

RUSCELLO

SOUPS & STARTERS

Lobster Bisque

cup 8.00 • 330 cal bowl 11.25 • 570 cal quart to go 24.50

NI Roma Tomato Basil

cup 5.75 • 190 cal bowl 8.50 • 290 cal quart to go 19.00

Signature Housemade Soup

cup 5.75 bowl 8.50 quart to go 19.00

Rustic Cheddar Chive Biscuit 3.00 • 360 cal

Simple Salad 9.00 • 270 cal

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

Crisp Calamari 15.00 • 630 cal

sweet & spicy peppers, jalapeño basil aioli

NI Heirloom Tomatoes & Burrata 11.50 • 490 cal

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

Kung Pao Brussels Sprouts 11.50 • 350 cal

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

NI Cilantro Lime Chicken Tacos 9.00 • 310 cal

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

NI Artichoke Spinach Dip † 14.00 • 1160 cal

bell pepper, parmesan cheese, tuscan lemon & herb flatbread

NI SIGNATURE SALADS

Skirt Steak * † 27.00 • 480 cal

Roasted Chicken † 18.50 • 210 cal

Wild Pacific Shrimp † 22.00 • 170 cal

Alaskan Sockeye Salmon * † 22.00 • 230 cal

Roasted Cauliflower † 18.00 • 100 cal

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choose your favorite chef's preparation below

Honey Dijon Cobb † 750 cal

baby greens, provolone cheese, bacon, egg, avocado, heirloom tomatoes, grilled corn, cilantro, honey dijon dressing

Cilantro Lime † 310 cal

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

Ginger Sesame 450 cal

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

Little Gem Caesar 500 cal

little gem lettuce, garlic croutons, parmesan cheese crisp

Wild Salmon Niçoise * † 23.50 • 630 cal

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

Shrimp & Arugula With Sweet Corn 22.00 • 590 cal

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

NI 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

HANDMADE PIZZA

cauliflower pizza crust available † 4.50 • 300 additional cal

Shrimp Scampi 18.75 • 1230 cal

alfredo sauce, spinach, oven roasted tomatoes, mozzarella, parmesan and provolone cheese

Margherita 16.25 • 840 cal

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

Pepperoni & Mushroom 17.50 • 1190 cal

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

SANDWICHES

served with salt & pepper crush french fries and kalamata olive aioli or side salad
+2.00 truffle parmesan french fries and truffle aioli

NI Roasted Turkey & Avocado Club 17.50 • 1240/890 cal

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

NI Nordstrom Burger * 18.50 • 1510/1160 cal

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

with Beyond Burger patty 22.75 • 1480/1130 cal

NI French Dip * 19.50 • 1440/1090 cal

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

Spicy Chicken Parm 18.50 • 1650/1310 cal

marinara, mozzarella and provolone cheese, sweet & spicy peppers, arugula, parmesan baguette

PASTA

gluten free penne available †

NI Spicy Wild Shrimp Pomodoro 21.75 • 880 cal

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

Penne Bolognese & Meatballs 17.75 • 980 cal

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

NI Portabella Mushroom Ravioli 18.75 • 780 cal

oven roasted tomatoes, basil, parmesan cream sauce

Chicken Lemon Pesto Gnocchi 18.50 • 1200 cal

ricotta gnocchi, roasted tomatoes, baby spinach, parmesan cheese

ENTREES

Wild Salmon & Cauliflower * † 25.00 • 660 cal

peperonata vegetables, creamy parmesan polenta, lemon honey gastrique

Chicken Parmesan 24.00 • 1070 cal

marinara, mozzarella, parmesan and provolone cheese, arugula salad

Chef's Featured Steak * †

asparagus, roasted fingerling potatoes, calabrian chili butter

6oz filet mignon 44.00 • 670 cal

7oz skirt steak 27.00 • 710 cal

8oz flat iron 36.00 • 790 cal

* 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

RUSCELLO

COCKTAILS

SIGNATURE

Next Flight Out 17.00 • 290 cal
 appleton estate jamaican rum,
 pineapple shrub, lime

