

Nordstrom Cafe Bistro is a casual restaurant featuring our interpretation of simple handcrafted bistro cuisine with contemporary flavors and a fresh twist. Our promise is to greet our guests graciously as they arrive and provide attentive service from taking the order to the dining room experience. The display kitchen provides a stage for our chefs to prepare and cook each dish to order using only the highest quality ingredients in a simple and straightforward manner that strives for comfort in every bite.

Welcome to Cafe Bistro!

OUR COMMITMENT is to offer wholesome, clean, sustainably produced foods and beverages in our restaurants and specialty coffee bars whenever and wherever we can, like:

- gestation crate free pork
- milk from rBGH free cows
- cage free eggs
- organic and locally sourced produce
- organic iced tea
- organic and fair trade coffee selections in our specialty coffee bars
- products free from hydrogenated and partially hydrogenated fats or oils
- Alaskan wild salmon

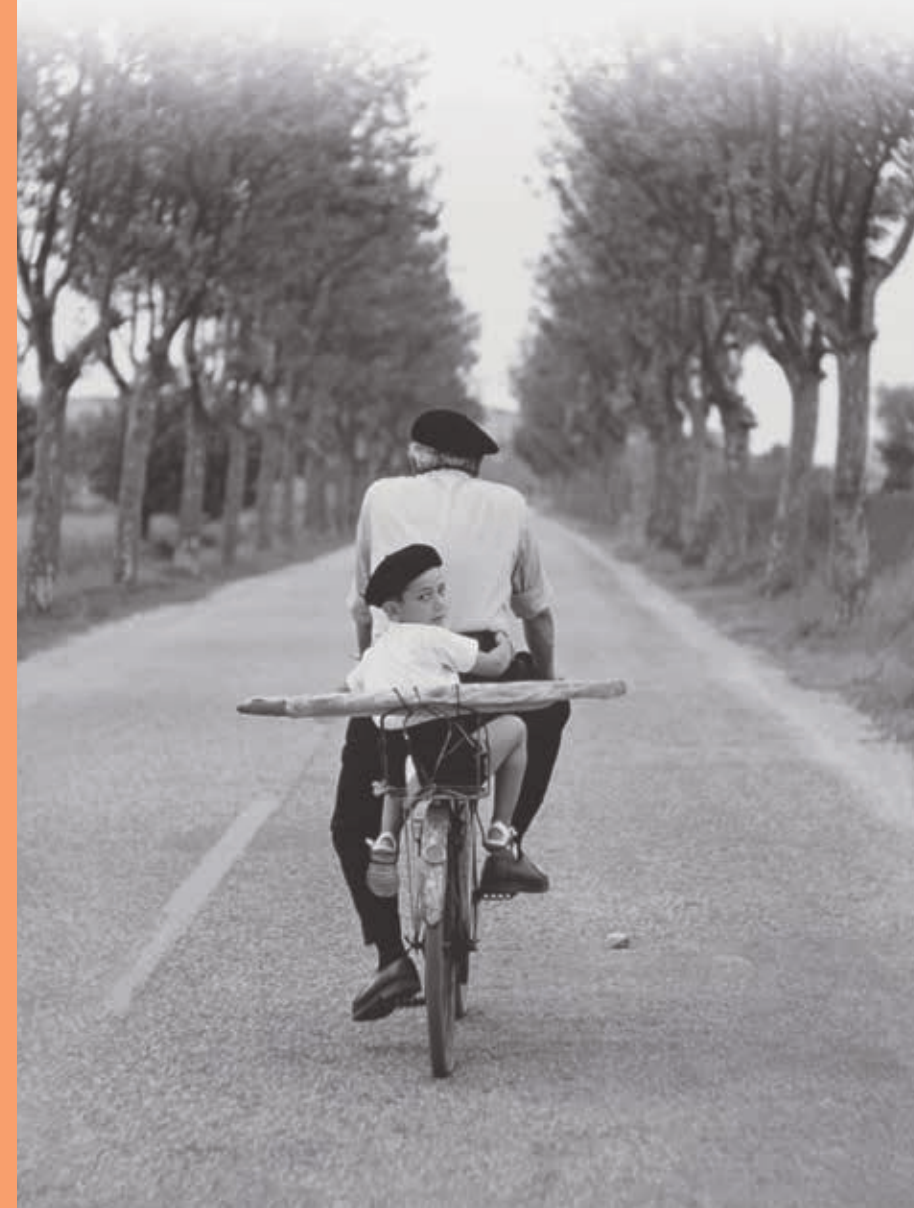


We're also committed to reducing the amount of waste we send to landfills. Our restaurants and specialty coffee bars participate in the following:

- full composting and recycling programs
- 100% compostable paper hot cups, to-go containers, pastry and to-go bags
- napkins made from 100% post-consumer waste without the use of bleach or dye
- carry out packaging made with 100% recycled paperboard

Even the menu you are holding is part of the solution; all of our printed materials are generated with at least 30% post-consumer waste.

CAFE BISTRO



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Printed on paper made with 30% post-consumer waste.

