IN - ROOM DINING
our in-room dining program is designed to simulate a fine dining restaurant experience in the comfort and privacy of your own room. the menu draws from a truly international breadth of influences that reaches from america to italy to thailand and many locales in between. our in-room dining service team is prepared to take you on a culinary journey – every hour of the day. to place your order, please press the “in-room dining” button or please dial ext. 8031

breakfast : 6.00am to 11.00am
all day : 11.00am to 11.00pm
dinner : 5.30pm to 11.00pm
late night : 11.00pm to 6.00am
pizza : noon to 2.00am

sixteen, our signature restaurant, located on the 16th floor of the hotel, features a superbly crafted menu of modern american cuisine & seasonal ingredients. the executive chef invites you to enjoy the a la carte menu or the 5-course tasting menu. for the adventurous spirit, the 8-course “blind” culinary tasting journey. sixteen promises an exceptional dining experience matched by equally exceptional views and a wine list that is both unique and international.

breakfast (mon – sun) : 6.30am to 10.30am
lunch (mon – sat) : 11.30am to 2.30pm
brunch (sun) : 11.00am to 2.30pm
dinner (sun – wed) : 5.30pm to 9.30pm
dinner (thurs – sat) : 5.30pm to 10.00pm

this chic, sophisticated bar & lounge located on the mezzanine level offers a vibrant atmosphere in which to enjoy captivating views of the chicago river & michigan avenue bridge. rebar features an ever-evolving “liquid kitchen” designed by our in-house mixologist, who places an emphasis on the use of fresh juices, herbs & spices. the wine list is heavily focused on champagne & sparkling wine. the creative sushi menu is perfect for sharing.

mon – wed : 4.00pm to midnight
thurs – fri : 4.00pm to 1.00am
saturday : 3.00pm to 1.00am
sunday : 1.00pm to midnight
OUR ORGANIC COMMITMENT

Trump International Hotel & Tower Chicago has developed a unique relationship with an organic certifying company, Oregon Tilth.

Oregon Tilth is a non-profit research organization dedicated to healthy and equitable agriculture. Oregon Tilth provides organic certification services to organic growers, processors and handlers internationally, thus furthering the nation’s quest to “go green”.

Please visit: http://www.tilth.org/ to learn more about Oregon Tilth and what they have to offer.

Working hand in hand with this company, the in-room dining team has developed several menu options that are made with certified organic ingredients. Each menu option that has any certified organic ingredients in it will be symbolized with a

All of the organic produce is locally sourced and delivered fresh daily. The ever-increasing trend of eating organic has inspired our culinary team to create innovative and inspiring dishes. Additionally, we have partnered up with a nutritionist to make our “spa menu” a healthy and informative alternative.

As part of our partnership with Oregon Tilth, we are committed to educating our guests on the importance of gardening organically and conserving natural resources.
BREAKFAST
OBERWEIS DAIRY

Oberweis dairy milk comes from small to medium sized independent family farmers who work exclusively for Oberweis dairy. To become an Oberweis dairy producer, farmers must meet strict quality guidelines. Oberweis milk is always free of artificial growth hormones and full of great taste.

- Whole milk .............................................................................. 6
- 2% milk .................................................................................. 6
- Skim milk ................................................................................ 6
- Chocolate milk ....................................................................... 7

WATER

- Water .......................................................................................... 10
- Voss still (800 ml) ......................................................................
- Voss sparkling (800 ml) ............................................................

JUICE

- Fresh squeezed juices ...................................................................... 7
  - Orange......................................................................................
  - Grapefruit ............................................................................... 
  - Mango ..................................................................................... 
  - Pomegranate ...........................................................................
  - Juice of the day ........................................................................

- 100% natural juice ...................................................................... 7
  - Apple .........................................................................................
  - Carrot ...................................................................................... 
  - Pineapple .................................................................................
  - Tomato .....................................................................................

BREAKFAST SMOOTHIES

Trump smoothies are served in 16 oz. thermal to-go cups. Alternately, the smoothies can be served in a glass.

- Tahitian delight pineapple, passion fruit, mango & orange juice, vanilla yogurt ............................. 15
- Razzle dazzle blueberries, raspberries, strawberries, blackberries, banana, yogurt ............................ 13
- Mango cooler mango, skim milk, lime zest, mint ............................................................ 14
- Banana bonanza one whole banana, orange juice, peanut butter, honey ........................................... 13

SPA SMOOTHIES

Trump smoothies are served in 16 oz. thermal to-go cups. Alternately, the smoothies can be served in a glass.

