

RUSCELLO

SOUPS & STARTERS

Lobster Bisque

cup 8.50 • 410 cal bowl 12.00 • 740 cal

🍴 Roma Tomato Basil Soup

cup 6.25 • 240 cal bowl 9.25 • 390 cal

Simple Salad 11.00 • 270 cal

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

Ahi Tuna Poke * 22.00 • 470 cal

house slaw, tamari ginger sauce, crisp wontons, daikon sprouts, furikake

🍴 Cilantro Lime Chicken Tacos 20.00 • 480 cal

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

Kung Pao Brussels Sprouts 13.50 • 420 cal

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

Crisp Calamari 17.00 • 730 cal

sweet and spicy peppers, jalapeño basil aioli

🍴 Heirloom Tomatoes & Burrata 13.50 • 510 cal

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

🍴 Artichoke Spinach Dip † 16.00 • 1180 cal

bell pepper, parmesan cheese, tuscan lemon & herb flatbread

🍴 SIGNATURE SALADS

Wild Salmon Niçoise * † 27.00 • 630 cal

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

Crispy Panko Chicken 24.00 • 1070 cal

baby greens, mozzarella and provolone cheese, bacon, egg, avocado, heirloom tomatoes, grilled corn, honey dijon dressing

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create the perfect salad with your favorite base and topping

Cilantro Lime † 310 cal

baby greens, jack cheese, heirloom tomatoes, grilled corn, pumpkin seeds, tortilla crisps, cilantro lime vinaigrette

Ginger Sesame 420 cal

baby greens, julienne vegetables, crisp wontons, mandarins, almonds, sesame seeds, ginger sesame dressing

Little Gem Caesar 460 cal

little gem lettuce, garlic croutons, parmesan cheese crisp

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Skirt Steak * † 36.00 • 480 cal

Roasted Chicken † 22.00 • 240 cal**Wild Pacific Shrimp † 28.00 • 180 cal****Wild Salmon * † 26.00 • 210 cal****Roasted Asparagus † 20.00 • 30 cal**
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🍴 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 or intolerance

