



M A R I P O S A

*Neiman Marcus*

## STARTERS

### SEASONAL SOUP

cup 4.50 bowl 6.00

### TOMATO BASIL SOUP

parmesan crostini. cup 4.50 bowl 6.25

### SCALLOP & SHRIMP PAIRING

shrimp scampi, risotto cake, pan-seared new england scallops,  
lentils, leeks, roasted garlic. 12.50

### MEDITERRANEAN PLATTER

hummus, tapenade, grilled pita bread, marinated olives. 9.50

### CRISPY CALAMARI

mango cilantro salsa and sour cream. 12.50

### ONION TART

warm roquefort brie cheese, portobello mushroom and red onion tart,  
mixed field greens, roma tomatoes, white balsamic dressing. 10.50

## COMPOSED SALADS

### OLIVE OIL ROASTED SALMON

warm goat cheese, hearts of palm, artichokes, cherry tomatoes,  
hazelnut lemon-thyme vinaigrette. 16.25

### HONEY BARBECUE SHRIMP SALAD

mango, snow peas, jicama, tomatoes, mixed greens, orange citrus dressing. 17.50

### CHOPPED TURKEY SALAD

iceberg lettuce, tomatoes, avocado, egg, cucumber, cheddar, bacon, celery,  
carrots, dijonaise vinaigrette. 15.00

### HARVEST SALAD

grilled chicken, spinach, dried cranberries, pecans, red grapes,  
apples, balsamic dressing. 16.00

### \*GRILLED STEAK SALAD

center-cut top sirloin, vine-ripened tomatoes, red onions,  
creamy blue cheese dressing. 19.50

### MADISON AVENUE

diced chicken, bacon, frisée, romaine, radicchio, avocado, tomatoes,  
deviled egg, creamy bleu cheese dressing. 16.00

### MARIPOSA SAMPLER

lobster salad; dill tuna salad; chicken salad; french beans, plum tomato  
and red onion salad, light dressing. 21.00

### MANDARIN ORANGE SOUFFLÉ

NM chicken salad, fresh fruit, muffin. 14.00

\*consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness

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## SANDWICHES

\*BLACK ANGUS CHEESEBURGER  
caramelized onions, cheddar or swiss, tomato, lettuce and fries. 13.25

COBB SPINACH WRAP  
grilled chicken, avocado, bacon, lettuce, tomato, vermont cheddar  
and dijonaise dressing. 13.75

TURKEY BREAST PANINI  
arugula, oven-roasted tomatoes, provolone, pesto mayonnaise, market salad  
and house chips. 14.00

GRILLED VEGETABLE PANINI  
marinated in oak balsamic; mushrooms, red onion, asparagus, peppers, zucchini,  
squash, carrots, provolone cheese, fruit and house chips. 14.00

KING SALMON BURGER  
herb panko crumbs, lemon dill tartar sauce, house cole slaw and french fries. 14.50

TUNA PECAN  
white albacore tuna, toasted pecans, water chestnuts, lettuce, tomato,  
ten grain whole wheat. 12.50

## MAIN SELECTIONS

\*FILET OF BEEF MEDALLIONS  
center-cut top sirloin, roasted shallots, parsnip puree, fondant potato,  
french beans, red wine demi. 23.00

RIGATONI PASTA & ITALIAN SAUSAGE  
wild mushroom cream sauce, spinach, parmesan cheese and herbs. 16.00

ESCALOPE OF CHICKEN  
pan-seared chicken breast, sweet paprika, yukon gold cream potatoes,  
slow-roasted tomatoes, french beans, herb cream sauce. 17.00

NM CRAB CAKE  
asparagus, young carrots, gratin potatoes, light lemon sauce. 21.00

\*PAN-SEARED SALMON  
shiitake mushrooms, spinach, shallots, whipped potatoes and  
yellow tomato dressing. 19.00

CHEF'S FEATURE  
priced as quoted.

## AFTERNOON TEA SERVICE

Please inquire with your server 20.00 (per person)  
24 hour notice required

## NEIMAN MARCUS TASTE

Timeless American Recipes  
100th Anniversary Cookbook  
Kevin Garvin, Author 45.00

a surcharge will be added to shared plates  
for parties of 5 or more, a service charge will be added

Michelle Nierman, Manager  
Andrew Gooch, Executive Chef

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## MARIPOSA WINE SELECTIONS

### WHITES

Chardonnay, Pouilly-Fuissé, Louis Jadot, Burgundy 2005	13.00	55.00
Chardonnay, Cuvaison, Carneros 2006	14.00	60.00
Riesling, Genesis, Columbia Valley 2004	8.00	36.00
Pinot Grigio, Esperto, Italy 2006	11.00	46.00
"Singing" Gruner Velliner, Laurenz und Sophie, Austria 2005	9.00	38.00

### ROSÉ

Rosé d'Anjou, Sauvion, Loire Valley 2005	9.00	38.00
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### REDS

Pinot Noir, Belle Glos, "Meiomi", Sonoma Coast 2006	13.00	52.00
Merlot, Simi, Sonoma County 2004	10.00	43.00
Cabernet Sauvignon, Château de Cruzeau, Pessac-Léognan, Bordeaux 2003	11.00	46.00
Cabernet Sauvignon, Franciscan Estates, Napa 2004	13.00	55.00

### CHAMPAGNES

Brut Impérial Rosé, Moët et Chandon, Épernay NV (split)	18.00
White Star, Moët et Chandon, Épernay NV (split)	16.00
Brut, Domaine Chandon, California NV	11.00 48.00
Brut, "Yellow Label", Veuve Clicquot, Reims NV	75.00
Cuvée Dom Perignon, Moët et Chandon, Épernay 1998	195.00

### VOSS WATER

Sparkling or Still 375ml	3.00
Sparkling or Still 800ml	6.00

### THE REPUBLIC OF TEA

Ginger Peach Decaf, Passion Fruit Green Tea, Raspberry Quince	4.50
Blueberry Green Decaf, Pomegranate Green Tea	

We accept Neiman Marcus, Bergdorf Goodman, American Express, Visa,  
MasterCard & JCB credit cards, cash & personal checks

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