- Lean green detox machine broccoli, spinach, carrot, wheat grass .................................................. 15
- Antioxidant overload pomegranate, acai berry, cranberry, blueberry ............................................. 14
- Classic work-out smoothie whey protein isolate, milk, banana, vanilla yogurt (optional chocolate flavor) 18
- Recovery smoothie proprietary protein formula, coconut water, mango, pineapple, lime juice .......................... 18
- The drinkable “mask” apple, avocado, apple juice, mint, lime juice .................................................. 15
- Melon medley cantaloupe, honeydew, pineapple, vanilla yogurt ....................................................... 15

For your convenience, a gratuity of 18% and a $4 service charge and applicable taxes will be added to your check; if you wish to modify the gratuity please let us know.
BREAKFAST

MORNING SPIRITS

morning spirits ................................................................. 14
bloody maryTrump vodka & proprietary bloody mary mix
trump mimosaA classic blend of fresh squeezed Florida orange juice & house champagne
land o’ lincoln morning glory Bourbon, brandy, bitters, absinthe, a little splash of soda
19th hole screwdriver Trump vodka, fresh squeezed Florida orange juice & a touch of mango juice
red eye 2 parts lager, 1 part tomato juice, a dash of tabasco served in a frosty glass with an optional raw egg

FRUIT

mixed berry bowl with or without chantilly cream ......................... 12
wimbledon strawberry bowl with or without chantilly cream ............. 13
fresh fruit platter sampling of seasonal sliced fruits, served with French vanilla yogurt ... 17
½ grapefruit grilled / not grilled .............................................. 12
whole fruits banana, granny smith apple, orange ............................... 6 each

YOGURT

plain lowfat ............................................................................. 8
with seasonal fresh berries .......................................................... 12
French vanilla lowfat ................................................................ 8
with fresh house-made granola .................................................... 13
greek yogurt non-fat ................................................................ 8
with honey & almond cookies .................................................... 13

IN-HOUSE BAKERY

please select three ..................................................................... 15
blueberry muffin ....................................................................
bran muffin ...........................................................................
banana-nut muffin .................................................................
seasonal muffin ......................................................................
chocolate-cherry muffin .........................................................
croissant ..............................................................................
pain au chocolat ...................................................................
ham & cheese croissant .........................................................
cinnamon roll ......................................................................

BAGELS

bagels .................................................................................. 8
served with cream cheese, honey, butter & jams
plain .....................................................................................
esesame seed ......................................................................
onion .....................................................................................
poppy seed ..........................................................................
cheddar-jalapeño .................................................................
whole wheat ........................................................................

TOAST

2 pieces .................................................................................. 7
served with honey, butter & jams
whole-grain, wheat, white, cinnamon-raisin or rye
sourdough ...........................................................................
english muffin .....................................................................
crumpet ..............................................................................

for your convenience, a gratuity of 18% and a $4 service charge and applicable taxes will be added to your check; if you wish to modify the gratuity please let us know.
served with choice of all natural juice and choice of julius meinl coffee or harney & sons teas

<table>
<thead>
<tr>
<th>American</th>
<th>$31</th>
</tr>
</thead>
<tbody>
<tr>
<td>two eggs prepared any style</td>
<td></td>
</tr>
<tr>
<td>choice of: black forest ham, applewood smoked bacon or pork sausage</td>
<td></td>
</tr>
<tr>
<td>vine-ripened tomato provençal</td>
<td></td>
</tr>
<tr>
<td>home-style potatoes</td>
<td></td>
</tr>
<tr>
<td>choice of toast (2 pieces)</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Continental Breakfast</th>
<th>$21</th>
</tr>
</thead>
<tbody>
<tr>
<td>choice of three items from trump bakery:</td>
<td></td>
</tr>
<tr>
<td>blueberry muffin</td>
<td></td>
</tr>
<tr>
<td>bran muffin</td>
<td></td>
</tr>
<tr>
<td>banana-nut muffin</td>
<td></td>
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<tr>
<td>seasonal muffin</td>
<td></td>
</tr>
<tr>
<td>chocolate-cherry muffin</td>
<td></td>
</tr>
<tr>
<td>croissant</td>
<td></td>
</tr>
<tr>
<td>pain au chocolat</td>
<td></td>
</tr>
<tr>
<td>ham &amp; cheese croissant</td>
<td></td>
</tr>
<tr>
<td>cinnamon roll</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>European &quot;Continental&quot; Breakfast</th>
<th>$34</th>
</tr>
</thead>
<tbody>
<tr>
<td>charcuterie plate</td>
<td></td>
</tr>
<tr>
<td>(genoa salami, soppressata &amp; capicola)</td>
<td></td>
</tr>
<tr>
<td>cheese display</td>
<td></td>
</tr>
<tr>
<td>(assortment of artisanal cheeses)</td>
<td></td>
</tr>
<tr>
<td>mini baguette</td>
<td></td>
</tr>
<tr>
<td>pain au chocolat</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Chinese Breakfast</th>
<th>$36</th>
</tr>
</thead>
<tbody>
<tr>
<td>congee (rice soup)</td>
<td></td>
</tr>
<tr>
<td>with 1000 year old eggs &amp; salmon</td>
<td></td>
</tr>
<tr>
<td>assortment of dim sum</td>
<td></td>
</tr>
<tr>
<td>(shrimp, beef, pork &amp; vegetable dumplings)</td>
<td></td>
</tr>
<tr>
<td>suggested accompaniment of dragon pearl jasmine or oolong tea</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Japanese Breakfast</th>
<th>$36</th>
</tr>
</thead>
<tbody>
<tr>
<td>traditional miso soup</td>
<td></td>
</tr>
<tr>
<td>teriyaki-glazed atlantic salmon with egg tamago</td>
<td></td>
</tr>
<tr>
<td>steamed jasmine rice</td>
<td></td>
</tr>
<tr>
<td>suggested accompaniment of japanese sencha or green tea</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Mexican Breakfast</th>
<th>$32</th>
</tr>
</thead>
<tbody>
<tr>
<td>huevos rancheros (tortilla, 2 eggs over easy, salsa, lettuce, sour cream)</td>
<td></td>
</tr>
<tr>
<td>refried beans</td>
<td></td>
</tr>
<tr>
<td>horchata (cinnamon rice milk)</td>
<td></td>
</tr>
<tr>
<td>optional shot of don julio reposado &amp; sangrita (spicy tomato juice)</td>
<td>$10</td>
</tr>
</tbody>
</table>

