

SOUPS & STARTERS

LOBSTER BISQUE
cup 8.50 410 cal bowl 12.00 740 cal quart to go 26.00

🍴 | ROMA TOMATO BASIL SOUP
cup 6.25 240 cal bowl 9.25 390 cal quart to go 22.00

SIGNATURE HOUSEMADE SOUP
cup 6.25 bowl 9.25 quart to go 22.00

PARMESAN GARLIC CIABATTA 4.50 290 cal
ricotta, honey, extra virgin olive oil, thyme

RUSTIC CHEDDAR CHIVE BISCUIT 3.75 360 cal

SIMPLE SALAD 11.00 270 cal
baby greens, heirloom tomatoes, garlic croutons,
parmesan cheese, creamy garlic vinaigrette

🍴 | 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 & 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

MARGHERITA FLATBREAD 18.00 930 cal
roma tomatoes, garlic oil, basil, mozzarella,
provolone and parmesan cheese
cauliflower pizza crust available † 4.50 300 additional cal

🍴 | SIGNATURE SALADS

SKIRT STEAK * † 29.50 480 cal
ROASTED CHICKEN † 20.00 240 cal
WILD PACIFIC SHRIMP † 24.00 180 cal
ALASKAN SOCKEYE SALMON * † 24.00 210 cal
ROASTED ASPARAGUS † 19.50 30 cal

choose your favorite chef's preparation below

HONEY DIJON COBB † 770 cal
baby greens, provolone cheese, bacon, egg, avocado,
heirloom tomatoes, grilled corn, honey dijon dressing

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

WILD SALMON NIÇOISE * † 25.00 630 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
24.00 670 cal
wild shrimp, heirloom tomatoes, polenta croutons,
parmesan cheese crisp, creamy garlic vinaigrette

SANDWICHES

served with salt & pepper crush french fries and kalamata olive aioli or side salad
+ 3.50 truffle parmesan french fries and truffle aioli

🍴 | NORDSTROM BURGER * 19.75 1750 / 1220 cal
lettuce, tomato, red onion, sharp white cheddar cheese,
roasted garlic aioli, artisan bun
with Beyond Burger Patty 24.25 1710 / 1190 cal

CRISPY CHICKEN 20.00 1760 / 1230 cal
pimento cheese, bacon, roasted garlic aioli, lettuce, b&b pickles,
artisan bun

🍴 | FRENCH DIP * 21.00 1490 / 970 cal
certified angus beef, sharp white cheddar cheese,
parmesan baguette, au jus

🍴 | ROASTED TURKEY & AVOCADO CLUB
19.00 1520 / 1000 cal
natural turkey, bacon, lettuce, tomato, peppercorn aioli,
country bread

PASTA

prepared in house using semolina flour, gluten free option available
served with garlic parmesan crostini

CRAB MACARONI & CHEESE 24.50 1230 cal
fusilli, jumbo lump crab, mozzarella, provolone and
pimento cheese, green onion, parmesan bread crumbs

RIGATONI & CHICKEN SAUSAGE 23.00 910 cal
tomato vodka cream sauce, olive oil, red onion, oregano,
parmesan cheese

MUSHROOM & CHICKEN CAMPANELLE
23.00 1190 cal
ricotta, bread crumbs, parmesan cheese, olive oil

WILD SHRIMP TAGLIATELLE 26.00 1040 cal
spanish chorizo, saffron butter, white wine, heirloom tomatoes,
lemon, parsley

PAPPARDELLE BOLOGNESE & MEATBALLS
24.00 1110 cal
chicken meatballs, spicy italian sausage, red bell pepper,
tomato cream sauce, parmesan cheese

CHITARRA GENOVESE 23.00 900 cal
calabrian chili butter, pesto, haricots verts, potato,
parmesan cheese, lemon zest

ENTREES

CHEF'S FEATURED STEAK * †
asparagus, roasted fingerling potatoes, calabrian chili butter
6oz filet mignon 47.00 680 cal
7oz skirt steak 29.50 730 cal

🍴 | HALIBUT & CHIPS 31.00 1160 cal
ale battered halibut, fresh slaw, remoulade sauce, b&b pickles,
salt & pepper crush french fries

CRISPY CHICKEN PAILLARD 26.00 740 cal
endive, radicchio, red onion, miso aioli, white balsamic vinaigrette,
pistachios, parmesan cheese

