

COMPOSED SALADS

APPLEWOOD SALMON SALAD

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

"SUPER FOOD" SALAD

smoked rainbow trout, roasted beets, carrots, quinoa, watercress, baby spinach, toasted walnuts, maui sprouts and strawberry-white balsamic vinaigrette. 17.00

WAIALUA ASPARAGUS SALAD

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

GREEK SALAD

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

SMOKED SHRIMP COBB

mixed kula lettuce, raw island corn, avocado, hard boiled eggs, blue cheese ranch. 18.00

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

LOBSTER CLUB

with bacon, roasted peppers, avocado and 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

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

GRILLED PORTOBELLO SANDWICH

grilled eggplant, prosciutto, kamuela tomatoes, fresh mozzarella, arugula-walnut pesto, grilled ciabatta. 16.00

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

MAIN SELECTIONS

SEARED SCALLOPS

potato gnocchi, smoked prosciutto, soy beans, island corn, lobster jus. 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

"BRASATO"

chianti-braised beef, butternut squash and yukon potato mash, crispy shallot
gremolata, natural jus. 19.00

LAKSA SEAFOOD CURRY

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

FRESH FISH "ACQUA PAZZA"

potato crusted, steamed manila clams, braised greens, saffron fennel broth. 24.00

SMOKED SALMON & WHOLE GRAIN SPAGHETTINI

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

SOUPS & SIDES

Today's Seasonal Soup. cup 5.00 bowl 7.00

Kahuku Corn Chowder. cup 5.00 bowl 7.00

Wild Rice Risotto. 7.00

Porcini Fries with Truffle Aioli. 5.00

Sautéed Beet Greens. 4.00

Sautéed Kale. 4.00

Marc Anthony Freiberg, Chef de Cuisine

Tell us how we are doing

Kevin Garvin, Vice President Food Services

214-573-5371 or kevin_garvin@neimanmarcus.com

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

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