

## STARTERS AND SHARE PLATES

### LOBSTER BISQUE

cup 8.75 410 cal bowl 12.00 750 cal

### N | ROMA TOMATO BASIL SOUP

cup 6.75 230 cal bowl 9.00 380 cal

### SIGNATURE HOUSEMADE SOUP

cup 6.75 bowl 9.00

### SIMPLE SALAD

baby greens, heirloom tomatoes, garlic croutons, parmesan cheese, dijon balsamic vinaigrette 10.75 230 cal

### N | ARTICHOKE SPINACH DIP †

bell pepper, parmesan cheese, tuscan lemon & herb flatbread 15.50 1240 cal

### N | HEIRLOOM TOMATOES & BURRATA

grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto 13.50 470 cal

### CRISP CALAMARI

sweet & spicy peppers, jalapeño basil aioli 16.50 630 cal

### N | CILANTRO LIME CHICKEN TACOS

lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco 11.00 310 cal

### BRUSSELS SPROUTS FRITE

spiced cashews, lemon, honey 12.75 350 cal

### CHEF'S FEATURED FLATBREAD 18.50

cauliflower pizza crust available † 4.75

## N | SIGNATURE SALADS

PETITE TENDER \* † 28.00 330 cal

ROASTED CHICKEN † 20.00 210 cal

SUSTAINABLY HARVESTED SHRIMP †  23.00 130 cal

ALASKAN SOCKEYE SALMON \* †  22.00 200 cal

TUSCAN LEMON CAULIFLOWER † 19.00 160 cal

*choose your favorite chef's preparation below*

#### GREEN GODDESS 610 cal

farro, quinoa, hard-cooked egg, baby spinach, avocado, pickled red onion, cucumber, turmeric daikon, herb salad

#### CILANTRO LIME † 280 cal

baby greens, jack cheese, heirloom tomatoes, grilled corn, pumpkin seeds, cilantro lime vinaigrette

#### GINGER SESAME 450 cal

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

### SEARED STEAK & BLUE CHEESE \*

kale, barley, celery, dried cherries, candied pecans, caramelized pears, white balsamic honey vinaigrette 28.00 860 cal

### WILD SALMON NIÇOISE \* †

baby greens, herb roasted salmon, green beans, kalamata olives, heirloom tomatoes, red onion, potatoes, egg, dijon balsamic vinaigrette 24.00 630 cal

BISTRO  
VERDE

#### 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

\* 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

Before placing your order, please inform your server if a person in your party has a food allergy

**OCEAN  
WISE**

RECOMMENDED  
RECOMMANDÉ

## SANDWICHES

served with choice of salt & pepper crush french fries and kalamata olive aioli or side salad

### CRISPY CHICKEN

pimento cheese, bacon, roasted garlic aioli, lettuce, b&b pickles, toasted artisan bun 20.00 1430 / 1060 cal

### N | NORDSTROM BURGER \*

lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aioli, toasted artisan bun  
20.00 1500 / 1140 cal

with *Beyond Burger Patty* 24.75 1340 / 990 cal

### N | PRIME FRENCH DIP \*

warm roast beef, gruyère, caramelized onions, artisan roll, au jus 23.00 1470 / 1100 cal

### N | ROASTED TURKEY & AVOCADO CLUB

natural turkey, bacon, lettuce, tomato, peppercorn aioli, toasted country bread 19.25 1100 / 740 cal

## PASTA

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

### RIGATONI & CHICKEN SAUSAGE

tomato vodka cream sauce, olive oil, red onion, oregano, parmesan 24.50 1350 cal

### BAKED CHEESY PACCHERI & BROCCOLI

fontina cheese sauce, truffle oil, parmesan, chives 24.25 1710 cal

### CHITARRA & BUFFALO MOZZARELLA

tomato sauce, roasted garlic, basil, castelvetrano olives, parmesan 23.50 1300 cal

### MUSHROOM & CHICKEN CAMPANELLE

ricotta, bread crumbs, parmesan, olive oil 24.25 1320 cal

### SHRIMP TAGLIATELLE

spanish chorizo, saffron butter, white wine, heirloom tomatoes, lemon, parsley 28.50 1070 cal

### PAPPARDELLE BOLOGNESE & MEATBALLS

beef and pork ragu, basil, parmesan 25.50 1500 cal

## HOUSE SPECIALTIES

### CRISPY CHICKEN PAILLARD

chicories, red onion, miso aioli, white balsamic honey vinaigrette, pistachios, parmesan 27.50 950 cal

### N | HALIBUT & CHIPS

ale battered halibut, fresh slaw, remoulade sauce, b&b pickles, salt & pepper crush french fries 31.00 960 cal

