jamaican rum, pineapple shrub, lime	McBride Sisters, Sparkling Rosé, <i>Hawke's Bay, New Zealand</i>		16.00	22.00	56.00
AMELIA	18.00 chopin vodka, st-germain, lemon, blackberry	Banshee, "Ten of Cups", Sparkling Wine, <i>California</i>		18.00	24.00	63.00
BTC	19.00 casa noble reposado tequila, blood orange, lime, agave	Mumm, Sparkling Rosé, <i>Napa Valley, California</i>		18.00	24.00	63.00
VINE STREET		WHITE				
	18.00 chopin vodka, rosé, lime, grape, mint, prosecco	Eroica, Riesling, <i>Columbia Valley, Washington</i>		16.00	22.00	56.00
SMOKE & HEAT	18.00 vida mezcal, jalapeño, grand marnier, lime, orange, smoked sea salt	Santa Cristina, Pinot Grigio, <i>Delle Venezie, Italy</i>		15.00	21.00	53.00
HIGH FASHION	20.00 woodford reserve bourbon, macallan 12 yr, mission fig, aromatic bitters	Decoy by Duckhorn, Sauvignon Blanc, <i>Sonoma, California</i>		16.00	22.00	56.00
BASIL CUCUMBER COOLER	18.00 aviation gin, lime, basil, cucumber, soda	Kim Crawford, Sauvignon Blanc, <i>Marlborough, New Zealand</i>		15.00	21.00	53.00
CLASS ACT	19.00 angel's envy bourbon, campari, carpano antica vermouth, luxardo cherry, smoke finish	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
CLASSIC		ROSÉ				
NORDY MARGARITA	19.00 patrón silver tequila, grand marnier, lime, orange bitters	Fleurs de Prairie, Rosé, <i>Languedoc, France</i>		16.00	22.00	56.00
MOSCOW MULE	18.00 tito's handmade vodka, lime, fever-tree ginger beer	Calafuria, Rosé, <i>Tormaresca, Italy</i>		17.00	23.00	60.00
FRENCH 75	18.00 aviation gin, lemon, sugar, prosecco	RED				
ESPRESSO MARTINI	19.00 tito's handmade vodka, owen's nitro-infused espresso	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
SPIRIT FREE		BEER				
	also available as cocktails					
GOLDEN HOUR	14.00 pineapple shrub, vanilla, soda					
BERRY GINGER SMASH	8.00 blackberry, lime, fever-tree ginger beer					
LILAC FIZZ	8.00 lavender, lemon, soda					
THE DUKE	14.00 ritual whiskey alternative, lemon, earl grey syrup					
		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.

