

## ZODIAC

SAN DIEGO, CA  
DOWNTOWN DALLAS, TX  
BAL HARBOUR, FL  
ST. LOUIS, MO  
NORTHBROOK, IL  
KING OF PRUSSIA, PA

## ROTUNDA

SAN FRANCISCO, CA  
PARAMUS, NJ

## NM CAFE

PALO ALTO, CA  
TOPANGA, CA  
WALNUT CREEK, CA  
LAS VEGAS, NV  
SCOTTSDALE, AZ  
ATLANTA, GA  
DALLAS NORTH PARK, TX  
FT. WORTH CLEARFORK, TX  
PLANO, TX  
MCLEAN, VA  
SHORT HILLS, NJ  
OAK BROOK, IL  
TROY, MI  
NATICK, MA  
GARDEN CITY, NY

## MARIPOSA

BEVERLY HILLS, CA  
NEWPORT BEACH, CA  
BELLEVUE, WA  
HONOLULU, HI  
HOUSTON, TX  
PLANO, TX  
SAN ANTONIO, TX  
CORAL GABLES, FL  
BOCA RATON, FL  
CHICAGO, IL  
WHITE PLAINS, NY

## ESPRESSO BAR

HONOLULU, HI  
DOWNTOWN DALLAS, TX  
KING OF PRUSSIA, PA

## FRESH MARKET

SAN FRANCISCO, CA

## MERMAID BAR

HONOLULU, HI  
FT. LAUDERDALE, FL  
DALLAS NORTH PARK, TX

## BAR ON 4

BEVERLY HILLS, CA  
CHICAGO, IL

## BG GOOD DISH

BERGDORF GOODMAN, NY

WELCOME TO

# Z O D I A C

*Bal Harbour*

A **Bal Harbour** tradition for over 40 years; Serving three generations of **Bal Harbour** customers who indulge in our world famous popovers, chicken consomme and chocolate chip cookies. Let **The Zodiac** welcome you with decadent cuisine and the exceptional service that is synonymous with Neiman Marcus. Socially conscious-inspired menu, emphasizing a healthier lifestyle along with classic Neiman Marcus fare, prepared by our well-trained culinary team. All of our ingredients are locally sourced when available, using fresh seasonal foods, all-natural chicken, hamburger, and hormone-free milk. Our food menus are complemented by a careful selection of wines, cocktail recipes and non-alcoholic beverages delivered to you by our well-informed and attentive waitstaff team members. Thank you for shopping and dining at Neiman Marcus.

# Wine Selections

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## CHAMPAGNE & SPARKLING

- Voga Rosé of Pinot Grigio Extra Dry, Italy NV **quarter bottle 14**
- Moët et Chandon Brut Rosé Impérial, Épernay NV **quarter bottle 25**
- Perrier-Jouët Grand Brut, Épernay NV **half bottle 47**
- Gloria Ferrer Private Cuvée Brut, Sonoma County NV **glass 11 | bottle 43**
- Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV **glass 13 | bottle 53**
- Étoile Brut Rosé, California NV **glass 17 | bottle 65**
- Piper-Heidsieck Brut, Reims NV **glass 19 | bottle 75**
- Veuve Clicquot Brut “Yellow Label”, Reims NV **glass 25 | bottle 115**

## WHITES & ROSÉ

- Neiman Marcus Chardonnay, Santa Barbara County 2014 **glass 13 | bottle 53**
- Murphy-Goode “The Fumé” Sauvignon Blanc, Sonoma County 2008 **glass 10 | bottle 19**
- Lunardi Pinot Grigio, delle Venezie 2016 **glass 12 | bottle 47**
- Hanna Sauvignon Blanc, Russian River Valley 2014 **glass 12 | bottle 47**
- Château Miraval Rosé, Côtes de Provence 2015 **glass 15 | bottle 61**

## REDS

- Sonoma-Cutrer Pinot Noir, Russian River Valley 2012 **half bottle 31**
- Zuccardi Q.Malbec, Uco Valley 2014 **glass 11 | bottle 43**
- Flor de Campo Pinot Noir, Central Coast 2012 **glass 12 | bottle 47**
- Raymond Merlot Reserve Selection, Napa Valley 2011 **glass 16 | bottle 63**
- William Hill Estate Cabernet Sauvignon, Napa Valley 2006 **glass 16 | bottle 63**

# Specialty Cocktails

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## NM MIMOSA 11

gloria ferrer private cuvée brut, fresh orange juice

## SANGRIA glass 8 | pitcher 33

macerated fruits, red, white or rosé

## SPICE COLLINS 12

orange and spice, elderflower, white wine and prosecco

## Chilled

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## DAMMANN FRÈRES ICED TEA 3.5

## NM SPICED ICED TEA 4

## ILLY® CAFFÈ COLD BREW 6

14-hour process

## POMEGRANATE LEMONADE 5

## POM-JITO 5

fresh brewed tea, mint, pomegranate and soda splash

## Q SPECTACULAR DRINKS 4

q ginger ale, q club soda or q tonic

## ASSORTED SODAS 3.5

## ACQUA PANNA®

PREMIUM STILL WATER 500mL 4 | 1L 8

## S.PELLEGRINO®

SPARKLING WATER 500mL 4 | 1L 8

## BEER SELECTION 4

amstel light  
corona  
modela negra  
heineken

# Starters

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## AHI TUNA TARTARE\* 19

ponzu sauce, citrus, cilantro, wontons,  
avocado. cal 380

## TODAY'S SOUP cup 7.5 | bowl 10

seasonally inspired.

