

SOUPS & STARTERS

LOBSTER 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

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

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

KUNG PAO BRUSSELS SPROUTS 12.50 • 350 cal

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

N | CILANTRO LIME CHICKEN TACOS 10.00 • 310 cal

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

N | ARTICHOKE SPINACH DIP † 15.00 • 1160 cal

bell pepper, parmesan cheese, tuscan lemon & herb flatbread

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

SHRIMP & ARUGULA WITH SWEET CORN 23.00 • 590 cal

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

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

† Gluten free

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 19.75 • 1230 cal

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

MARGHERITA 17.25 • 840 cal

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

PEPPERONI & MUSHROOM 18.50 • 1190 cal

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

PASTA

gluten free penne available †

N | SPICY WILD SHRIMP POMODORO 22.75 • 880 cal

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

PENNE BOLOGNESE & MEATBALLS 18.75 • 980 cal

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

N | PORTABELLA MUSHROOM RAVIOLI 19.75 • 780 cal

oven roasted tomatoes, basil, parmesan cream sauce

CHICKEN LEMON PESTO GNOCCHI 19.50 • 1200 cal

ricotta gnocchi, roasted tomatoes, baby spinach, parmesan cheese

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 | ROASTED TURKEY & AVOCADO CLUB 18.50 • 1240/890 cal

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

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

N | FRENCH DIP * 20.50 • 1440/1090 cal

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

SPICY CHICKEN PARM 19.50 • 1650/1310 cal

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

ENTREES

WILD SALMON & CAULIFLOWER *† 26.00 • 660 cal

peperonata vegetables, creamy parmesan polenta, lemon honey gastrique

CHICKEN PARMESAN 25.00 • 1070 cal

marinara, mozzarella, parmesan and provolone cheese, arugula salad

CHEF'S FEATURED STEAK *†

asparagus, roasted fingerling potatoes, calabrian chili butter

6oz filet mignon 45.00 • 670 cal

8oz flat iron 37.00 • 790 cal

7oz skirt steak 28.00 • 710 cal