

START HERE**OUR FRESHLY MADE SOUPS**

Today's Chef selection

TABOULEH OF QUINOA AND COUSCOUS

Field greens, organic quinoa, couscous, avocado, tomatoes, cucumbers, feta cheese, Meyer lemons and extra virgin olive oil.

LOCAL FIELD SALAD

Romaine hearts, kale, Cotija cheese, corn, pico de gallo, roasted pumpkin seeds with dressing of your choice.

PROSCIUTTO WRAP ASPARAGUS

Grilled prosciutto wrapped asparagus on a bed of watercress and tomato salad tossed with 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.

59TH STREET SAMPLER

Our two most popular salads together: fresh burrata with tomatoes and basil, baked walnut and cranberry crusted goat cheese on a bed of local field greens 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.

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 AND ORGANIC QUINOA SALAD

Grilled marinated salmon filet, 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 fillet of poached Atlantic salmon drizzled with dill mustard sauce accompanied with a cucumber and radish salad, tomatoes and avocado.

COCONUT SHRIMP SALAD

Coconut encrusted shrimp over baby spinach, pineapple, mango, strawberries, glazed pecans and balsamic vinaigrette.

ADOBO STEAK SALAD

Adobo marinated top sirloin steak, romaine lettuce, toasted pepitas, roasted tomatoes and poblanos, Cotija cheese and lime cilantro 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.

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 and white beans, 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 flatbread.

NEW YORK TURKEY CLUB

Oven roasted turkey breast, crisp bacon, lettuce and tomatoes, a triple-decker on toasted sourdough.

B - BURGER

Our special blend of chuck, brisket and short rib with Fontina cheese, sautéed portobello mushrooms and Marsala caramelized onions on a salt and pepper 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 roll.

VEGGIE BURGER

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

FROM THE RANGE**PEPPERCORN CRUSTED STEAK**

Grilled peppercorn crusted top sirloin steak topped with fried onion rings and served with sautéed fingerling potatoes and vegetables.

ORANGE PEEL SOLE

Grilled fillet of Sole over wilted spinach and sautéed shiitake mushrooms, accompanied with white rice, orange peel and citrus ponzu sauce.

SHORT RIB AND 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.

FENNEL & DILL SALMON

Grilled filet of Atlantic Salmon, rubbed with fennel & dill seasoning, served with grilled vegetables and lentil bean salsa.

BLACKENED CHICKEN

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

FETTUCCINE SAN REMO

Sautéed spinach, portobello mushrooms, grilled eggplant and fresh burrata tossed with fettuccine in San Marzano tomato sauce. Add Chicken 18 Add Shrimp 19

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

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.

HAZELNUT KISS

Layers of ganache and hazelnut sponge cake with a hint of rum, decorated with crushed hazelnuts and powdered sugar.

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 add \$1.

COPPA PISTACHIO

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

STRAWBERRIES & CARAMEL

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

EXTRA DARK CHOCOLATE GELATO

Prepared with extra fine 72% dark Belgian chocolate, smooth, slightly reddish Dutch cocoa powder. Soy free, gluten free, no eggs or egg yolks, no artificial flavors or colors, no preservatives.

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

Veuve Du Vernay Brut, France (187 ML)

GLASS

BOTTLE

9

POMEGRANATE MIMOSA

8

SANGRIA

Red or White, Lolea, Spain (187 ML)

9

WHITE WINES

Chardonnay, Rutherford Vintners, Napa Valley

10

32

Pinot Grigio, Marc Cellars, California

8

25

Sauvignon Blanc, Robert Hall, Napa Valley Estate

9

28

RED WINES

Pinot Noir, Pico & Wine, Russian River Valley

12

36

Cabernet Sauvignon, Tomero-Mendoza, Argentina

9

30

Malbec, Finca el Origen, Valley de Uco, Argentina

9

30

BEER

Heineken

6

Amstel Light

6

Corona

6

Newcastle

6

BEVERAGES**SHOPPERS BREW**

3.5

A blend of Iced Tea and fresh squeezed Lemonade.

SOFT DRINKS

2.5

Coke, Diet Coke, Sprite, Pink Lemonade

BLOOMINGDALE'S**BLEND COFFEE**

2.5

Regular or Decaffeinated

PREMIUM TEAS

2.5

Iced or Hot

FRESH SQUEEZED LEMONADE

3.5

ORANGE JUICE

3.5

MILK

2.5

SAN PELLEGRINO (1/2 LITER)

3.5

BLOOMINGDALE'S WATER

2.5

HOT CHOCOLATE

3

CAPPUCCINO/LATTE

3.5

COFFEE MOCHA

4

CARAMEL CAPPUCCINO/LATTE

4

VANILLA CAPPUCCINO/LATTE

4

ESPRESSO

2.5

DOUBLE ESPRESSO

3.5

ICED BLENDED MOCHA

5

RED EYE

3.5

MACCIATO

3

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.