## AVOCADO TOAST WITH SHRIMP 19

french baguette, avocado, shrimp, heirloom cherry  
tomato, lemon, micro-greens. cal 480

## NM TURKEY CHILI cup 7.5 | bowl 10

queso, pico de gallo, tortilla chips. cal 360/640

## CRAB COCKTAIL 18


jumbo lump crab, romaine, cocktail sauce, lemon,  
louie sauce. cal 220

## CAPRESE PLATE 16

fresh mozzarella, tomatoes, basil, aged balsamic,  
olive oil, arugula. cal 400

# Composed Salads


## AHI TUNA & WATERMELON RADISH SALAD\* 26


 artisan greens, avocado, feta, olives, basil, tomato, cucumber, lemon-basil vinaigrette. cal 400

## CHOPPED SALAD 18

romaine, tomatoes, cucumbers, peppers, olives, zucchini, feta cheese, croutons, almonds, roasted tomato vinaigrette. cal 410

## BISTRO SALAD WITH ROASTED CHICKEN 22


 baby spinach, granny smith apples, sun-dried fruits, spiced pecans, blue cheese, light balsamic vinaigrette.


	cal	fat	sat fat	chol	sodium	carbs	protein
	530	28 g	6 g	110 mg	850 mg	31 g	42 g

## MANDARIN ORANGE SOUFFLÉ 20


classic chicken salad, sliced almonds, seasonal fruit, today's sweet bread. cal 940

## GRILLED SHRIMP SALAD 26


 mixed greens, grapefruit, avocado, toasted almonds, hemp seed, goat cheese, pomegranate vinaigrette.


	cal	fat	sat fat	chol	sodium	carbs	protein
	440	27 g	5 g	230 mg	520 mg	19 g	33 g

## CRAB & SHRIMP LOUIE 29


 greens, tomato, egg, avocado, cucumber, louie dressing. cal 420

## SEARED SALMON SALAD\* 28

 spinach, endive, almonds, quinoa, beets, pistachio, oranges, citrus-honey vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	450	25 g	4.5 g	90 mg	360 mg	21 g	36 g

## STEAK SALAD\* 28

 grilled filet mignon, crumbled blue cheese, sliced tomato, red onion, romaine hearts, balsamic vinaigrette. cal 850



**BENEFIT**

*Cuisine for a healthier lifestyle*




**GLUTEN-FREE**

# Sandwiches

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## TUSCAN GRILLED CHICKEN MELT, FRESH MOZZARELLA & ARUGULA 18.5

ciabatta, pesto, tomato, grilled peppers, petite salad, fruit.


	cal	fat	sat fat	chol	sodium	carbs	protein
	560	25 g	5 g	65 mg	1030 mg	56 g	30 g

## MAPLE-GLAZED TURKEY CLUB 18.5

swiss, applewood smoked bacon, avocado, lettuce, tomato, dijonnaise, country multi-grain bread, fruit. cal 730

## MAHI MAHI FISH TACOS & CRISPY CABBAGE SLAW\* 22

cilantro-lime vinaigrette, avocado, jalapeño, chipotle mayonnaise.

	cal	fat	sat fat	chol	sodium	carbs	protein
	440	25 g	1.5 g	90 mg	650 mg	30 g	26 g

## GRILLED CHEESE & TOMATO JAM 17.5

swiss, fresh mozzarella, sharp cheddar, sourdough, petite salad, cup of soup. cal 730  
(soup not included in calorie count)

## TODAY'S SAMPLER 16.5

cup of soup, one half tuna pecan, classic chicken salad or turkey breast sandwich and seasonal fruit.

## GRILLED STEAK SANDWICH\* 24

caramelized onion, peppers, cheddar cheese, chipotle mayonnaise, ciabatta, fries. cal 830


## ALL-NATURAL BURGER\* 17.5

cheddar, caramelized onion, tomato, lettuce, pickle, chipotle aioli, fries. cal 1030

# Main Selections

## ROASTED SALMON FILLET\* 26.5

lentils, sautéed spinach, butternut squash, romesco.


	cal	fat	sat fat	chol	sodium	carbs	protein
	470	24 g	5 g	90 mg	410 mg	28 g	34 g

## STEAK FRITES\* 28

filet mignon, truffle fries, sautéed garlic spinach, vegetables, demi-glace. cal 870

## ANDEAN DREAM QUINOA SPAGHETTI 18.5


 roasted red pepper, shaved brussels sprouts, mushrooms, spinach, garlic, parmesan, olive oil, parsley.


	cal	fat	sat fat	chol	sodium	carbs	protein
	400	12 g	4 g	10 mg	550 mg	56 g	16 g

## LINGUINE SHRIMP SCAMPI 21

leeks, white wine, garlic, lemon, butter, breadcrumbs, parmesan. cal 1110

## CHICKEN PAILLARD MILANESE 22

 herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato-basil sauce, arugula, olive oil.

	cal	fat	sat fat	chol	sodium	carbs	protein
	490	15 g	4 g	115 mg	880 mg	33 g	52 g



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**GLUTEN-FREE**

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For parties of 6 or more adults, a 20% service charge will be added.

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

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TELL US HOW WE ARE DOING

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