

COMPOSED SALADS

APPLEWOOD SALMON SALAD

lightly smoked, nalo greens, shaved maui onion, sonoma goat cheese, spiced pecans, champagne papaya vinaigrette. 17.00

SASHIMI SALAD

king salmon, hamachi, ahi, shaved raw vegetable salad, kahuku sea asparagus, golden tomato gazpacho. 18.00

WAIALUA ASPARAGUS SALAD

arugula, black olive bruschetta, creamy parmesan dressing, pan-fried egg. 16.00

GREEK SALAD

grilled chicken, shredded maui romaine, cherry tomatoes, red onions, cucumbers, chickpeas, grilled avocado, feta cheese, oregano-caper vinaigrette. 17.00

GRILLED LEMON SHRIMP

waialua asparagus, maui romaine hearts, quinoa, feta, toasted almonds, citrus vinaigrette 18.00

Calories 460 Total fat 24g Sat. fat 4.5g Trans fat 0g Chol 185mg Sodium 1010mg Total carbs 35g

SEARED AHI NIÇOISE

hawaiian tuna, haricot vert, fingerling potatoes, sliced egg, niçoise olives, red wine vinaigrette. 18.00

CHILLED KING CRAB SALAD

hearts of palm, maui butter lettuce, avocado, baby radish, green goddess dressing. 21.00

SANDWICHES

Served with petite waimanalo greens. Substitute porcini fries and truffle aioli. 2.00

GRILLED MEDITERRANEAN TURKEY BREAST

whole wheat pita, tzatziki, vegetable chopped salad, roasted sweet potato fries. 14.00

Calories 480 Sat. fat 1.5g Trans fat 0g Chol 75mg Sodium 850mg Total carbs 52g

LOBSTER CLUB

bacon, roasted peppers, avocado, mayonnaise. 22.00

AHI TUNA MELT

grilled tuna, caper aioli, grilled red onions, fontina cheese, whole wheat potato roll, housemade kabocha chips. 17.00

THE MARIPOSA BURGER

all natural, melted cheddar, basil-tarragon aioli, grilled onions, lettuce, tomato potato roll. 14.00

RIBEYE ROAST BEEF SANDWICH

sliced thin, wild arugula, kamuela tomatoes, melted brie, maui onion jus, french bread, sweet potato fries. 17.00



"Calories are not something you can harness. You cannot see them, hear them, smell them or feel them, but you can certainly see the results of too many of them"
Helen Corbitt, Cooks for Looks, 1967 NM Director of Restaurants, 1955-1969

MAIN SELECTIONS

SEARED DIVER SCALLOPS

squid ink risotto, beet greens, pancetta, lilikoi brown butter. 24.00

ORECCHIETTE PASTA

housemade italian sausage, roasted eggplant, cherry tomatoes, broccolini, olive oil garlic sauce, crumbled goat cheese. 18.00

PAN-ROASTED CHICKEN BREAST

feta stuffed, basmati wild rice, sherry mustard vinaigrette, roasted beet tzatziki. 20.00

HOUSE-SMOKED PORK TENDERLOIN

yukon mashed potatoes, brown butter appleshire sauce, sautéed kale. 18.00

CHAR-GRILLED STRIPLOIN

olive oil mashed fingerling potatoes, crispy maui onion ring, broccolini, green peppercorn-mango chutney sauce. 24.00

LAKSA SEAFOOD CURRY

clams, black tiger shrimp, fresh fish, vegetable julienne, steamed rice. 22.00

SAUTÉED HALIBUT FILET

avocado, grapefruit, spinach, orzo pasta, lemon. 24.00

Calories 490 Total fat 18g Sat. fat 2.5g Trans fat 0g Chol 45mg Sodium 600mg Total carbs 44g

SMOKED SALMON & WHOLE GRAIN SPAGHETTINI

seasonal mushrooms, fennel, spinach, tarragon-mascarpone, salmon caviar. 20.00

SOUPS & SIDES

Italian White Bean Soup. cup 5.00 bowl 7.00

Calories 190 Total fat 7g Sat. fat 2g Trans fat 0g Chol 20mg Sodium 530mg Total carbs 19g

Kahuku Corn Chowder. cup 5.00 bowl 7.00

Sweet Potato Fries. 5.00

Porcini Fries, Truffle Aioli. 5.00

Sautéed Beet Greens. 4.00

Sautéed Kale. 4.00

Marc Anthony Freiberg, Chef de Cuisine

A surcharge will be added to shared plates

For parties of 5 or more adults, a 20% service charge will be added

Water service provided upon request

We accept Neiman Marcus, Bergdorf Goodman, American Express, Visa, Mastercard and JCB credit cards, cash and checks

Tell us how we are doing

Kevin Garvin, Vice President Food Services

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Neiman Marcus

Ala Moana