SOUPS

BISTRO CRAB BISQUE cup 5.50 ~ 400 cal bowl 7.50 ~ 740 cal

SIGNATURE HOUSEMADE SOUP cup 4.50 bowl 6.50

FRENCH ONION 8.50 ~ 500 cal

SALADS

CRAB, MANGO & AVOCADO 17.75 ~ 410 cal
organic baby arugula, cucumber, tomato, red onion, toasted baguette, cilantro lime vinaigrette

WARM ASIAN GLAZED CHICKEN 15.50 ~ 650 cal
organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing

CILANTRO LIME SHRIMP 18.75 ~ 490 cal
organic baby greens, wild shrimp, petite tomatoes, grilled corn, jack cheese, tortilla crisps, cilantro lime vinaigrette

ASPARAGUS QUICHE 14.75 ~ 860 cal
braised leeks, swiss cheese, balsamic glaze, organic arugula salad, dijon balsamic vinaigrette, parmesan cheese

FRESH BERRY † 14.25 ~ 510 cal
organic baby greens, seasonal berries, spiced candied almonds, goat cheese, dried strawberries, vanilla bean vinaigrette

WILD SALMON NIÇOISE * † 18.50 ~ 540 cal
organic baby greens, herb and dijon roasted salmon, green beans, kalamata olives, petite tomatoes, red onion, potatoes, egg, capers, dijon balsamic vinaigrette

CAESAR SALAD 12.00 ~ 570 cal
romaine lettuce, garlic croutons, parmesan cheese crisp, caesar dressing

with roasted chicken 15.00 ~ 780 cal

with wild salmon * 17.50 ~ 790 cal

STARTERS

SIMPLE SALAD 7.00 ~ 240 cal
organic baby greens, petite tomatoes, croutons, parmesan cheese, dijon balsamic vinaigrette

MAPLE BACON DEVEILED EGGS † 7.00 ~ 340 cal
cage free eggs, maple sriracha glazed bacon, scallion

CRISPY CAULIFLOWER 8.50 ~ 440 cal
hummus tahini, feta cheese, kalamata olives, micro basil

HEIRLOOM TOMATOES & BURRATA 8.75 ~ 480 cal
grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto

SANDWICHES

served with bistro french fries and kalamata olive aioli or side salad

GRUYÈRE & PROSCIUTTO GRILLED CHEESE
13.00 ~ 1070 / 710 cal
caramelized onion jam, parmesan cheese, rustic bread

CITRUS CRANBERRY TURKEY 14.25 ~ 1210 / 850 cal
gruyère cheese, tomato, organic baby greens, citrus cranberry chutney, garlic aioli, toasted organic whole wheat bread

BISTRO CLUB 15.50 ~ 1200 / 840 cal
sliced chicken breast, organic baby greens, bacon, tomato, avocado, french green beans, garlic aioli, toasted rustic bread

FRENCH DIP * 17.00 ~ 1170 / 810 cal
warm roast beef, sharp white cheddar cheese, toasted parmesan baguette, au jus

ROASTED CHICKEN & GOAT CHEESE PANINI
14.25 ~ 1200 / 830 cal
provolone cheese, oven roasted tomatoes, organic arugula, dijon balsamic vinaigrette, lemon chive aioli, rustic bread

2,000 calories a day is used for general nutrition advice but calorie needs vary

Additional nutritional information available upon request

When ordering, please inform us if a person in your party has a food allergy

HANDMADE PIZZA

PROSCIUTTO & ARUGULA 13.75 ~ 970 cal
basil pesto, fontina and parmesan cheese, lemon arugula salad

MARGHERITA 13.25 ~ 780 cal
roma tomatoes, garlic oil, basil, mozzarella, parmesan and aged provolone cheese

PEPPERONI & MUSHROOM 13.50 ~ 970 cal
sweet tomato sauce, mozzarella and aged provolone cheese, basil, oregano

ENTREES

SPICY WILD SHRIMP POMODORO 18.25 ~ 760 cal
garlic shrimp, spaghetti alla chitarra, roasted garlic tomato sauce, basil, parmesan cheese

CRAB MACARONI & CHEESE 17.75 ~ 960 cal
jumbo lump crabmeat, orecchiette pasta, alfredo sauce, gruyère cheese, organic arugula salad, tomato, red onion, parmesan cheese crisp

PAN SEARED CHICKEN † 18.00 ~ 720 cal
chicken breast, brussels sprouts, lacinato kale, grapes, almonds, orange butter, parmesan cheese, honey lemon gastrique

WILD SALMON WITH MEDITERRANEAN COUSCOUS *
22.50 ~ 870 cal
seasonal tomatoes, cucumber, tzatziki sauce, basil, feta cheese

FLAT IRON STEAK FRITES * 25.00 ~ 1040 cal
8 oz flat iron steak, herb butter, organic arugula salad, herbed french fries, kalamata olive aioli

CHICKEN & CHITARRA PASTA 18.00 ~ 940 cal
sautéed chicken breast, roasted garlic tomato sauce, organic baby spinach, oyster mushrooms, rosemary beurre blanc

* 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