

SOUPS & STARTERS

N | CRAB BISQUE

cup 8.00 ~ 410 cal bowl 11.50 ~ 740 cal quart to go 25.00

N | ROMA TOMATO BASIL SOUP

cup 5.75 ~ 240 cal bowl 8.75 ~ 390 cal quart to go 20.00

SIGNATURE HOUSEMADE SOUP

cup 5.75 bowl 8.75 quart to go 20.00

FRENCH ONION SOUP 11.50 ~ 640 cal

PARMESAN GARLIC CIABATTA 4.00 ~ 340 cal

ricotta, honey, extra virgin olive oil, thyme

RUSTIC CHEDDAR CHIVE BISCUIT 3.25 ~ 360 cal

SIMPLE SALAD 10.00 ~ 270 cal

baby greens, heirloom tomatoes, garlic croutons, parmesan cheese, creamy garlic vinaigrette

N | HEIRLOOM TOMATOES & BURRATA 12.00 ~ 510 cal

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

N | CILANTRO LIME CHICKEN TACOS 18.00 ~ 480 cal

lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco

N | ARTICHOKE SPINACH DIP † 14.50 ~ 1180 cal

bell pepper, parmesan cheese, tuscan lemon & herb flatbread

KUNG PAO BRUSSELS SPROUTS 12.00 ~ 420 cal

chicken sausage, sweet soy, chile de árbol, toasted peanuts

N SIGNATURE SALADS

SKIRT STEAK * † 27.50 ~ 480 cal

ROASTED CHICKEN † 19.00 ~ 240 cal

WILD PACIFIC SHRIMP † 23.00 ~ 180 cal

ALASKAN SOCKEYE SALMON * † 23.00 ~ 210 cal

ROASTED ASPARAGUS † 18.50 ~ 30 cal

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 * † 24.00 ~ 630 cal

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

CRAB, MANGO & AVOCADO 24.50 ~ 420 cal

jumbo lump crabmeat, baby arugula, cucumber, heirloom tomatoes, red onion, cilantro lime vinaigrette, toasted baguette

HANDMADE PIZZA

cauliflower pizza crust available † 4.50 ~ 300 additional cal

TRUFFLE MUSHROOM 17.75 ~ 1160 cal

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

PROSCIUTTO & ARUGULA 18.25 ~ 1040 cal

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

MARGHERITA 17.00 ~ 930 cal

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

PEPPERONI 18.00 ~ 1380 cal

tomato sauce, mozzarella and provolone cheese, oregano

SANDWICHES

served with salt & pepper crush french fries and kalamata olive aioli or side salad +3.00 truffle parmesan french fries and truffle aioli

N | NORDSTROM BURGER * 18.75 ~ 1750 / 1220 cal

lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aioli, artisan bun

with Beyond Burger patty 23.00 ~ 1710 / 1190 cal

CHICKEN & GOAT CHEESE PANINI 17.00 ~ 1450 / 930 cal

provolone cheese, oven roasted tomatoes, arugula, dijon balsamic vinaigrette, lemon chive aioli, country bread

N | FRENCH DIP * 20.00 ~ 1490 / 970 cal

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

N | ROASTED TURKEY & AVOCADO CLUB

18.00 ~ 1520 / 1000 cal

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

ENTREES

CHEF'S FEATURED STEAK * †

asparagus, roasted fingerling potatoes, calabrian chili butter

7oz skirt steak 27.50 ~ 730 cal

6oz filet mignon 45.00 ~ 680 cal

CRAB MACARONI & CHEESE 23.50 ~ 1230 cal

fusilli, jumbo lump crab, mozzarella, provolone and pimento cheese, green onion, parmesan bread crumbs

PENNE BOLOGNESE & MEATBALLS 18.25 ~ 990 cal

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

CHICKEN LEMON PESTO GNOCCHI 18.75 ~ 1190 cal

ricotta gnocchi, roasted tomatoes, baby spinach, parmesan cheese

WILD SALMON WITH SAFFRON COUSCOUS *

25.00 ~ 960 cal

heirloom tomatoes, cucumber, tzatziki sauce, basil, feta cheese

N | PORTABELLA MUSHROOM RAVIOLI 19.00 ~ 860 cal

oven roasted tomatoes, basil, parmesan cream sauce

N | SPICY WILD SHRIMP POMODORO 22.50 ~ 870 cal

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

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 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

Gluten free penne also available