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For your convenience, a gratuity of 18% and a $4 service charge and applicable taxes will be added to your check; if you wish to modify the gratuity please let us know.
INTERNATIONAL BREAKFAST MEALS CONT.

served with choice of all natural juice and choice of julius meinl coffee or harney & sons teas

greek breakfast .................................................................................................................. 33
  two fried eggs & feta cheese on herbed pita
  house-made lamb sausage skewer
  small salad tossed in greek dressing with kalamata olives & red onion
  minty yogurt
  cinnamon roll

scandinavian ....................................................................................................................... 26
  smoked atlantic salmon
  dill cream cheese
  minced sweet red onion, chives & hard boiled egg
  sliced vine-ripened tomato
  cypress caper berries
  choice of bagel

bavarian breakfast ......................................................................................................... 34
  four sausages
  charcuterie & cheese display
  two soft pretzels & händlmir mustard
  optional bottle of schneider weisse (german hefeweizen beer) ......................... 8

heart-healthy morning start .......................................................................................... 28
  choice of: plain, vanilla or strawberry yogurt
  swiss bircher müesli
  fresh fruit plate
  healthy muffin from the trump bakery
  choice of all natural juice and julius meinl coffee or harney & sons teas

fight the fatigue fitness breakfast .................................................................................. 37
  egg white omelet
  turkey bacon or chicken sausage
  choice of signature smoothie: tahitian delight, razzle dazzle, mango cooler or banana bonanza
  healthy muffin from the trump bakery
  served with choice of julius meinl coffee or harney & sons teas

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BREAKFAST A LA CARTE
TRADITIONAL
FREE RANGE
EGG FAVORITES

all “egg favorites” items served with hash browns and choice of toast

- two eggs prepared any style ................................................................. 14
- classic omelet .................................................................................. 18
  - ham
  - bacon
  - chorizo
  - lobster [add $11]
- smoked salmon [add $5]
- cheddar
- manchego
- goat cheese
- brie
- mushrooms
- gruyère
- peppers
- onions
- asparagus
- tomato
- spinach

EGG SPECIALTIES

- breakfast quesadilla  ham, peppers, onions, pepperjack cheese & fried egg ......................................................... 20
- breakfast burrito  eggs, potatoes, peppers, cheddar cheese, guajillo chili & chorizo .................................................. 22
- fried egg sandwich  free-range fried egg, sliced tomato, bacon on sourdough ........................................................... 19
- frittata  spanish chorizo & manchego cheese .......................................................... 19

- eggs benedict
  - classic .......................................................... 19
  - cold smoked atlantic salmon ............................................. 24
  - florentine & heirloom tomato ........................................... 20
  - crab ............................................................................ 26

SIDES

- black forest ham .......................................................... 7
- turkey or applewood smoked bacon ........................................ 7
- chicken or pork sausage ......................................................... 6
- vine-ripened tomato provencal .................................................. 6
- house style spiced hash browns .................................................. 6
- ½ order of pancakes  blueberry, chocolate chip, banana, buttermilk or multi-grain ...................................................... 10

FROM THE GRIDDLE

- all items served with fresh berries & maple syrup
  - french toast  hinted with cinnamon & tahitian vanilla .................. 18
  - belgian waffle  chantilly cream .................................................. 18
  - pancakes  buttermilk, blueberry, banana or chocolate chip ............. 18
  - multi-grain pancakes  heart healthy pancakes & berry compote .......... 18

CEREAL & OATS

- steel-cut irish oatmeal  prepared with milk or water .......................... 11
- new england-style rolled oatmeal  prepared with milk or water ............ 8
- swiss bircher müesli ................................................................. 12
- fresh house-made granola  oats, pumpkin seeds, raisins, almonds and coconut ......................................................... 12
- corn flakes, raisin bran, special k, rice krispies, frosted flakes, cheerios, honey nut cherrios ........................................... 8
- grits  butter & brown sugar .......................................................... 11

BREAKFAST IN BED

imagine being awoken by the aromas of freshly brewed coffee and pancakes on the griddle instead of by an alarm clock. invite a chef and a server to your suite for breakfast in bed. our team will prepare eggs to order, pancakes, sausages and bacon right in your kitchen. we will also provide breakfast pastries, sliced fruit, and an endless flow of mimosas. 24 hour notice suggested ................................................................. 500 per couple

for your convenience, a gratuity of 18% and a $4 service charge and applicable taxes will be added to your check; if you wish to modify the gratuity please let us know.
all tea comes from one plant, camellia sinensis. the differences in the many teas we have – whites, greens, oolongs, blacks – is in the specific varietal that was used, the local environment the tea was grown in and the way it was processed.

instructions on brewing: bring fresh water to a full boil for black teas, herbals and some oolongs. use less than boiling water for whites, greens, and some oolongs. using a teaspoon (the perfect tool for measuring tea) measure one level teaspoon of loose tea for each cup desired. pour prepared water over tea, steep according to the brewing instructions below and enjoy!

