

Nordstrom Cafe Bistro is a casual and affordable restaurant featuring our interpretation of bistro cuisine. The display kitchen provides a stage for our chefs to prepare fresh salads, pasta, housemade desserts and kids' cafe selections. Signature dishes include brick oven pizzas and unique sandwiches that are bold in flavor and classic in design. Our commitment is to engage in quick, friendly and attentive service from the cash register to the dining room.

Welcome to Cafe Bistro!

WE CARE

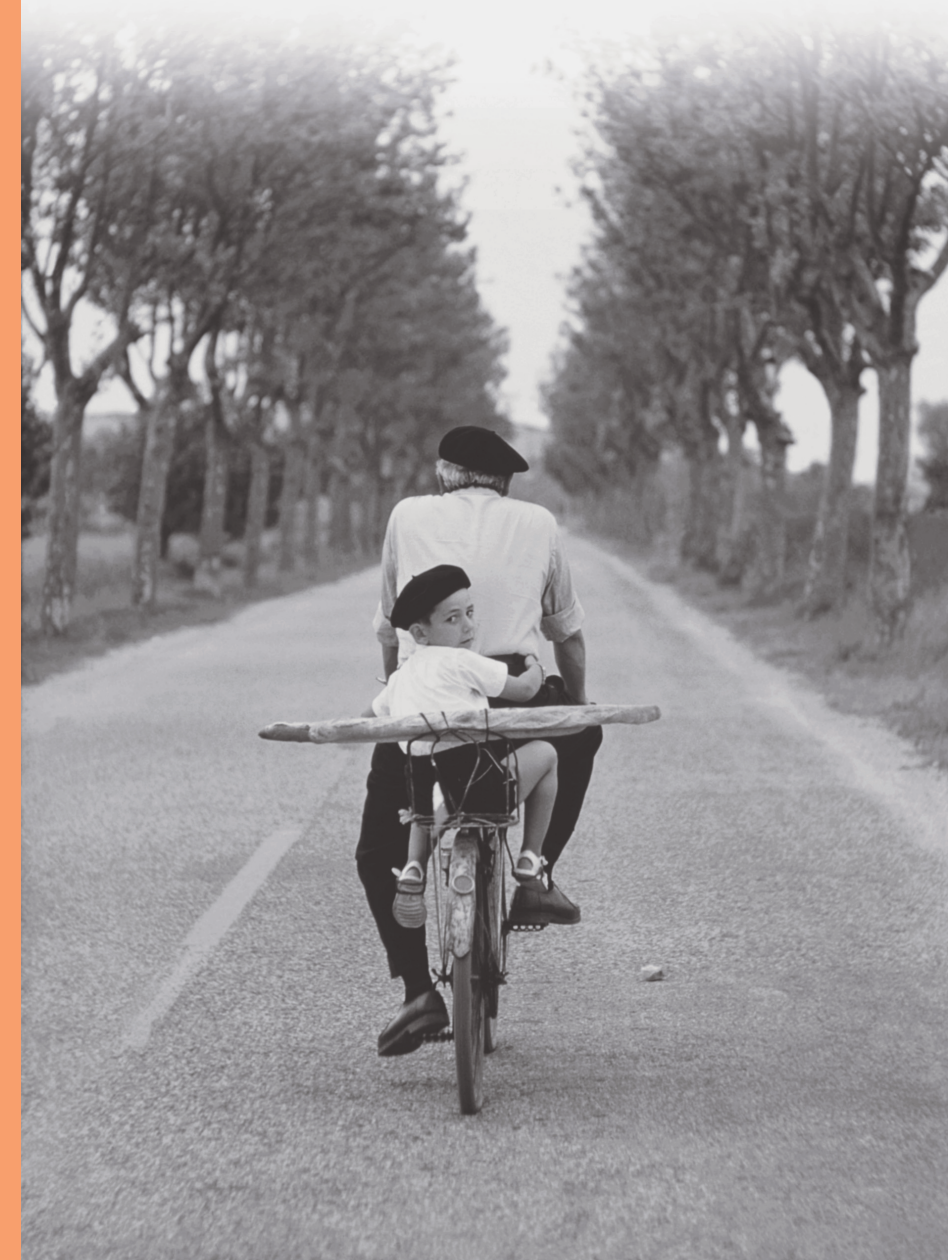
That's why we're committed to bringing you local, sustainable and organic foods and environmentally friendly products. Like:

- milk that's free from BGH
- cage free eggs
- organic produce items including baby lettuce, baby spinach, arugula and tomatoes, locally sourced when in season
- organic iced tea
- products that are free from hydrogenated and partially-hydrogenated fats or oils

Plus we've committed ourselves to the reduce, reuse and recycle philosophy by incorporating major changes in all of our restaurants and specialty coffee bars. These changes range from:

- full composting and recycling programs, where available
- recyclable and biodegradable Nordstrom water bottles
- 100% compostable hot paper cups
- napkins from paper made with 100% post-consumer waste, free from bleach and dyes
- carry out packaging made with 100% recycled paperboard
- even the menu you are holding is part of the solution...most are printed on paper generated with at least 30% post-consumer waste and in some cases are produced from a tree-free recyclable product

CAFE BISTRO



Printed on paper made with 30% post-consumer waste.

