

# RUSCELLO

## SOUPS & STARTERS

### Lobster Bisque

cup 8.00 • 330 cal bowl 11.25 • 570 cal quart to go 24.50

### NI Roma Tomato Basil

cup 5.75 • 190 cal bowl 8.50 • 290 cal quart to go 19.00

### Signature Housemade Soup

cup 5.75 bowl 8.50 quart to go 19.00

### Rustic Cheddar Chive Biscuit 3.00 • 360 cal

### Simple Salad 9.00 • 270 cal

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

### Crisp Calamari 15.00 • 630 cal

sweet & spicy peppers, jalapeño basil aioli

### NI Heirloom Tomatoes & Burrata 11.50 • 490 cal

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

### Kung Pao Brussels Sprouts 11.50 • 350 cal

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

### NI Cilantro Lime Chicken Tacos 9.00 • 310 cal

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

### NI Artichoke Spinach Dip † 14.00 • 1160 cal

bell pepper, parmesan cheese, tuscan lemon & herb flatbread

## NI SIGNATURE SALADS

### Skirt Steak \* † 27.00 • 480 cal

### Roasted Chicken † 18.50 • 210 cal

### Wild Pacific Shrimp † 22.00 • 170 cal

### Alaskan Sockeye Salmon \* † 22.00 • 230 cal

### Roasted Cauliflower † 18.00 • 100 cal

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*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 \* † 23.50 • 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 22.00 • 590 cal

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

### NI 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

## HANDMADE PIZZA

cauliflower pizza crust available † 4.50 • 300 additional cal

### Shrimp Scampi 18.75 • 1230 cal

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

### Margherita 16.25 • 840 cal

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

### Pepperoni & Mushroom 17.50 • 1190 cal

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

## SANDWICHES

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

### NI Roasted Turkey & Avocado Club 17.50 • 1240/890 cal

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

### NI Nordstrom Burger \* 18.50 • 1510/1160 cal

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

with Beyond Burger patty 22.75 • 1480/1130 cal

### NI French Dip \* 19.50 • 1440/1090 cal

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

### Spicy Chicken Parm 18.50 • 1650/1310 cal

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

## PASTA

gluten free penne available †

### NI Spicy Wild Shrimp Pomodoro 21.75 • 880 cal

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

### Penne Bolognese & Meatballs 17.75 • 980 cal

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

### NI Portabella Mushroom Ravioli 18.75 • 780 cal

oven roasted tomatoes, basil, parmesan cream sauce

### Chicken Lemon Pesto Gnocchi 18.50 • 1200 cal

ricotta gnocchi, roasted tomatoes, baby spinach, parmesan cheese

## ENTREES

### Wild Salmon & Cauliflower \* † 25.00 • 660 cal

peperonata vegetables, creamy parmesan polenta, lemon honey gastrique

### Chicken Parmesan 24.00 • 1070 cal

marinara, mozzarella, parmesan and provolone cheese, arugula salad

### Chef's Featured Steak \* †

asparagus, roasted fingerling potatoes, calabrian chili butter

6oz filet mignon 44.00 • 670 cal

7oz skirt steak 27.00 • 710 cal

8oz flat iron 36.00 • 790 cal

\* 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

**Next Flight Out** 17.00 • 290 cal  
 appleton estate jamaican rum,  
 pineapple shrub, lime

**Amelia** 16.00 • 220 cal  
 chopin vodka, st-germain, lemon, blackberry

**Weekend Getaway \*** 17.00 • 240 cal  
 olmeca altos plata tequila, giffard pamplemousse,  
 egg white, grapefruit, lemon, bitters

**Vine Street** 16.00 • 260 cal  
 chopin vodka, rosé, lime, grape, mint, prosecco

**Smoke & Heat** 16.00 • 210 cal  
 vida mezcal, jalapeño, grand marnier, lime, orange,  
 smoked sea salt

**Billionaire** 17.00 • 220 cal  
 maker's mark bourbon, grenadine, lemon, absinthe

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

**Afternoon Tea** 17.00 • 270 cal  
 courvoisier cognac, lemon, earl grey syrup, aperol

**Espresso Martini** 17.00 • 260 cal  
 tito's handmade vodka, owen's nitro-infused espresso

### CLASSIC

**Nordy Margarita** 17.00 • 220 cal  
 casamigos blanco tequila, grand marnier, lime,  
 orange bitters

**High Fashion** 18.00 • 250 cal  
 woodford reserve bourbon, macallan 12 yr,  
 mission fig, aromatic bitters

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

**French 75** 16.00 • 210 cal  
 aviation gin, lemon, sugar, prosecco

### SPIRIT FREE

also available as cocktails

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

**Berry Ginger Smash** 7.25 • 130 cal  
 blackberry, lime, fever tree ginger beer

**Lilac Fizz** 7.25 • 70 cal  
 lavender, lemon, soda

**The Duke** 12.00 • 90 cal  
 seedlip spice 94, lemon, earl grey syrup

## WINE 135 – 150 cal per 6 oz serving

6 OZ BOTTLE

### SPARKLING

**Ruffino**, Prosecco, *Italy* 13.00 46.00

**McBride Sisters**, Sparkling Rosé, *Hawkes Bay, New Zealand* 14.00 49.00

**Banshee**, "Ten of Cups", Sparkling Wine, *California* 16.00 56.00

**Mumm**, Sparkling Rosé, *Napa Valley, California* 16.00 56.00

**Perrier Jouet**, "Grand Brut", Champagne, *France* 22.00 77.00

### WHITE

**Eroica**, Riesling, *Columbia Valley, Washington* 14.00 49.00

**Santa Cristina**, Pinot Grigio, *Delle Venezie, Italy* 13.00 46.00

**Decoy by Duckhorn**, Sauvignon Blanc, *Sonoma, California* 14.00 49.00

**Kim Crawford**, Sauvignon Blanc, *Marlborough, New Zealand* 13.00 46.00

**CSM**, "Mimi", Chardonnay, *Horse Heaven Hills, Washington* 13.00 46.00

**Daou**, Chardonnay, *Paso Robles, California* 14.00 49.00

**Sonoma Cutrer**, "Russian River Ranches", Chardonnay, *California* 15.00 53.00

### ROSÉ

**Fleurs de Prairie**, Rosé, *Languedoc, France* 14.00 49.00

**Calafuria**, Rosé, *Tormaresca, Italy* 15.00 53.00

### RED

**Erath**, "Resplendent", Pinot Noir, *Oregon* 14.00 49.00

**Sea Sun by Caymus**, Pinot Noir, *California* 15.00 53.00

**Decoy by Duckhorn**, Merlot, *California* 14.00 49.00

**Luigi Bosca**, Malbec, *Mendoza, Argentina* 14.00 49.00

**The Prisoner**, Red Blend, *California* 22.00 77.00

**CSM**, "Mimi", Cabernet Sauvignon, *Horse Heaven Hills, Washington* 14.00 49.00

**Daou**, Cabernet Sauvignon, *Paso Robles, California* 18.00 63.00

**Caymus**, "Grand Durif", Petite Sirah, *California* 16.00 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 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