<table>
<thead>
<tr>
<th>tea type</th>
<th>water temp</th>
<th>steep time</th>
</tr>
</thead>
<tbody>
<tr>
<td>white</td>
<td>180f</td>
<td>3-8 minutes</td>
</tr>
<tr>
<td>green</td>
<td>180f</td>
<td>1-3 minutes</td>
</tr>
<tr>
<td>oolong</td>
<td>180f-212f</td>
<td>1-5 minutes</td>
</tr>
<tr>
<td>black</td>
<td>212f</td>
<td>5 minutes</td>
</tr>
<tr>
<td>herbals</td>
<td>212f</td>
<td>5 minutes</td>
</tr>
<tr>
<td>fruit</td>
<td>212f</td>
<td>5 minutes</td>
</tr>
</tbody>
</table>

black tea
english breakfast
earl grey supreme
organic darjeeling
indian spice chai
green tea
japanese sencha
genmaicha
dragon pearl jasmine
oolong
decaffeinated black tea
ceylon
midsummer’s peach
white tea
matan white
winter white earl grey
herbal tea
egyptian chamomile
spiced plum
rooibos
peppermint
fruit tea
peaches & ginger loose
pomegranate oolong
tropical green
orange passion fruit

for your convenience, a gratuity of 18% and a $4 service charge and applicable taxes will be added to your check; if you wish to modify the gratuity please let us know.
the trump international hotel & tower® chicago has selected the kolschitzky blend by julius meinl. legend claims that george franz kolschitzky operated one of the first viennese cafés, the blue bottle, during the baroque period. in his honor, this blend carries kolschitzky’s name. enjoy this coffee and its sweet, strong aroma with hints of cardamom & cinnamon.

small drip coffee pot serves 1 or 2 guests ...................................................7
large drip coffee pot serves 3 or 4 guests ..................................................12
french press coffee serves 1 or 2 guests .....................................................13

this typical “del moro” coffee combines all the characteristics of an italian espresso: dark color and robust aroma topped with the identifiable brown crema. the blend of arabica beans with a selection of fine indian robusta beans creates a full-bodied flavor.

cappuccino espresso with foamed milk .......................................................7/11
espresso ..............................................................................................5/8
latte espresso with half steamed milk, half foam .........................................7/11
americano espresso with hot water ............................................................6/10
café mocha espresso, steamed oberweis chocolate milk ................................7/11
mélange espresso with equal parts steamed milk & foam dusted with chocolate powder 8/12
macchiato shot of espresso & a dollop of foam .............................................6/10
affogato di trump shot of espresso poured over a scoop of oberweis vanilla ice cream...10/16

hot chocolate whipped cream & marshmallows .......................................7/11
mexican hot chocolate mexican origin chocolate flecked with guajillo chili ....8/14
mint hot chocolate whipped cream & marshmallows ...................................7/11
chai tea latte spicy chai tea & steamed milk .................................................8/11
macadamia nut mocha espresso, european cocoa, steamed milk, macadamia nut flavor, topped with whipped cream ..................................................8/12
banana bread latte espresso & steamed milk with banana & gingerbread flavor, topped with whipped cream ..................................................8/12

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ALL DAY DINING
# ALL DAY DINING

**[SERVED FROM 11AM - 11PM]**

## SOUPS

- soup of the day .................................................. $12
- chicken noodle chicken, fresh vegetables, noodles ........................................... $12
- tomato & basil soup extra virgin olive oil ................................................ $12

## SALADS

- mr. trump’s bibb wedge grape tomato, red onion, roquefort cheese, bacon .......... $18
- classic caesar ........................................................................ $16
  - with grilled chicken / colossal shrimp ........................................... $22 / $24
- farmer’s market greens balsamic vinaigrette ........................................... $14
  - beef steak tomato, blue cheese fresh thyme, red wine vinaigrette ............... $16
- heirloom tomato & buffalo mozzarella fresh basil, aged balsamic drizzle ........ $16

## COLD APPETIZERS

- colossal shrimp cocktail spicy horseradish sauce ........................................ $20
- cheese plate assortment of five european and north american artisanal cheeses $24
- charcuterie plate genoa salami, soppressata & capicola accompanied by dijon mustard ........ $22
  - stuffed avocado, lobster salad, frisée white balsamic dressing ................. $26