SOUPS

cup bowl

BISTRO CRAB BISQUE 4.50 5.95

SOUP DU JOUR 3.65 4.75

FRENCH ONION SOUP 6.50

classic bistro specialty, baked with aged provolone and gruyère cheeses

SALADS

CILANTRO LIME SHRIMP SALAD 13.50

organic baby greens, romaine lettuce, seared wild jumbo shrimp, tomato, fresh corn, roasted sweet peppers, monterey jack cheese, tortilla crisps and cilantro lime vinaigrette

FRESH BERRY & FIG SALAD WITH GOAT CHEESE .. 12.50

organic baby greens and arugula, raspberries, strawberries, blueberries, dried mission figs, spiced candied almonds, goat cheese, vanilla bean vinaigrette

WARM ASIAN GLAZED CHICKEN SALAD 11.75

organic baby greens, romaine lettuce, szechuan glazed chicken breast, crisp wontons, cilantro, julienne vegetables and ginger sesame dressing

BLUE CHEESE & PEAR SALAD 10.25

organic baby greens tossed with crunchy candied pecans, dried cherries, seasonal pear, blue cheese and dark cherry balsamic vinaigrette

NIÇOISE SALAD WITH SALMON * 13.50

organic baby greens, romaine lettuce, herb and dijon roasted salmon, french green beans, kalamata olives, petite tomatoes, red onion, potatoes, egg, capers and dijon balsamic vinaigrette

CAESAR SALAD WITH ROASTED CHICKEN 10.95

romaine lettuce and garlic croutons tossed with caesar dressing, served with warm sliced chicken breast and a parmesan cheese crisp

STEAK & ARUGULA SALAD * 11.95

organic baby arugula, thinly sliced flat iron steak, roasted zucchini, jumbo white beans, oven-roasted tomatoes, parmesan cheese and garlic croutons with dijon balsamic vinaigrette

Before placing your order, please inform our staff if a person in your party has a food allergy

Gluten free pasta and nutritional information available upon request

BRICK OVEN PIZZA

MARGHERITA PIZZA 10.25

roma tomato, olive oil, fresh basil, mozzarella, parmesan and aged provolone cheeses

PEPPERONI PIZZA 10.50

sweet tomato sauce, pepperoni and roasted peppers, baked with mozzarella and aged provolone cheeses, garnished with organic arugula salad

RUSTIC VEGETABLE & THREE CHEESE PIZZA ... 10.25

roasted artichokes, sautéed organic baby spinach, wild mushrooms and oven-roasted tomatoes baked with fresh mozzarella, aged provolone and parmesan cheeses, fresh basil

SANDWICHES

sandwiches are served with bistro french fries and kalamata olive dip

BISTRO CLUB 11.25

sliced chicken breast, organic baby greens, crisp bacon, roma tomato, avocado, french green beans with garlic aioli on toasted rustic bread

ROASTED CHICKEN & HERB GOAT CHEESE 10.50

sliced chicken breast, herb goat cheese, organic arugula, sun-dried tomatoes, caramelized onions and dijon balsamic vinaigrette on toasted ciabatta

BLACK FOREST HAM & SWISS 10.25

thinly sliced ham, melted gruyère cheese and dijon mustard on grilled rustic bread

CITRUS TURKEY 10.25

natural roast turkey breast, tomato, gruyère cheese, organic baby greens, citrus cranberry chutney with garlic aioli on toasted multigrain ciabatta

BRAISED SHORT RIB SANDWICH 12.95

dark cherry braised short ribs, sharp white cheddar cheese, organic baby arugula, pickled onions and jalapeño aioli on toasted baguette

* Item is cooked to your preference. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of foodborne illness, especially if you have certain medical conditions

BISTRO SPECIALTIES

SAUTÉED CHICKEN & ANGEL HAIR PASTA 14.25

breast of chicken, angel hair pasta, roasted garlic tomato sauce, organic baby spinach, oyster mushrooms and rosemary butter sauce

SALMON WITH GAZPACHO SALSA * 16.95

pan-seared salmon topped with gazpacho salsa, served over roasted yukon gold potatoes and french green beans

BISTRO FLAT IRON STEAK FRITES * 17.95

10 ounce flat iron steak prepared to your specification, herb butter, organic arugula salad, bistro french fries with kalamata olive aioli

BRAISED SHORT RIB PAPPARDELLE 14.25

pappardelle noodles, braised short ribs tossed with red wine tomato sauce, wilted spinach and goat cheese

ROAST CHICKEN POMMES FRITES 15.50

crisp, boneless, naturally raised half chicken, herb butter and bistro french fries with kalamata olive aioli

CHEF'S SPECIALS