HANDMADE PIZZA

cauliflower pizza crust available † 4.50 • 300 additional cal

Margherita 18.00 • 930 cal

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

Pepperoni & Mushroom 20.00 • 1190 cal

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

SANDWICHES

served with salt & pepper french fries and kalamata olive aioli or side salad

🍴 Nordstrom Burger * 21.00 • 1750/1220 cal

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

with Beyond Burger patty 25.50 • 1710/1190 cal

Blackened Wild Salmon BLT * 24.00 • 1110/1300 cal

bacon, garlic aioli, lettuce, tomato, brioche bun

🍴 French Dip * 22.00 • 1490/970 cal

slow roasted beef, sharp white cheddar cheese, parmesan baguette, au jus

🍴 Roasted Turkey & Avocado Club 19.00 • 1520/1000 cal

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

PASTA

gluten free penne available †

🍴 Portabella Mushroom Ravioli 20.00 • 860 cal

oven roasted tomatoes, basil, parmesan cream sauce

Chicken Lemon Pesto Gnocchi 19.75 • 1190 cal

ricotta gnocchi, roasted tomatoes, baby spinach, parmesan cheese

Penne Bolognese & Meatballs 19.25 • 990 cal

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

🍴 Spicy Wild Shrimp Pomodoro 24.50 • 870 cal

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

ENTREES

Miso Glazed Wild Salmon * † 28.00 • 1540 cal

white miso, steamed jasmine rice, tamari, ginger, bok choy

Chicken Parmesan 26.00 • 1240 cal

marinara, mozzarella, provolone and parmesan cheese, arugula salad

Tuscan Grilled Skirt Steak * † 36.00 • 730 cal

asparagus, roasted fingerling potatoes, calabrian chili butter

* 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

COCKTAILS

SIGNATURE

- Billionaire** 19.00 • 230 cal
maker's mark bourbon, grenadine, lemon, absinthe
- Next Flight Out** 19.00 • 280 cal
appleton estate jamaican rum, pineapple shrub, lime
- Amelia** 18.00 • 210 cal
chopin vodka, st-germain, lemon, blackberry
- BTC** 19.00 • 250 cal
casa noble reposado tequila, blood orange, lime, agave
- Vine Street** 18.00 • 280 cal
chopin vodka, rosé, lime, grape, mint, prosecco
- Smoke & Heat** 18.00 • 250 cal
vida mezcal, jalapeño, grand marnier, lime, orange, smoked sea salt
- High Fashion** 20.00 • 230 cal
woodford reserve bourbon, macallan 12 yr, mission fig, aromatic bitters
- Basil Cucumber Cooler** 18.00 • 230 cal
aviation gin, lime, basil, cucumber, soda
- Class Act** 19.00 • 270 cal
angel's envy bourbon, campari, carpano antica vermouth, luxardo cherry, smoke finish

CLASSIC

- Nordy Margarita** 19.00 • 220 cal
patrón silver tequila, grand marnier, lime, orange bitters
- Moscow Mule** 18.00 • 200 cal
tito's handmade vodka, lime, fever-tree ginger beer
- French 75** 18.00 • 250 cal
aviation gin, lemon, sugar, prosecco
- Espresso Martini** 19.00 • 150 cal
tito's handmade vodka, owen's nitro-infused espresso

SPIRIT FREE

also available as cocktails

- Golden Hour** 14.00 • 200 cal
pineapple shrub, vanilla, soda
- Berry Ginger Smash** 8.00 • 150 cal
blackberry, lime, fever-tree ginger beer
- Lilac Fizz** 8.00 • 130 cal
lavender, lemon, soda
- The Duke** 14.00 • 110 cal
ritual whiskey alternative, lemon, earl grey syrup

WINE 135 – 150 cal per 6 oz serving 6 OZ 9 OZ BOTTLE

SPARKLING

- Ruffino**, Prosecco, *Italy* 15.00 21.00 53.00
- McBride Sisters**, Sparkling Rosé, *Hawke's Bay, New Zealand* 16.00 22.00 56.00
- Banshee, “Ten of Cups”**, Sparkling Wine, *California* 18.00 24.00 63.00
- Mumm**, Sparkling Rosé, *Napa Valley, California* 18.00 24.00 63.00

WHITE

- Eroica**, Riesling, *Columbia Valley, Washington* 16.00 22.00 56.00
- Santa Cristina**, Pinot Grigio, *Delle Venezie, Italy* 15.00 21.00 53.00
- Decoy by Duckhorn**, Sauvignon Blanc, *Sonoma, California* 16.00 22.00 56.00
- Kim Crawford**, Sauvignon Blanc, *Marlborough, New Zealand* 15.00 21.00 53.00
- CSM, “Mimi”**, Chardonnay, *Horse Heaven Hills, Washington* 15.00 21.00 53.00
- Daou**, Chardonnay, *Paso Robles, California* 16.00 22.00 56.00
- Sonoma Cutrer, “Russian River Ranches”**, Chardonnay, *California* 17.00 23.00 60.00

ROSÉ

- Fleurs de Prairie**, Rosé, *Languedoc, France* 16.00 22.00 56.00
- Calafuria**, Rosé, *Tormaresca, Italy* 17.00 23.00 60.00

RED

- Erath, “Resplendent”**, Pinot Noir, *Oregon* 16.00 22.00 56.00
- Sea Sun by Caymus**, Pinot Noir, *California* 17.00 23.00 60.00
- Decoy by Duckhorn**, Merlot, *California* 16.00 22.00 56.00
- Luigi Bosca**, Malbec, *Mendoza, Argentina* 16.00 22.00 56.00
- The Prisoner**, Red Blend, *California* 24.00 30.00 84.00
- CSM, “Mimi”**, Cabernet Sauvignon, *Horse Heaven Hills, Washington* 16.00 22.00 56.00
- Daou**, Cabernet Sauvignon, *Paso Robles, California* 20.00 26.00 70.00
- Caymus, “Grand Durif”**, Petite Sirah, *California* 18.00 24.00 63.00

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 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.