## HOT APPETIZERS

- daily skewers accompanying sauces ................................................... $17
- crab cakes spicy mayo, homemade pickle ........................................... $17
- boneless buffalo chicken celery & maytag blue cheese .................................... $16
- rock shrimp poppers tobiko crème fraiche, siracha ........................................ $22
- chicken quesadilla guacamole, pico de gallo & sour cream .......................... $16
- adult mac & cheese peas, fontina, parma ham ........................................... $18

## BURGERS

- all burgers come with a choice of terra chips, garden salad or waffle fries
- “mar-a-lago” turkey burger bbq mango-chipotle, raisin slaw .............................. $22
- us prime charcoal-grilled beef burger choice of cheese, smoked bacon .......... $23
- veggie burger black bean & chipotle patty, cilantro cream, grilled onions & avocado $24
- lamb burger 10 oz. semolina bun, cucumber mint ........................................... $26
- 3 seasonal sliders ........................................................................... $24

## SANDWICHES

- all sandwiches come with a choice of terra chips, garden salad or waffle fries
- clubhouse sandwich turkey, bacon, tomato, multi-grain bread, avocado-mayo .......... $19
- steak “blt” basil chimichurri with fried egg on sourdough ............................. $28
  - “caesar” wrap with choice of grilled chicken or shrimp ....................... $24
- spire dog ¼ pound all beef hot dog .................................................................. $18
- maine lobster roll shredded romaine, honey mustard ................................... $23

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ALL DAY DINING

PANINIS

all paninis come with a choice of terra chips, garden salad or waffle fries
black forest ham & gruyère cheese with dijon mustard .................. 20
roasted turkey brie & cranberry ................................................... 21
vegetarian grilled vegetables, smoked gouda, mango chutney ........... 22
nutella and banana ........................................................................ 16

SWEETS

cookies choice of (2) oatmeal raisin, chocolate chip, double-chocolate with pecan,
peanut butter & white chocolate-berry ........................................... 8

rich chocolate cake organic single origin chocolate with chocolate sauce ........................................ 10
coconut cheesecake ........................................................................ 10
warm pecan brownie hot fudge & scoop of oberweis vanilla ice cream ........................................... 12

madagascar vanilla crème brûlée ...................................................... 10
long-stemmed chocolate covered strawberries (4) per order .......... 18

FROZEN CONFECTIONS

haagen daz sorbet by the pint .......................................................... 10
ben & jerry’s ice cream pint ............................................................. 14
milkshake chocolate, strawberry & vanilla made with oberweis ice cream ........................................... 10
old fashioned trump sundae oberweis vanilla ice cream, bananas, cherry compote,
hot fudge, whipped cream ............................................................... 15
affogato di trump shot of espresso poured over a scoop of oberweis vanilla ice cream ................. 10

candy favorites jar ......................................................................... 16
twix, milk duds, milky way, snickers, kit kat, reese’s pieces & twizzlers licorice ropes

two jumbo soft pretzels served with cheese spread & mustard ....... 14
chips & dips potato chips with onion dip & tortilla chips with guacamole ........................................... 15
caramel & cheddar cheese flavored popcorn mix
a small batch of our signature windy city mix .................................. 9

CONCESSION STAND

IN-ROOM BANANAS FOSTER

a-“peel” to your visual and taste senses. invite our pastry chef to your room to prepare the classic bananas foster dessert for 2 right before your eyes. served with vanilla oberweis ice cream
2 hour notice suggested ................................................................... 75 per couple

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PIZZA & PASTA
fresh from our kitchen to you! trump international hotel & tower®

LA PIZZA DI TRUMP
[SERVED FROM NOON - 2 AM]

SPECIALTY PIZZAS

create your own ................................................................. 16
base of fresh grated mozzarella cheese & homemade tomato sauce
lactose free cheese is available as an alternative

add $2 per ingredient

ham anchovies black olives
pepperoni bacon peppers
sausage egg jalapeño
shrimp onions spinach
chicken
dratto[11]

LA PASTA DI TRUMP
[SERVED FROM 5:30PM - 11PM]

SPECIALTY PASTA

amatriciana spicy tomato, bacon, onions, sautéed peppers .................. 18
penne melanzane roasted eggplant, capers, goat cheese ..................... 20
fontina alfredo macaroni spinach, mushroom, chicken ....................... 22
roasted vegetables wheat noodle, zucchini, squash, mushroom, spinach 24
mufaldine fungi wild mushoom, tagliatelli, porcini, cream, truffle .......... 32
garlic-shrimp penne tomato, basil, grated parmesan ....................... 30

add a bottle of chianti, classico reserve, rodano “viacosta”
to any pasta or pizza order for only $75 ($95 list price)

for your convenience, a gratuity of 18% and a $4 service charge and applicable taxes will be added
to your check; if you wish to modify the gratuity please let us know.
ASIAN DELIGHTS
## ASIAN DELIGHTS
[SERVED FROM 5.30PM TO 11.00PM]

### SOUP
- traditional miso .......................................................... 12

### DIM SUM
- dim sum .......................................................... 3 pair 18 / 5 pair 32
  - served with sambal oelek chilli, sweet chilli, plum sauce & soy sauce
- steamed shrimp shumai
- steamed beef shumai
- steamed pork shumai
- sesame shrimp toast
- char siu bow fist-sized steamed sweet wheat bun with barbequed pork
- gai bow fist-sized steamed sweet wheat bun with chicken
- vegetable pot sticker
- pork pot sticker
- vegetable spring roll
- chicken spring roll

