

**START HERE****OUR FRESHLY MADE SOUPS**

Today's Chef selection

**HARICOT VERT SALAD**

Blanched haricot vert, cherry tomatoes and roasted corn over mixed greens tossed with lemon shallot vinaigrette.

**BAKED GOAT CHEESE SALAD**

A baked walnut & dried cranberry crusted goat cheese medallion over mixed greens with walnuts, golden raisins, dried cranberries and cilantro lime dressing.

**CALIFORNIA CAPRESE**

Fresh burrata cheese, cherry tomatoes, caper berries, avocado wedges and fresh basil, drizzled with olive oil and balsamic reduction.

**PROSCIUTTO WRAPPED ASPARAGUS**

Grilled prosciutto wrapped asparagus over baby arugula, tossed with cherry tomatoes, roasted red and yellow bell peppers in balsamic vinaigrette.

**FROM THE FIELD****FLAGSHIP TRIO PLATTER**

A scoop of our three favorite salads - white albacore tuna, classic chicken, and egg salad on a bed of house salad with lemon shallot vinaigrette.

**ASIAN CHICKEN SALAD**

Grilled chicken breast with napa, green & red cabbage, brussels sprouts, carrots, kohlrabi, mandarin oranges and snow peas, topped with crispy wontons, roasted almonds, sesame seeds and Asian plum ginger vinaigrette.

**GRILLED CHICKEN AND POACHED PEAR SALAD**

Grilled chicken breast over a bed of mixed greens with poached pears, fresh strawberries, grapes, gorgonzola cheese, pistachio nuts and our wild berry vinaigrette.

**ALMOND CHICKEN SALAD**

Crispy almond coated chicken breast over mixed greens with brie cheese, Gala apples, glazed pecans, dried figs and balsamic vinaigrette.

**FRESH HERB CRUSTED SOLE SALAD**

Pan seared herb crusted sole fillet, served with a warm fingerling potato salad tossed with baby arugula, cherry tomatoes and lemon shallot vinaigrette.

**ORANGE GLAZED SALMON AND ORGANIC QUINOA SALAD**

Grilled marinated salmon fillet over a bed of kale, shredded carrots & red cabbage, tossed with organic couscous & quinoa, dried cranberries, glazed pecans, mandarin oranges and lemon shallot vinaigrette.

**POACHED SALMON**

Chilled poached salmon fillet over mixed greens with cucumbers, tomatoes, avocado and honey dijon dressing.

**COCONUT SHRIMP SALAD**

Coconut encrusted shrimp over baby spinach, pineapple, mango, strawberries, glazed pecans and honey dijon dressing.

**BAYOU SHRIMP SALAD**

Grilled Cajun shrimp over romaine lettuce, with avocado, roasted corn, diced tomatoes, black & white beans and cilantro lime dressing.

**CHOPPED STEAK SALAD**

Chopped top sirloin steak over romaine lettuce with avocado, asparagus, roasted bell pepper, hard-boiled eggs, tomatoes, fontina cheese and ranch dressing.

**FROM THE CUTTING BOARD****ALBACORE TUNA OR CHICKEN SALAD SANDWICH**

A Bloomingdale's favorite for many years, made with a special blend of light mayonnaise, celery and a touch of our special seasoning.

**SOLANA EGG SALAD SANDWICH**

Served with tomatoes, avocado and lettuce.

**TUSCAN WRAP**

Grilled chicken breast, avocado, dried cranberries, dried figs, roasted pecans, fontina cheese and mixed greens, dressed with truffle aioli, wrapped in a warm sun-dried tomato flour tortilla.

**KOREAN BBQ SHORT RIB WRAP**

Braised short ribs dressed with Korean BBQ sauce, wrapped in a spinach flour tortilla, with lettuce, avocado, black & white beans, pico de gallo and ranch dressing.

**CHICKEN & ARUGULA PRESS**

Grilled chicken breast, roasted bell peppers, arugula, tomatoes and fresh mozzarella cheese with pesto aioli on a ciabatta roll.

**TURKEY BISTRO PRESS**

Oven roasted turkey breast with prosciutto, pepper jack & cheddar cheese, avocado, tomato and truffle aioli on a flatbread.

**STEAK & CHEESE**

Sautéed strips of top sirloin steak, grilled onions, mushrooms and roasted red & yellow bell peppers with melted pepper jack cheese on a baguette.

**B - BURGER**

Our special blend of chuck, brisket and short rib with cheddar cheese, sautéed mushrooms and caramelized onions on a seeded roll.

**MEDITERRANEAN TURKEY BURGER**

Ground turkey seasoned with Mediterranean herbs, served with our special Greek spread of sour cream, chopped cucumbers and feta cheese on a wheat Greek yogurt bun.

**VEGGIE BURGER**

Three grain veggie patty, topped with tomato, spinach salad and avocado on a wheat Greek yogurt bun.