Amelia 16.00 • 220 cal
 chopin vodka, st-germain, lemon, blackberry

Weekend Getaway * 17.00 • 240 cal
 olmeca altos plata tequila, giffard pamplemousse,
 egg white, grapefruit, lemon, bitters

Vine Street 16.00 • 260 cal
 chopin vodka, rosé, lime, grape, mint, prosecco

Smoke & Heat 16.00 • 210 cal
 vida mezcal, jalapeño, grand marnier, lime, orange,
 smoked sea salt

Billionaire 17.00 • 220 cal
 maker's mark bourbon, grenadine, lemon, absinthe

Basil Cucumber Cooler 16.00 • 230 cal
 aviation gin, lime, basil, cucumber, soda

Afternoon Tea 17.00 • 270 cal
 courvoisier cognac, lemon, earl grey syrup, aperol

Espresso Martini 17.00 • 260 cal
 tito's handmade vodka, owen's nitro-infused espresso

CLASSIC

Nordy Margarita 17.00 • 220 cal
 casamigos blanco tequila, grand marnier, lime,
 orange bitters

High Fashion 18.00 • 250 cal
 woodford reserve bourbon, macallan 12 yr,
 mission fig, aromatic bitters

Moscow Mule 16.00 • 200 cal
 tito's handmade vodka, lime, fever tree ginger beer

French 75 16.00 • 210 cal
 aviation gin, lemon, sugar, prosecco

SPIRIT FREE

also available as cocktails

Golden Hour 12.00 • 200 cal
 pineapple shrub, vanilla, soda

Berry Ginger Smash 7.25 • 130 cal
 blackberry, lime, fever tree ginger beer

Lilac Fizz 7.25 • 70 cal
 lavender, lemon, soda

The Duke 12.00 • 90 cal
 seedlip spice 94, lemon, earl grey syrup

WINE 135 – 150 cal per 6 oz serving

6 OZ 9 OZ BOTTLE

SPARKLING

Ruffino, Prosecco, *Italy* 13.00 46.00

McBride Sisters, Sparkling Rosé, *Hawkes Bay, New Zealand* 14.00 49.00

Banshee, "Ten of Cups", Sparkling Wine, *California* 16.00 56.00

Mumm, Sparkling Rosé, *Napa Valley, California* 16.00 56.00

Perrier Jouet, "Grand Brut", Champagne, *France* 22.00 77.00

WHITE

Eroica, Riesling, *Columbia Valley, Washington* 14.00 20.00 49.00

Santa Cristina, Pinot Grigio, *Delle Venezie, Italy* 13.00 19.00 46.00

Decoy by Duckhorn, Sauvignon Blanc, *Sonoma, California* 14.00 20.00 49.00

Kim Crawford, Sauvignon Blanc, *Marlborough, New Zealand* 13.00 19.00 46.00

CSM, "Mimi", Chardonnay, *Horse Heaven Hills, Washington* 13.00 19.00 46.00

Daou, Chardonnay, *Paso Robles, California* 14.00 20.00 49.00

Sonoma Cutrer, "Russian River Ranches", Chardonnay, *California* 15.00 21.00 53.00

ROSÉ

Fleurs de Prairie, Rosé, *Languedoc, France* 14.00 20.00 49.00

Calafuria, Rosé, *Tormaresca, Italy* 15.00 21.00 53.00

RED

Erath, "Resplendent", Pinot Noir, *Oregon* 14.00 20.00 49.00

Sea Sun by Caymus, Pinot Noir, *California* 15.00 21.00 53.00

Decoy by Duckhorn, Merlot, *California* 14.00 20.00 49.00

Luigi Bosca, Malbec, *Mendoza, Argentina* 14.00 20.00 49.00

The Prisoner, Red Blend, *California* 22.00 28.00 77.00

CSM, "Mimi", Cabernet Sauvignon, *Horse Heaven Hills, Washington* 14.00 20.00 49.00

Daou, Cabernet Sauvignon, *Paso Robles, California* 18.00 24.00 63.00

Caymus, "Grand Durif", Petite Sirah, *California* 16.00 22.00 56.00

BEER 60 – 250 cal per 12 oz serving

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 food and beverage 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.



Wild,
Natural &
Sustainable™