### FROM THE WOK
- choice of chicken, beef, shrimp or tofu
- kung pao jasmine rice, cashew nuts, dried chili ......................... 28
- pad thai rice noodles, peanuts, egg, sprouts .............................................. 30
- wok fried rice ................................................................. 26
- red curry stir fry baby bok choy, soba noodles, lemon grass .................. 29
- singapore noodle shrimp, ham, scallion sweet & sour sauce .................... 32

### SUSHI
- chef’s market selection sushi or sashimi by the piece ......................... 6/pc.
- california roll king crab, cucumber, avocado, tobiko, spicy mayo .... 18
- shrimp tempura cucumber, avocado, mixed greens, spicy mayo ........ 16
- spicy tuna bluefin tuna, chili sesame oil, smelt roe, scallions ........ 16
- garden roll avocado, cucumber, tempura asparagus .................... 16

### INDIAN TREASURES
- samosa appetizer deep fried pastry stuffed with potatoes & green peas . 12
- goan chicken curry finished with coconut milk over rice ................. 28
- channa masala delicious chick peas cooked in an exotic blend of north indian spices ...... 24

---

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## Starters

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butternut squash soup, toasted seeds, pistachio oil</td>
<td>12</td>
</tr>
<tr>
<td>Bruschetta, cannellini bean puree, tomato chutney, white anchovies, herbs</td>
<td>17</td>
</tr>
<tr>
<td>Chilled octopus terrine, orange-radish salad, smoked olive oil</td>
<td>19</td>
</tr>
<tr>
<td>Rum maple glazed pork belly, pear-cranberry compote, semmelknödel</td>
<td>20</td>
</tr>
<tr>
<td>Braised lamb shoulder, parmesan herb polenta galette, lamb jus</td>
<td>22</td>
</tr>
</tbody>
</table>

## Entrées

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan seared salmon, meyer lemon risotto, wilted spinach, chive cream</td>
<td>34</td>
</tr>
<tr>
<td>Seared diver scallops, cauliflower two ways, caper-raisin brown butter</td>
<td>34</td>
</tr>
<tr>
<td>Roasted chicken breast, barley pilaf with braised leg, tzimmes carrots</td>
<td>32</td>
</tr>
<tr>
<td>Double cut pork chop, smoked brown sugar crust, roasted fingerlings, shallot confit</td>
<td>36</td>
</tr>
<tr>
<td>8oz beef tenderloin, roasted root vegetable stew, crispy onions, demi glace</td>
<td>44</td>
</tr>
<tr>
<td>Cowboy steak for two, 20oz bone-in ribeye, grilled red onions, melting blue cheese</td>
<td>80</td>
</tr>
</tbody>
</table>

## Sides

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional or truffle french fries</td>
<td>7</td>
</tr>
<tr>
<td>Steamed broccoli &amp; Wisconsin cheddar</td>
<td>8</td>
</tr>
<tr>
<td>Boursin mashed potato</td>
<td>8</td>
</tr>
<tr>
<td>Sautéed wild mushrooms</td>
<td>7</td>
</tr>
<tr>
<td>Grilled asparagus</td>
<td>8</td>
</tr>
<tr>
<td>Roasted root vegetables</td>
<td>7</td>
</tr>
<tr>
<td>Mac &amp; cheese, prosciutto, fontina, peas</td>
<td>18</td>
</tr>
</tbody>
</table>

## Desserts

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poached pear and cranberry bread pudding</td>
<td>12</td>
</tr>
<tr>
<td>Honey mascarpone frosted carrot cake</td>
<td>12</td>
</tr>
<tr>
<td>Butterscotch and roasted apple parfait</td>
<td>12</td>
</tr>
</tbody>
</table>

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IN - ROOM BEVERAGE
IN-ROOM BEVERAGE

SOFT DRINKS
- coke & diet coke ..........................................................5
- sprite & sprite zero, ginger ale, soda, tonic .........................5
- berghoff famous root beer .............................................6

WATER
- gatorade .........................................................................7
- voss still (800 ml) .........................................................10
- voss sparkling (800 ml) ..................................................10
- coconut water ...............................................................8

BEER
- pilsner urquell, plzen, czech ..........................................8
- stella artois, leuven, belgium ..........................................8
- corona, mexico city, mexico ...........................................8
- guinness, dublin, ireland ...............................................8
- heineken, amsterdam, netherlands .................................8
- amstel light, amsterdam, netherlands ..............................8
- duvel, breendonk, belgium ............................................8
- leffe, dinant, belgium ....................................................8
- schneider weisse, kelheim, germany .............................8

IMPORTED
- goose island honkers, chicago, illinois ..........................6
- miller lite, milwaukee, wisconsin ..................................6
- bud light, st. louis, missouri ..........................................6
- sam adams light, boston, massachusetts ..........................6
- coors light, golden, colorado ........................................6
- blue moon, golden, colorado ........................................6

DOMESTIC MICRO & SPECIALTY
- please dial extension 8031 for a complete list of our cocktails from rebar.

