

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

Today's Chef selection

**BAKED GOAT CHEESE SALAD**

Baked walnut & sundried tomatoes crusted goat cheese medallions over mixed greens, walnuts, mango and mandarins with mango vinaigrette.

**PROSCIUTTO WRAPPED ASPARAGUS**

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

**FIELD SALAD**

Romaine hearts, kale, corn, pico de gallo, carrots, roasted pumpkin seeds, queso fresco and ranch dressings.

**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 vinaigrette.

**59TH STREET SAMPLER**

Our two most popular salads together: Fresh burrata, tomatoes and basil served with baked walnut and cranberry crusted goat cheese on a bed of local field greens tossed in lemon shallot vinaigrette.

**ASIAN CHICKEN SALAD**

Grilled chicken breast with napa, green & red cabbage, Brussels sprouts, carrots, kohlrabi, mandarin oranges, snow peas, crispy wontons, topped with 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.

**ORANGE GLAZED SALMON & 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.

**COCONUT SHRIMP SALAD**

Coconut encrusted shrimp over baby spinach with 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.

**GRILLED ASPARAGUS & STEAK SALAD**

Grilled top sirloin steak topped with crispy string onions over kale and spinach, roasted tomatoes, red bell peppers and artichokes, grilled asparagus, toasted pumpkin seeds and gorgonzola cheese with cilantro lime vinaigrette.

**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**

Slow roasted short ribs dressed with Korean BBQ sauce, wrapped in a spinach flour tortilla with fresh spinach, avocado, black and white beans, corn, pico de gallo and ranch dressing.

**CHICKEN PESTO 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, jack and cheddar cheese, avocado, tomato and truffle aioli on a ciabatta roll.

**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 and 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****STEAK GORGONZOLA**

Grilled top sirloin steak topped with homemade Gorgonzola cream sauce served with carrots, haricot vert and rosemary fingerling potatoes.

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.

**MEDITERRANEAN SALMON**

Herbed crusted salmon topped with mushrooms, tomatoes, capers, spinach and a lemon wine sauce served on a bed of white rice.

**POACHED SALMON**

Chilled fillet of poached Atlantic salmon drizzled with dill mustard sauce accompanied with a cucumber and avocado salad and arugula bulgur wheat and radishes tossed in cilantro lime vinaigrette.

**FENNEL & DILL SOLE**

Grilled sole fillet rubbed with fennel & dill seasoning served with grilled vegetables and lentil bean salsa.

**SHORT RIB & CHIPOTLE BBQ QUESADILLA**

Flour tortilla filled with slowly roasted short ribs, chipotle BBQ sauce, sautéed onions, poblanos and bell peppers, tomatoes, cilantro, jack and cheddar cheese. Served with rice and fried beans.

**CREAMY CHICKEN CHIPOTLE**

Grilled chicken breast, broccolini, asparagus, zucchini and sun dried tomatoes tossed with penne pasta in creamy chipotle sauce.

**FETTUCCINE SAN REMO**

Portobello mushrooms, grilled eggplant, sautéed spinach and fresh burrata tossed with fettuccine in san marzano tomato sauce.

**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, caramel, chocolate, shredded coconut, rainbow sprinkles, walnuts, roasted almonds, pecans, granola and dried cranberries.

**MINI TRIPPLE CHOCOLATE MOUSSE CAKE**

Triple the decadence in this 3-layer cake with a traditional chocolate base, a milk chocolate mousse layer and a white chocolate mousse layer topped with chocolate shavings.

**CARROT CAKE**

Alternating layers of cream cheese icing and moist carrot cake spiced with cinnamon, chopped walnuts and pineapple, all sprinkled with crushed walnuts.

**MINI CARAMEL SALTED CHEESECAKE**

Graham crumb crust folded into a layer of cheesecake batter, the surface is bruleed for a golden caramelized edge then dolloped with caramel sauce and sprinkled with the finest maldon sea salt.

**APPLE TARTLET**

Flaky crust filled with caramelized fresh sliced apples.

A la mode.

**COPPA PISTACHIO**

Custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios.

**ESPRESSO CRÈME BRULEE**

Creamy custard flavored with espresso topped with caramelized sugar.

**STRAWBERRIES & CARAMEL**

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

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

Veuve Du Vernay Brut, France (187 ML)

Bivio, Prosecco, Veneto, Italy (187 ML)

**POMEGRANATE MIMOSA**

**SANGRIA** Lolea, Red or White (187 ML)

**WHITE WINES**

Chardonnay, Rutherford Vintners, Napa Valley

Pinot Grigio, Fat Cat, California

Sauvignon Blanc, Robert Hall, Paso Robles

**ROSÉ**

Sables d'Azur, Cotes de Provence Rose

**RED WINES**

Pinot Noir, Pico & Wine, Russian River Valley

Cabernet Sauvignon, Tomero-Mendoza, Argentina

Malbec, Finca el Origen, Valley de Uco, Argentina

**BEER**

Stella Artois

Ballast Point, Sculpin IPA

Coronado, Orange Ave. Wit

Corona Extra

**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**

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Med 5

Large 6

Add 2

Each 1

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GLASS BOTTLE

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(187 ML)

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