RUSCELLO

SOUPS & STARTERS

Lobster Bisque
cup 8.00 • 410 cal bowl 11.50 • 740 cal quart to go 25.00

N | Roma Tomato Basil
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

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 | Cilantro Lime Chicken Tacos 18.00 • 480 cal
lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco

Kung Pao Brussels Sprouts 12.00 • 420 cal
chicken sausage, sweet soy, chile de árbol, toasted peanuts

Crisp Calamari 15.50 • 730 cal
sweet & spicy peppers, jalapeño basil aïoli

N | Heirloom Tomatoes & Burrata 12.00 • 510 cal
grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto

N | Artichoke Spinach Dip † 14.50 • 1180 cal
bell pepper, parmesan cheese, tuscan lemon & herb flatbread

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

Shrimp & Arugula With Sweet Corn 23.00 • 670 cal
wild shrimp, heirloom tomatoes, polenta croutons, parmesan cheese crisp, creamy garlic vinaigrette

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 aïoli or side salad
+3.00 truffle parmesan french fries and truffle aïoli

N | Nordstrom Burger * 18.75 • 1750/1220 cal
lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aïoli, artisan bun
with Beyond Burger patty 23.00 • 1710/1190 cal

Spicy Chicken Parm 19.00 • 1830/1300 cal
marinara, mozzarella and provolone cheese, sweet & spicy peppers, arugula, parmesan baguette

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 aïoli, country bread

PASTA

gluten free penne available †

N | Portabella Mushroom Ravioli 19.00 • 860 cal
oven roasted tomatoes, basil, parmesan cream sauce

Chicken Lemon Pesto Gnocchi 18.75 • 1190 cal
ricotta gnocchi, roasted tomatoes, baby spinach, parmesan cheese

Penne Bolognese & Meatballs 18.25 • 990 cal
chicken meatballs, spicy italian sausage, red bell pepper, tomato cream sauce, parmesan cheese

N | Spicy Wild Shrimp Pomodoro 22.50 • 870 cal
tomato sauce, baby spinach, heirloom tomatoes, parmesan cheese, fresh herbs

ENTREES

Wild Salmon & Saffron Couscous Risotto * 24.50 • 940 cal
asparagus, oven roasted tomatoes, parmesan cheese

Chicken Parmesan 25.00 • 1240 cal
marinara, mozzarella, provolone and parmesan cheese, arugula salad

Chef's Featured Steak * †
asparagus, roasted fingerling potatoes, calabrian chili butter
6oz filet mignon 45.00 • 680 cal
7oz skirt steak 27.50 • 730 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 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

RUSCELLO

COCKTAILS

SIGNATURE

Billionaire 17.00 • 230 cal
maker's mark bourbon, grenadine, lemon, absinthe

Next Flight Out 17.00 • 280 cal
appleton estate jamaican rum,
pineapple shrub, lime

Amelia 16.00 • 210 cal
chopin vodka, st-germain, lemon, blackberry

BTC 17.00 • 250 cal
casa noble reposado tequila, blood orange,
lime, agave

Vine Street 16.00 • 280 cal
chopin vodka, rosé, lime, grape, mint, prosecco

Smoke & Heat 16.00 • 250 cal
vida mezcal, jalapeño, grand marnier, lime, orange,
smoked sea salt

High Fashion 18.00 • 230 cal
woodford reserve bourbon, macallan 12 yr,
mission fig, aromatic bitters

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

Class Act 17.00 • 270 cal
angel's envy bourbon, campari, carpano antica
vermouth, luxardo cherry, smoke finish

CLASSIC

Nordy Margarita 17.00 • 220 cal
patrón silver tequila, grand marnier, lime,
orange bitters

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

French 75 16.00 • 250 cal
aviation gin, lemon, sugar, prosecco

Espresso Martini 17.00 • 150 cal
tito's handmade vodka, owen's nitro-infused espresso

SPIRIT FREE

also available as cocktails

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

Berry Ginger Smash 7.50 • 150 cal
blackberry, lime, fever-tree ginger beer

Lilac Fizz 7.50 • 130 cal
lavender, lemon, soda

The Duke 12.00 • 110 cal
ritual whiskey alternative, lemon, earl grey syrup

WINE 135 – 150 cal per 6 oz serving

	6 OZ	9 OZ	BOTTLE
SPARKLING			
Ruffino, Prosecco, *Italy*	13.00	19.00	46.00
McBride Sisters, Sparkling Rosé, *Hawke's Bay, New Zealand*	14.00	20.00	49.00
Banshee, "Ten of Cups", Sparkling Wine, *California*	16.00	22.00	56.00
Mumm, Sparkling Rosé, *Napa Valley, California*	16.00	22.00	56.00
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 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.

Alaska Seafood Wild, Natural & Sustainable

Certified Angus Beef Brand