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<table>
<thead>
<tr>
<th>LIQUOR BY THE BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VODKA</strong></td>
</tr>
<tr>
<td>trump vodka</td>
</tr>
<tr>
<td>stolichnaya</td>
</tr>
<tr>
<td>grey goose</td>
</tr>
<tr>
<td>belvedere</td>
</tr>
<tr>
<td>chopin</td>
</tr>
<tr>
<td>ketel one</td>
</tr>
<tr>
<td><strong>GIN</strong></td>
</tr>
<tr>
<td>bombay sapphire</td>
</tr>
<tr>
<td>tanqueray</td>
</tr>
<tr>
<td><strong>RUM</strong></td>
</tr>
<tr>
<td>ten cane</td>
</tr>
<tr>
<td>myers’s dark</td>
</tr>
<tr>
<td><strong>WHISKY, BOURBON &amp; SCOTCH</strong></td>
</tr>
<tr>
<td>jack daniel’s tennessee whiskey</td>
</tr>
<tr>
<td>maker’s mark</td>
</tr>
<tr>
<td>woodford reserve</td>
</tr>
<tr>
<td>chivas regal</td>
</tr>
<tr>
<td>johnnie walker black</td>
</tr>
<tr>
<td>johnnie walker blue</td>
</tr>
<tr>
<td><strong>SINGLE MALTS</strong></td>
</tr>
<tr>
<td>the glenlivet 12 years old</td>
</tr>
<tr>
<td>lagavulin</td>
</tr>
<tr>
<td>the macallan 12 years old</td>
</tr>
<tr>
<td>glenfiddich</td>
</tr>
<tr>
<td><strong>TEQUILA</strong></td>
</tr>
<tr>
<td>patron silver</td>
</tr>
<tr>
<td>deleón reposado</td>
</tr>
<tr>
<td>don julio reposado</td>
</tr>
<tr>
<td>don julio 1942</td>
</tr>
<tr>
<td><strong>COGNAC &amp; BRANDY</strong></td>
</tr>
<tr>
<td>hennessy xo</td>
</tr>
<tr>
<td>remy martin xo</td>
</tr>
<tr>
<td>remy martin louis XIII</td>
</tr>
</tbody>
</table>

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## CHAMPAGNE BY THE GLASS

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Perrier-Jouët, “Grand Brut”, Epernay NV</td>
<td>$22</td>
</tr>
<tr>
<td>Veuve Clicquot Ponsardin, Rosé, Reims NV</td>
<td>$28</td>
</tr>
<tr>
<td>Mionetto, Prosecco, Veneto NV</td>
<td>$17</td>
</tr>
</tbody>
</table>

### ½ BOTTLES

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot Ponsardin, Reims, NV 375 ml</td>
<td>$70</td>
</tr>
<tr>
<td>Gosset, Rosé, Aÿ NV 375 ml</td>
<td>$80</td>
</tr>
<tr>
<td>Krug, Rosé, Reims NV 375 ml</td>
<td>$440</td>
</tr>
</tbody>
</table>

### BOTTLES

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moët et Chandon, “Imperial”, Reims NV</td>
<td>$110</td>
</tr>
<tr>
<td>Veuve Clicquot Ponsardin, Reims NV</td>
<td>$125</td>
</tr>
<tr>
<td>Laurent-Perrier, “Grand Siècle”, Tours sur Marne NV</td>
<td>$325</td>
</tr>
<tr>
<td>Moët et Chandon, “Dom Pérignon”, Reims 2000</td>
<td>$335</td>
</tr>
<tr>
<td>Louis Roederer, “Cristal”, Reims 2002</td>
<td>$535</td>
</tr>
<tr>
<td>Dom Ruinart, Rosé, Reims 1996</td>
<td>$845</td>
</tr>
</tbody>
</table>

## WINES WHITE

### gl/ full btl

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay, Far Niente, Napa Valley</td>
<td>$23/110</td>
</tr>
<tr>
<td>Chardonnay, Jordan, Russian River Valley</td>
<td>$18/80</td>
</tr>
<tr>
<td>Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand</td>
<td>$17/80</td>
</tr>
<tr>
<td>Pinot Grigio, Esperto, Veneto, Italy</td>
<td>$14/69</td>
</tr>
<tr>
<td>Riesling Kabinett, Dr. F. Weins-Prüm “Wehlener-Sonnenuhr” Mosel, Germany</td>
<td>$18/85</td>
</tr>
</tbody>
</table>

## WINES RED

### gl/ full btl

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Joseph Phelps, Cabernet Sauvignon, Napa Valley</td>
<td>$32/125</td>
</tr>
<tr>
<td>Barnett Vineyards, Merlot, Spring Mountain District</td>
<td>$25/105</td>
</tr>
<tr>
<td>Zinfandel, Kunin, Paso Robles, California</td>
<td>$17/80</td>
</tr>
<tr>
<td>Chianti, Classico Reserve, Rodano, “Viacosta”, Tuscany, Italy</td>
<td>$20/95</td>
</tr>
<tr>
<td>Pinot Noir, Cuvaison, Carneros, California</td>
<td>$18/85</td>
</tr>
<tr>
<td>Pinot Noir, Domaine Serene, “Evenstad Reserve”, Willamette Valley, Oregon</td>
<td>$36/165</td>
</tr>
</tbody>
</table>

Please dial extension 8031 for the complete sixteen wine list.