WILD SALMON OSCAR * † 37.50 770 cal
asparagus, jumbo lump crabmeat, lemon tarragon butter



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

HAPPY HOUR

MONDAY - FRIDAY
2:30 PM - 5 PM

FOOD

NORDSTROM BURGER* 16.00 . 1310 cal
*lettuce, tomato, red onion, sharp white cheddar cheese,
roasted garlic aioli, artisan bun, salt & pepper crush french
fries and kalamata olive aioli*

HEIRLOOM TOMATOES & BURRATA 12.00 . 510 cal
*grilled sourdough croutons, extra virgin olive oil,
balsamic vinegar, basil pesto*

ARTICHOKE SPINACH DIP† 14.00 . 1180 cal
bell pepper, parmesan cheese, tuscan lemon & herb flatbread

ISLAND SHRIMP TACOS† 11.00 . 300 cal
*corn tortilla, wild pacific shrimp, cabbage, sriracha aioli,
Nordstrom 5 Alarm Jerk spice blend, ginger sesame dressing*

CHEESEBURGER SUPREME TACOS 11.00 . 360 cal
*corn tortilla, cheddar cheese, lettuce, tomato, onion,
Nordstrom Korean BBQ spice blend, special sauce*

SIGNATURE COCKTAILS . 14.00

210 – 280 cal per serving

Billionaire	Basil Cucumber Cooler
Next Flight Out	Class Act
BTC	High Fashion
Vine Street	Amelia
Smoke & Heat	

SPIRITS . 12.00

100 – 110 cal per 1-1/2 oz serving

Tito's Vodka	Vida del Maguey Mezcal
Aviation Gin	Bacardi Rum
Espolòn Blanco Tequila	Maker's Mark Bourbon

WINE . 11.00 6oz | 15.00 9oz

135 – 150 cal per 6 oz serving

Ruffino Prosecco	Fleurs de Prairie Rosé
McBride Sisters Sparkling	Erath Pinot Noir
Santa Cristina Pinot Grigio	

BEER . 6.00

60 – 250 cal per 12 oz serving
ask about our selection

No substitutions, dine in only

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FS FB T2

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FS FB T2

NORDSTROM BRUNCH

SATURDAY & SUNDAY, OPEN - 3 PM

FROM THE BAR

BLOODY MARY 18.00 / 350 cal

tito's handmade vodka, demitri's bloody mary mix,
applewood smoked bacon

APEROL SPRITZ 18.00 / 240 cal

aperol, prosecco, soda

MIMOSA 16.00

classic 160 cal

grapefruit 150 cal

lavender 180 cal

STRAWBERRY SANGRIA 18.00 / 200 cal

st-germain, lime, rosé, prosecco

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JUICES 5.00 / 110 - 150 cal

NORDSTROM MANHATTAN BLEND COFFEE

by the cup - or - take home a bag 4.25 / 16.95

FRENCH PRESS available at select locations

Our specialty coffees come from farms where...

- sustainable production is supported
- workers are treated fairly
- women are empowered
- the environment is protected



**ETHICALLY
SOURCED**

BRUNCH FAVORITES

EGGS BENEDICT*

brioche, bearnaise, roasted fingerling potatoes,
arugula salad

black forest ham 18.00 / 840 cal

wild pacific shrimp 21.00 / 870 cal

jumbo lump crab 23.00 / 810 cal

lobster 23.00 / 820 cal

CLASSIC 3 EGG BREAKFAST*

roasted fingerling potatoes, toast

applewood smoked bacon 16.00 / 1430 cal

housemade chicken sausage 16.00 / 1120 cal

*7oz skirt steak ** 31.00 / 1910 cal

BREAKFAST SANDWICH* 16.00 / 1570 cal

cage free eggs, bacon, cheddar cheese, peppercorn aioli,
brioche, roasted fingerling potatoes, arugula salad

SMT VEGETABLE FRITTATA* 17.00 / 950 cal

spinach, mushrooms, tomatoes, cheddar cheese,
roasted fingerling potatoes, arugula salad

BELGIAN WAFFLE 16.00 / 1240 - 1460 cal

fresh whipped cream, powdered sugar, strawberries

choose from strawberry sauce or chocolate hazelnut spread

HOT HONEY CHICKEN & WAFFLES

19.00 / 1560 cal

housemade honey butter, fruit

AVOCADO TOAST 8.00 / 270 cal

miso aioli, furikake, lime, basil, arugula salad

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03/25