

# Bazille

## SOUPS & STARTERS

### N | CRAB BISQUE

cup 8.50 . 330 cal bowl 11.75 . 570 cal quart to go 25.50

### N | ROMA TOMATO BASIL SOUP

cup 6.25 . 190 cal bowl 9.00 . 290 cal quart to go 20.00

### SIGNATURE HOUSEMADE SOUP

cup 6.25 bowl 9.00 quart to go 20.00

### FRENCH ONION SOUP 11.75 . 560 cal

### RUSTIC CHEDDAR CHIVE BISCUIT 3.50 . 360 cal

### SIMPLE SALAD 10.00 . 270 cal

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

### N | CILANTRO LIME CHICKEN TACOS 10.00 . 310 cal

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

### KUNG PAO BRUSSELS SPROUTS 12.50 . 350 cal

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

### CRISP CALAMARI 16.00 . 630 cal

sweet & spicy peppers, jalapeño basil aioli

### N | HEIRLOOM TOMATOES & BURRATA 12.50 . 490 cal

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

### N | ARTICHOKE SPINACH DIP † 15.00 . 1160 cal

bell pepper, parmesan cheese, tuscan lemon & herb flatbread

## SANDWICHES

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

### N | NORDSTROM BURGER \* 19.50 . 1510/1160 cal

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

with Beyond Burger patty 23.75 . 1480/1130 cal

### CRISPY CHICKEN SANDWICH 19.50 . 1510/1160 cal

pimento cheese, bacon, roasted garlic aioli, lettuce, b&b pickles, artisan bun

### N | FRENCH DIP \* 20.50 . 1440/1090 cal

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

### N | ROASTED TURKEY & AVOCADO CLUB

18.50 . 1240/890 cal

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

## N | SIGNATURE SALADS

### SKIRT STEAK \* † 28.00 . 480 cal

### ROASTED CHICKEN † 19.50 . 210 cal

### WILD PACIFIC SHRIMP † 23.00 . 170 cal

### ALASKAN SOCKEYE SALMON \* † 23.00 . 230 cal

### ROASTED CAULIFLOWER † 19.00 . 100 cal

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 \* † 24.50 . 630 cal

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

### CRAB, MANGO & AVOCADO 25.00 . 420 cal

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

## ENTREES

### CRAB MACARONI & CHEESE 23.50 . 990 cal

fusilli, jumbo lump crab and roasted pepper fonduta, fontina cheese, green onion, parmesan bread crumbs

### N | PORTABELLA MUSHROOM RAVIOLI 19.75 . 780 cal

oven roasted tomatoes, basil, parmesan cream sauce

### GNOCCHI WITH CHICKEN MEATBALLS 20.50 . 1160 cal

ricotta gnocchi, bolognese sauce, parmesan cheese, basil

### N | SPICY WILD SHRIMP POMODORO 22.75 . 880 cal

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

### WILD SALMON WITH SAFFRON COUSCOUS \* 26.00 . 940 cal

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

### N | HALIBUT & CHIPS 29.00 . 1160 cal

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

### CHEF'S FEATURED STEAK \* †

asparagus, roasted fingerling potatoes, calabrian chili butter

6oz filet mignon 45.00 . 670 cal

8oz flat iron 37.00 . 790 cal

7oz skirt steak 28.00 . 710 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

\* 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

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

**WINE** 135 – 150 cal per 6 oz serving **6 OZ**      **BOTTLE**

**SPARKLING**

Ruffino, Prosecco, <i>Italy</i>	15.00	53.00
McBride Sisters, Sparkling Rosé, <i>Hawkes Bay, New Zealand</i>	16.00	56.00
Banshee, “Ten of Cups”, Sparkling Wine, <i>California</i>	18.00	63.00
Mumm, Sparkling Rosé, <i>Napa Valley, California</i>	18.00	63.00
Perrier Jouet, “Grand Brut”, Champagne, <i>France</i>	24.00	84.00

**WHITE**

Eroica, Riesling, <i>Columbia Valley, Washington</i>	16.00	56.00
Santa Cristina, Pinot Grigio, <i>Delle Venezie, Italy</i>	15.00	53.00
Decoy by Duckhorn, Sauvignon Blanc, <i>Sonoma, California</i>	16.00	56.00
Kim Crawford, Sauvignon Blanc, <i>Marlborough, New Zealand</i>	15.00	53.00
CSM, “Mimi”, Chardonnay, <i>Horse Heaven Hills, Washington</i>	15.00	53.00
Daou, Chardonnay, <i>Paso Robles, California</i>	16.00	56.00
Sonoma Cutrer, “Russian River Ranches”, Chardonnay, <i>California</i>	17.00	60.00

**ROSÉ**

Fleurs de Prairie, Rosé, <i>Languedoc, France</i>	16.00	56.00
Calafuria, Rosé, <i>Tormaresca, Italy</i>	17.00	60.00

**RED**

Erath, “Resplendent”, Pinot Noir, <i>Oregon</i>	16.00	56.00
Sea Sun by Caymus, Pinot Noir, <i>California</i>	17.00	60.00
Decoy by Duckhorn, Merlot, <i>California</i>	16.00	56.00
Luigi Bosca, Malbec, <i>Mendoza, Argentina</i>	16.00	56.00
The Prisoner, Red Blend, <i>California</i>	24.00	84.00
CSM, “Mimi”, Cabernet Sauvignon, <i>Horse Heaven Hills, Washington</i>	16.00	56.00
Daou, Cabernet Sauvignon, <i>Paso Robles, California</i>	20.00	70.00
Caymus, “Grand Durif”, Petite Sirah, <i>California</i>	18.00	63.00

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**BEER** 60 – 250 cal per 12 oz serving

*ask about our selection*

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**N** **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.