**FROM THE RANGE****GORGONZOLA STEAK MEDALLIONS**

Grilled top sirloin steak medallions topped with gorgonzola cheese, served with carrots, haricot vert and rosemary fingerling potatoes.

**SESAME SALMON**

Pan seared salmon fillet sprinkled with sesame seeds, served with rice and sautéed shiitake mushrooms, snow peas, zucchini, squash, carrots, celery, scallions, baby bok choy, red and yellow bell peppers, tossed in a citrus ponzu sauce.

**AEGEAN SOLE**

Grilled sole fillet over rice, topped with Kalamata olives, baby spinach, tomatoes and red onions, tossed in balsamic vinaigrette, garnished with shaved Parmesan.

**BLACKENED CHICKEN**

Sautéed diced chicken breast blackened with Cajun spices, artichoke hearts, asparagus and sun dried tomatoes, tossed with penne in a Romano cheese cream sauce.

**PROSCIUTTO PENNE**

Sautéed prosciutto with grilled eggplants, haricot vert, Kalamata olives and cherry tomatoes, tossed with penne in olive oil, garlic and fresh basil.

**SHRIMP UDON**

Sautéed shrimp with shiitake mushrooms, baby spinach, zucchini, squash and tomatoes, tossed with udon noodles in tomato shrimp bisque, garnished with bean sprouts and cilantro.

**DESSERTS****40 CARROTS EXCLUSIVE FROZEN YOGURT**

Started over 30 years ago at our NYC flagship store.

Our original low-fat or the non-fat flavor of the day.

With Fruit

Toppings: Raspberry sauce, honey, walnuts, roasted almonds glazed pecans, granola, shredded coconut, rainbow sprinkles, golden raisins, dried apricots and dried cranberries.

**CHOCOLATE FUDGE CAKE**

Alternating layers of rich fudgy cake and smooth chocolate butter cream, covered with chocolate shavings.

**DULCE DE LECHE CHEESECAKE**

Caramelized brulee cheesecake with a golden graham crust, topped with a caramel sauce finish.

**APPLE TARTLET**

Flaky crust filled with caramelized fresh sliced apples.

A la mode.

**SEA SALT CARAMEL GELATO CAKE**

Sweet caramel gelato with dark chocolate devil's food cake.

**GUAVA MANGO FLUTE**

Creamy tropical guava gelato, swirled with sweet mango sauce.

**HAZELNUT CHOCOLATE FLUTE**

Smooth hazelnut gelato made from hazelnuts from Piedmont, swirled with rich chocolate sauce.

**STRAWBERRIES & CARAMEL**

Vanilla gelato swirled with caramel, almond crunch and strawberries, topped with slivered almonds.

**ASK ABOUT OUR YOGURT CLUB!****WINE LIST****CHAMPAGNES**

Veuve Clicquot Ponsardin, Yellow label, France (375 ML)

Veuve Du Vernay Brut, France (187 ML)

**POMEGRANATE MIMOSA****SANGRIA**

Red or White, Lolea, Spain (187 ML)

**WHITE WINES**

Chardonnay, Sonoma-Cutrer, Russian River Ranches (375 ML)

Chardonnay, Rutherford Vintners, Napa Valley

Pinot Grigio, Caposaldo, Delle Venezie IGT, Italy

Sauvignon Blanc, St. Supery, Napa Valley Estate

**RED WINES**

Cabernet Sauvignon, Joel Gott 815, Alexander Valley

Malbec, Finca el Origen, Valley de Uco, Argentina

**BEER**

Stella Artois

Goose Island IPA

Coronado Orange Avenue Wit

**BEVERAGES****SHOPPERS BREW**

A blend of Iced Tea and fresh squeezed Lemonade.

**SOFT DRINKS**

Coke, Diet Coke, Sprite, Pink

Lemonade

**BLOOMINGDALE'S****BLEND COFFEE**

Regular or Decaffeinated

**PREMIUM TEAS**

Iced or Hot

**FRESH SQUEEZED LEMONADE****ORANGE JUICE****MILK****SAN PELLEGRINO (1/2 LITER)****BLOOMINGDALE'S WATER****HOT CHOCOLATE****CAPPUCCINO/LATTE****COFFEE MOCHA****CARAMEL CAPPUCCINO/LATTE****VANILLA CAPPUCCINO/LATTE****ESPRESSO****DOUBLE ESPRESSO****ICED BLENDED MOCHA****RED EYE****MACCIATO**

ALL FULL-SIZE SANDWICHES ARE SERVED WITH A CHOICE OF FRENCH FRIES, CAESAR, HOUSE OR POTATO SALAD. ADD \$2 FOR FRUIT, ONION RINGS, SWEET POTATO FRIES OR SOUP SUBSTITUTION.