

## SOUPS & STARTERS

**CRAB BISQUE** cup 8.00 • 410 cal bowl 11.00 • 750 cal quart to go 24.00

**ROMA TOMATO BASIL** cup 5.75 • 230 cal bowl 8.25 • 380 cal quart to go 18.50

**RUSTIC CHEDDAR CHIVE BISCUIT** 3.00 • 320 cal

**SIMPLE SALAD** 8.50 • 270 cal • baby greens, heirloom tomatoes, garlic croutons, parmesan, creamy garlic vinaigrette

**HEIRLOOM TOMATOES & BURRATA** 11.25 • 470 cal • grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto

**KUNG PAO BRUSSELS SPROUTS** 11.00 • 350 cal • chicken sausage, sweet soy, chile de arbol, toasted peanuts

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## SALADS

**SKIRT STEAK** \*† 28.00 • 500 cal

**ROASTED CHICKEN** † 18.00 • 210 cal

**WILD PACIFIC SHRIMP** † 21.00 • 130 cal

**ALASKAN SOCKEYE SALMON** \*† 21.00 • 200 cal

*choose from your favorite chef's preparation below*

**CILANTRO LIME** † 300 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** 450 cal • little gem lettuce, garlic croutons, parmesan cheese crisp

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**WILD SALMON NICOISE** \*† 23.00 • 630 cal • baby greens, herb roasted salmon, green beans, kalamata olives, heirloom tomatoes, red onion, potatoes, egg, capers, dijon balsamic vinaigrette

**CRAB, MANGO & AVOCADO** 23.50 • 420 cal • jumbo lump crabmeat, baby arugula, cucumber, heirloom tomatoes, red onion, toasted baguette, cilantro lime vinaigrette

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## SANDWICHES & ENTREES

**ROASTED TURKEY & AVOCADO CLUB** 17.25 • 1100/740 cal • natural turkey, bacon, lettuce, tomato, peppercorn aioli, country bread, served with choice of salt & pepper crush french fries or side salad

**CRISPY CHICKEN SANDWICH** 18.25 • 1430/1060 cal • pimento cheese, bacon, roasted garlic aioli, lettuce, b&b pickles, artisan bun, served with choice of salt & pepper crush french fries or side salad

**NORDSTROM BURGER** \* 18.25 • 1350/1000 cal • lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aioli, artisan bun, served with choice of salt & pepper crush french fries or side salad

**SPICY WILD SHRIMP POMODORO** 21.50 • 840 cal • tomato sauce, baby spinach, heirloom tomatoes, parmesan cheese, fresh herbs

**PORTABELLA MUSHROOM RAVIOLI** 18.50 • 780 cal • oven roasted tomatoes, basil, parmesan cream sauce

**SKIRT STEAK FRITES** \*† 28.00 • 1030 cal • 7 oz skirt steak, french fries, kalamata olive aioli, arugula salad

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## DESSERTS

**LEMON RICOTTA COOKIE** 3.50 • 420 cal

**DOUBLE CHOCOLATE BROWNIE** 3.75 • 670 cal

**HOPE'S ROYALE COOKIE** 3.50 • 520 cal

**HOPE'S CHOCOLATE CHUNK COOKIE** 3.00 • 480 cal

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 served undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of food-borne illness

† Gluten free

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

## KIDS

*served with fresh fruit and choice of milk or juice*

**GRILLED CHEESE AND SOUP** 10.00 • 580-850 cal • white cheddar cheese, signature housemade soup

**CHICKEN TENDERS** 11.00 • 540-600 cal • breaded chicken, green beans, potatoes, choice of dipping sauce

**MACARONI & CHEESE** 9.50 • 840 cal • multigrain macaroni, american cheese

**PENNE ALFREDO WITH CHICKEN †** 10.50 • 950 cal • gluten free pasta, alfredo sauce

1,200 to 1,400 calories a day is used for general nutrition advice for children ages 4 to 8 years and 1,400 to 2,000 calories a day for children 9 to 13 years, but calorie needs vary. Additional nutrition information available upon request.

† Gluten free

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## 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®



**Bazille**