

Nordstrom restaurants are committed to offering a superior dining experience. Our menus feature fresh, local ingredients to create made from scratch dishes, which vary by restaurant type, season and region. The following is an informative nutritional guide of each menu item for your health and lifestyle.

## Nordstrom Restaurants Nutritional Guide

November 2014

### Sixth & Pine

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	CALORIES	CALORIES FROM FAT	FAT (G)	SATURATED FAT (G)	TRANS FAT (G)	CHOLESTEROL (MG)	SODIUM (MG)	CARBOHYDRATES (G)	SUGARS (G)	FIBER (G)	PROTEIN (G)
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## SOUPS

Roma Tomato Basil Soup - bowl	320	220	24	13	0	80	630	21	10	5	5
Roma Tomato Basil Soup - cup	160	110	12	7	0	40	310	10	5	2	2

## STARTERS

Ale Battered Onion Rings	600	172	19	2	0	2	976	95	32	9	11
Crisp Potato Latkes	770	330	37	14	0	165	320	96	16	11	15
Mediterranean Hummus	745	312	35	7	0	13	389	88	9	15	23
Mixed Green Salad w/out Dressing	98	55	6	1	0	1	89	9	2	1	2
Ricotta & Tomato Jam Jar	578	451	50	9	0	33	431	46	20	2	13
Sweet Potato Fries w/ Sauce	570	310	34	4	0	5	390	65	17	7	3

## SALADS

*does not include dressing*

Caesar Salad	461	277	31	9	0	35	866	28	5	4	20
Chicken & Strawberry Salad	570	310	34	10	0	115	250	35	28	5	34
Chicken, Apple & Cheddar Salad	610	330	37	9	0	105	310	42	34	6	29
Chinese Chicken Salad	500	230	25	3	0	90	490	37	6	5	29
Cilantro Lime Chicken Salad	440	240	27	9	0	110	390	16	4	4	34
Warm Salmon & Spinach Salad	378	191	21	8	0	100	752	8	1	3	39

## SIGNATURE SANDWICHES

*does not include french fries*

BLTA Sandwich	771	485	54	15	0	91	1887	36	8	8	38
California Grill	890	520	58	19	0	140	1140	47	6	5	48
Classic French Dip	1105	574	64	25	0	187	1175	71	6	3	60
Corned Beef Reuben	916	618	69	26	0	155	2737	32	7	4	41
Marinated Chicken Breast Sandwich	851	540	60	20	0	161	599	42	8	4	36
Sixth & Pine Burger	1050	630	70	26	0	230	880	52	11	3	51
Turkey & Avocado on Whole Wheat	650	350	39	8	0	105	570	34	8	8	40

## PRIME PLATES

Chicken w/ Warm Fingerling Potatoes	709	341	38	4	0	163	492	27	1	5	63
Flat Iron Steak Frites	1380	950	105	21	0	245	1090	28	1	4	79
Salmon w/ Herbed Risotto & Mushrooms	1043	637	71	25	0	186	515	50	6	3	46
Turkey Chili w/ Warm Tortillas	791	318	35	13	0	131	1383	74	11	8	44

## SIDES

Sea Salt French Fries w/ Horseradish Aioli	660	360	40	7	0	5	1100	68	4	5	5
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## SWEET FINISH

Apple Cobbler à la Mode	700	220	24	14	0	125	150	118	96	5	7
Chocolate Mousse Cake	849	523	58	34	0	121	126	77	56	7	6
Crème Brulee w/ Lemon Curd & Berries	680	470	52	30	0	430	65	50	44	2	7
Warm Chocolate Cookie Sundae	1110	530	59	36	0	165	500	141	93	7	11

## DRESSINGS & OTHER

Caesar Dressing, 1½ oz	190	180	20	3	0	10	210	2	2	0	2
Champagne Vinaigrette, 1½ oz	230	220	24	2	0	0	15	3	3	0	0
Cilantro Lime Vinaigrette, 1½ oz	160	140	15	1	0	0	25	7	4	1	0
Dark Cherry Balsamic Vinaigrette, 1½ oz	180	140	15	1	0	0	25	11	9	0	0
Ginger Sesame Dressing, 1½ oz	170	110	12	1	0	0	300	17	11	0	1
Warm Mustard Vinaigrette, 1½ oz	210	180	20	4	0	5	130	7	7	0	0
Bread Service w/ Butter	220	80	9	5	0	20	170	30	2	1	6

The Dietary Guidelines for Americans recommend limiting saturated fat to less than 10 percent and sodium to less than 2,300 milligrams for a typical adult eating 2,000 calories daily.

Recommended limits may be higher or lower depending upon daily calorie consumption.