### CHEF'S FEATURED STEAK \*

sautéed spinach, crispy parmesan potatoes, peppercorn sauce

with 6oz filet 45.00 890 cal

with 7oz skirt steak 32.00 910 cal

with 6oz petite tender 28.00 850 cal



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NORDSTROM

# MEALS TO GO

OUR KITCHEN, YOUR TABLE

FEATURING

*Lobster & Truffles For 2 \$80*

HERE'S WHAT YOU GET

*Can also be enjoyed for dine in*

## SOUPS

LOBSTER BISQUE or  
ROMA TOMATO BASIL

## APPETIZER

LOBSTER DEVILED EGGS

## SALADS

LITTLE GEM CAESAR or  
SIMPLE SALAD

## ENTREES

LOBSTER & TRUFFLE GNOCCHI or  
ASPARAGUS GNOCCHI

## DESSERTS

FLOURLESS CHOCOLATE CAKE



# NORDSTROM MEALS TO GO

## FRIENDS & FAMILY MEALS A LA CARTE MENU

*Each dish is designed to feed 4-5 people.*

*Please ask us for recommendations depending on the size of your party.*

### SOUPS & STARTERS

|  |      |
|--|------|
| ROMA TOMATO BASIL SOUP with crostinis  | 35   |
| SIGNATURE HOUSEMADE SOUP OF THE DAY with crostinis   | 40   |
| CROSTINIS  | 8.50 |
| CIABATTA ROLLS WITH BUTTER   | 8.50 |
| VEGETABLE CRUDITE †<br>hummus tahini, pimento cheese   | 25   |
| HOUSEMADE MEATBALLS<br>roasted garlic tomato sauce, provolone & mozzarella cheeses                               | 30   |
| HEIRLOOM TOMATOES & BURRATA<br>grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto | 35   |
| WILD PACIFIC SHRIMP COCKTAIL †   | 45   |

### SALADS

choose your favorite protein to add on to any of our salads

|               |    |               |    |
|---------------|----|---------------|----|
| Add Chicken † | 15 | Add Salmon †* | 18 |
| Add Shrimp †  | 18 | Add Steak †*  | 25 |

|   |    |
|---|----|
| LITTLE GEM CAESAR<br>little gem lettuce, garlic croutons, parmesan cheese crisp, white anchovy  | 32 |
| SIMPLE MIXED GREENS<br>organic baby greens, heirloom tomatoes, garlic croutons, parmesan cheese, house dressing   | 32 |
| GINGER SESAME<br>organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing | 35 |
| CILANTRO LIME †<br>organic baby greens, heirloom tomatoes, grilled corn, jack cheese, pumpkin seeds, cilantro lime vinaigrette                              | 35 |
| LEMON BOWTIE PASTA<br>petite tomatoes, feta cheese, arugula, lemon vinaigrette  | 35 |

### PASTAS

|   |    |
|---|----|
| BAKED PENNE MAC & CHEESE<br>alfredo cream sauce, provolone, mozzarella and parmesan cheese, bread crumbs  | 50 |
| SPAGHETTI with MEATBALLS<br>chitarra pasta, parmesan cheese, basil  | 55 |
| CHICKEN LEMON PESTO GNOCCHI<br>ricotta gnocchi, roasted tomatoes, organic baby spinach, parmesan cheese   | 60 |
| SPICY WILD SHRIMP POMODORO<br>tomato sauce, baby spinach, heirloom tomatoes, parmesan cheese, fresh herbs | 70 |

### ENTREES

|  |    |
|--|----|
| CILANTRO LIME CHICKEN TACOS<br>lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco | 50 |
| PAN SEARED CHICKEN †<br>spinach, capers, lemon butter  | 70 |
| TUSCAN LEMON & HERB SALMON †<br>spinach, capers, lemon butter  | 75 |
| CHICKEN TENDERS<br>breaded chicken, choice of dipping sauce  | 35 |

### DESSERTS

|                          |    |
|--------------------------|----|
| HOUSEMADE COOKIES & BARS | 35 |
| FRESH BERRIES †          | 35 |

### BEVERAGES

|          |    |
|----------|----|
| LEMONADE | 18 |
| ICED TEA | 18 |

# FRIENDS & FAMILY MEALS

## BASIC MEAL PACKAGE \$225

*Each meal package serves about ten people, and includes:*

*Serving Utensils, Plates, Cutlery, Napkins*

### CHOICE OF SOUP OR STARTER

### CHOICE OF BREAD

CROSTINIS or CIABATTA ROLLS

### CHOICE OF SALAD

ADD ON PROTEINS ADDITIONAL

### CHOICE OF 2 PASTAS

### CHOICE OF ENTREE

### CHOICE OF DESSERT

To place your order, please contact us:

Phone (Open Box)

Hours of Operation (Open Box)

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*please place orders 48 hours in advance*

Nutrition information available upon request

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