



SOUPS & STARTERS

- N | CRAB BISQUE 7.75 cup . 410 cal 10.50 bowl . 750 cal
- N | ROMA TOMATO BASIL SOUP 5.75 cup . 230 cal 8.00 bowl . 380 cal
- SIGNATURE HOUSEMADE SOUP 5.75 cup 8.00 bowl
- THE BEST PART OF FRENCH ONION SOUP 10.50 . 750 cal . sweet onions, garlic crostini, gruyère, provolone, parmesan, chives
- SIMPLE SALAD 8.25 . 230 cal . organic baby greens, heirloom tomatoes, garlic croutons, parmesan, dijon balsamic vinaigrette
- N | CILANTRO LIME CHICKEN TACOS 9.00 . 310 cal . lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco
- KUNG PAO BRUSSELS SPROUTS 10.25 . 350 cal . chicken sausage, sweet soy, chile de arbol, toasted peanuts
- CRISP CALAMARI 14.00 . 630 cal . sweet & spicy peppers, jalapeño basil aioli
- N | HEIRLOOM TOMATOES & BURRATA 11.00 . 470 cal . grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto
- N | ARTICHOKE SPINACH DIP † 13.00 . 1240 cal . bell pepper, parmesan cheese, tuscan lemon & herb flatbread

HANDMADE PIZZA cauliflower pizza crust available † 4.25 . 300 additional cal

- CHEF'S FEATURED PIZZA 16.25
- MARGHERITA 15.25 . 850 cal . roma tomatoes, garlic oil, basil, mozzarella, parmesan and aged provolone cheese

N | SIGNATURE SALADS

- PETITE TENDER * † 23.00 . 330 cal
- WILD PACIFIC SHRIMP † 21.00 . 130 cal
- TUSCAN LEMON CAULIFLOWER † 17.00 . 160 cal
- ROASTED CHICKEN † 18.00 . 210 cal
- ALASKAN SOCKEYE SALMON * † 20.00 . 200 cal
- choose your favorite chef's preparation below
- GREEN GODDESS 610 cal . farro, quinoa, hard-cooked egg, organic baby spinach, avocado, pickled red onion, cucumber, turmeric daikon, herb salad
- CILANTRO LIME † 280 cal . organic baby greens, jack cheese, heirloom tomatoes, grilled corn, pumpkin seeds, cilantro lime vinaigrette
- GINGER SESAME 450 cal . organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing
- LITTLE GEM CAESAR 450 cal . little gem lettuce, garlic croutons, parmesan cheese crisp
- WILD SALMON NIÇOISE * † 22.00 . 630 cal . organic baby greens, herb roasted salmon, green beans, kalamata olives, heirloom tomatoes, red onion, potatoes, egg, capers, dijon balsamic vinaigrette
- CRAB, MANGO & AVOCADO 23.00 . 420 cal . jumbo lump crabmeat, organic baby arugula, cucumber, heirloom tomatoes, red onion, cilantro lime vinaigrette, toasted baguette

SANDWICHES served with choice of salt & pepper crush french fries and kalamata olive aioli or side salad

- N | NORDSTROM BURGER * 18.00 . 1500/1140 cal . lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aioli, toasted artisan bun
- with Beyond Burger patty 22.25 . 1340/990 cal
- CRISPY CHICKEN SANDWICH 18.00 . 1430/1060 cal . pimento cheese, bacon, roasted garlic aioli, lettuce, b&b pickles, toasted artisan bun
- N | PRIME FRENCH DIP * 19.25 . 1400/1050 cal . warm roast beef, sharp white cheddar cheese, toasted parmesan baguette, au jus
- N | ROASTED TURKEY & AVOCADO CLUB 17.25 . 1100/740 cal . natural turkey, bacon, lettuce, tomato, peppercorn aioli, toasted country bread

HOUSE SPECIALTIES

- N | PORTABELLA MUSHROOM RAVIOLI 17.75 . 780 cal . oven roasted tomatoes, basil, parmesan cream sauce
- GNOCCHI WITH CHICKEN MEATBALLS 19.50 . 960 cal . ricotta gnocchi, bolognese sauce, parmesan cheese, basil
- BAKED CAULIFLOWER MAC & CHEESE 16.75 . 1160 cal . campanelle pasta, alfredo sauce, basil pesto
- N | SPICY WILD SHRIMP POMODORO 21.50 . 840 cal . tomato sauce, baby spinach, heirloom tomatoes, parmesan cheese, fresh herbs
- WILD SALMON WITH SAFFRON COUSCOUS * 24.50 . 770 cal . heirloom tomatoes, cucumber, tzatziki sauce, basil, feta cheese
- N | HALIBUT & CHIPS 26.50 . 960 cal . ale battered halibut, fresh slaw, remoulade sauce, b&b pickles, salt & pepper crush french fries
- CHEF'S FEATURED STEAK * sautéed spinach, calabrian chili butter, salt & pepper crush french fries and kalamata olive aioli
- with 6 oz filet 40.00 . 910 cal with 8 oz flat iron 32.00 . 910 cal with 6 oz petite tender 23.00 . 860 cal

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 requested undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of foodborne illness
† Gluten free, gluten free penne also available
Before placing your order, please inform your server if a person in your party has a food allergy

Brazillie

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.

