

SOUPS & STARTERS

LOBSTER BISQUE

cup 8.50 bowl 11.75 quart to go 25.50

N | ROMA TOMATO BASIL SOUP

cup 6.25 bowl 9.00 quart to go 20.00

SIGNATURE HOUSEMADE SOUP

cup 6.25 bowl 9.00 quart to go 20.00

RUSTIC CHEDDAR CHIVE BISCUIT 3.50

SIMPLE SALAD 10.00

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

N | ARTICHOKE SPINACH DIP † 15.00

bell pepper, parmesan cheese, tuscan lemon & herb flatbread

N | HEIRLOOM TOMATOES & BURRATA 12.50

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

CRISP CALAMARI 16.00

sweet & spicy peppers, jalapeño basil aioli

N | CILANTRO LIME CHICKEN TACOS 10.00

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

KUNG PAO BRUSSELS SPROUTS 12.50

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

MARGHERITA FLATBREAD 17.25

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

add pepperoni, chicken sausage or roasted mushrooms † 3.75

cauliflower pizza crust available † 4.50

N | SIGNATURE SALADS

SKIRT STEAK * † 28.00

ROASTED CHICKEN † 19.50

WILD PACIFIC SHRIMP † 23.00

ALASKAN SOCKEYE SALMON * † 23.00

ROASTED CAULIFLOWER † 19.00

choose your favorite chef's preparation below

HONEY DIJON COBB †

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

CILANTRO LIME †

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

GINGER SESAME

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

LITTLE GEM CAESAR

little gem lettuce, garlic croutons, parmesan cheese crisp

WILD SALMON NIÇOISE * † 24.50

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

SHRIMP & ARUGULA WITH SWEET CORN 23.00

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 +2.00
truffle parmesan french fries and truffle aioli

CRISPY CHICKEN 19.50

pimento cheese, bacon, roasted garlic aioli, lettuce, b&b pickles, artisan bun

N | NORDSTROM BURGER * 19.50

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

with Beyond Burger Patty 23.75

N | FRENCH DIP * 20.50

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

N | ROASTED TURKEY & AVOCADO CLUB 18.50

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

PASTA

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

CRAB MACARONI & CHEESE 23.50

fusilli, jumbo lump crab and roasted pepper fonduta, fontina cheese, green onion, parmesan bread crumbs

RIGATONI & CHICKEN SAUSAGE 22.50

tomato vodka cream sauce, olive oil, red onion, oregano, parmesan cheese

MUSHROOM & CHICKEN CAMPANELLE 22.50

ricotta, bread crumbs, parmesan cheese, olive oil

WILD SHRIMP TAGLIATELLE 25.75

spanish chorizo, saffron butter, white wine, heirloom tomatoes, lemon, parsley

PAPPARDELLE BOLOGNESE & MEATBALLS 23.50

beef and pork ragu, basil, parmesan cheese

CHITARRA GENOVESE 22.00

calabrian pepper butter, pesto, haricots verts, potato, parmesan cheese, lemon zest

ENTREES

WILD SALMON OSCAR * † 36.00

asparagus, jumbo lump crabmeat, lemon tarragon butter

CRISPY CHICKEN PAILLARD 25.50

endive, radicchio, red onion, miso aioli, white balsamic vinaigrette, pistachios, parmesan cheese

N | HALIBUT & CHIPS 29.00

ale battered halibut, fresh slaw, remoulade sauce, b&b pickles, salt & pepper crush french fries

CHEF'S FEATURED STEAK *

asparagus, roasted fingerling potatoes, calabrian chili butter

6oz filet mignon 45.00

8oz flat iron 37.00

7oz skirt steak 28.00

N Nordstrom Signature Recipe

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

COCKTAILS

SIGNATURE

NEXT FLIGHT OUT 19.00
appleton estate jamaican rum,
pineapple shrub, lime

AMELIA 18.00
chopin vodka, st-germain, lemon,
blackberry

WEEKEND GETAWAY* 19.00
olmeca altos plata tequila,
giffard pamplemousse, egg white,
grapefruit, lemon, bitters

VINE STREET 18.00
chopin vodka, rosé, lime, grape, mint,
prosecco

SMOKE & HEAT 18.00
vida mezcal, jalapeño, grand marnier, lime,
orange, smoked sea salt

BILLIONAIRE 19.00
maker's mark bourbon, grenadine, lemon,
absinthe

BASIL CUCUMBER COOLER
18.00
aviation gin, lime, basil, cucumber, soda

AFTERNOON TEA 19.00
courvoisier cognac, lemon, earl grey syrup,
aperol

ESPRESSO MARTINI 19.00
tito's handmade vodka,
owen's nitro-infused espresso

CLASSIC

NORDY MARGARITA 19.00
casamigos blanco tequila, grand marnier,
lime, orange bitters

HIGH FASHION 20.00
woodford reserve bourbon, macallan 12 yr,
mission fig, aromatic bitters

MOSCOW MULE 18.00
tito's handmade vodka, lime,
fever tree ginger beer

FRENCH 75 18.00
aviation gin, lemon, sugar, prosecco

SPIRIT FREE

also available as cocktails

GOLDEN HOUR 14.00
pineapple shrub, vanilla, soda

BERRY GINGER SMASH 8.00
blackberry, lime, fever tree ginger beer

LILAC FIZZ 8.00
lavender, lemon, soda

THE DUKE 14.00
seedlip spice 94, lemon, earl grey syrup

WINE

SPARKLING

Ruffino, Prosecco, *Italy*

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

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

Mumm, Sparkling Rosé, *Napa Valley, California*

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

WHITE

Eroica, Riesling, *Columbia Valley, Washington*

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

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

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

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

Daou, Chardonnay, *Paso Robles, California*

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

ROSÉ

Fleurs de Prairie, Rosé, *Languedoc, France*

Calafuria, Rosé, *Tormaresca, Italy*

RED

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

Sea Sun by Caymus, Pinot Noir, *California*

Decoy by Duckhorn, Merlot, *California*

Luigi Bosca, Malbec, *Mendoza, Argentina*

The Prisoner, Red Blend, *California*

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

Daou, Cabernet Sauvignon, *Paso Robles, California*

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

BEER

ask about our selection

6 OZ 9 OZ BOTTLE

15.00 53.00

16.00 56.00

18.00 63.00

18.00 63.00

24.00 84.00

16.00 22.00 56.00

15.00 21.00 53.00

16.00 22.00 56.00

15.00 21.00 53.00

15.00 21.00 53.00

16.00 22.00 56.00

17.00 23.00 60.00

16.00 22.00 56.00

17.00 23.00 60.00

16.00 22.00 56.00

17.00 23.00 60.00

16.00 22.00 56.00

16.00 22.00 56.00

24.00 30.00 84.00

16.00 22.00 56.00

20.00 26.00 70.00

18.00 24.00 63.00



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 & 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.