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LATE NIGHT
LATE NIGHT
[SERVED FROM 11PM - 6AM]

SOUP
soup of the day ..........................................................12

APPETIZERS
spire dog ¼ pound all beef hot dog ...........................................18
chicken quesadillas guacamole, pico de gallo, sour cream ..........16
rock shrimp poppers tobiko crème fraîche, siraccha ..................22
boneless buffalo chicken celery & maytag blue cheese ..............16

SALADS
mr. trump’s bibb wedge grape tomato, red onion, roquefort cheese, bacon ...18
classic caesar ......................................................................16
with grilled chicken / colossal shrimp ....................................20 / 24
farmers market green salad balsamic vinaigrette ..................14

SANDWICHES
all sandwiches come with a choice of waffle fries, terra chips or garden salad
midnight club sandwich multi-grain bread, avocado-mayo ..........19
us prime charcoal-grilled beef burger choice of cheeses, smoked bacon ...23
veggie burger black bean & chipotle patty, cilantro cream, grilled onions & avocado ...24
lamb burger 10 oz. semolina bun, cucumber mint ..................26

ENTRÉES
amatriciana spicy tomato, bacon, onions, sautéed peppers ..........18
roasted salmon mac & cheese, peas .......................................30
wok fried rice choice of beef, chicken, tofu or shrimp .............26

SWEETS
cookies choice of (2) oatmeal raisin, chocolate chip, double-chocolate with pecan,
peanut butter & white chocolate-berries ..................................8
madagascar vanilla crème brûlée ..........................................12
haagen daz sorbet by the pint .............................................10
ben & jerry’s ice cream by the pint ....................................14

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CHILDREN’S MENU
CHILDREN’S MENU

RISE & SHINE
[SERVED FROM 6AM - 11AM]

french toast sticks with maple syrup .........................................................9
silver dollar pancakes with maple syrup ..................................................9
sunny scrambled eggs ..............................................................................9
cold cereals & milk ..................................................................................7
fresh fruit cup ...........................................................................................7
smoothies .....................................................................................................7

all sandwiches come with a choice of fries, fruit or soup

pb&j ............................................................................................................12
mini burger or cheeseburger ..................................................................12
spire dog ....................................................................................................12
grilled cheese triangles ............................................................................12
ham & cheese ............................................................................................12

mac & cheese ............................................................................................6
chicken fingers ..........................................................................................12
butter & parmesan penne .........................................................................14
pizza sub ....................................................................................................11
spaghetti marinara ....................................................................................10

chocolate pudding .....................................................................................7
strawberry jello ..........................................................................................7
2 chocolate chip cookies ..........................................................................7
oberweis orange sherbet push pops .......................................................7

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SPA
**SPA MENU**

**BREAKFAST**
[SERVED FROM 6AM - 11AM]

- multi-grain pancakes berry compote .....................................................18
- egg white omelet grilled vine ripe tomato ..................................................18
- fruit platter & yogurt ..................................................................17

**SPA SMOOTHIES**

- lean green detox machine broccoli, spinach, carrot, wheat grass .....................15
- antioxidant overload pomegranate, açai berry, cranberry, blueberry ..................14
- work-out smoothie whey protein isolate, milk, banana, vanilla yogurt (optional chocolate flavor) 18
- recovery smoothie proprietary protein formula, coconut water, mango, pineapple, lime juice ........................................18
- the drinkable “mask” apple, avocado, apple juice, mint, lime juice ..........................15
- melon medley cantaloupe, honeydew, pineapple, vanilla yogurt ..........................15

**VEGAN**
[SERVED FROM 11AM - 11PM]

- assorted seasonal sliced fruit plate ..............................................17
- hummus & whole wheat grilled pita........................................................13
- tomato & basil soup extra virgin olive oil .....................................................12
- farmer’s market greens balsamic vinaigrette ................................................14
- veggie burger black bean & chipotle patty, cilantro cream, grilled onions & avocado ........................................24
- marinated tofu steak asian stir fry vegetables ...........................................22

**HEALTHY**
[SERVED FROM 11AM - 11PM]

- chicken sandwich smoked gouda, apple slaw, date purée, raisin bread ..............19
- local farmer’s market crudités herb low fat yogurt, onion dip .............................14
- stuffed avocado, lobster salad, frisée white balsamic dressing ..........................26
- vegetarian panini grilled vegetables, smoked gouda, mango chutney .................22
- red curry stir fry baby bok choy, soba noodles, lemongrass ..............................29

**SUSHI**
[SERVED FROM 5PM - 11PM]

- chef’s market selection sushi or sashimi by the piece ......................................6/piece
- california roll king crab, cucumber, avocado, tobiko, spicy mayo ....................18
- shrimp tempura cucumber, avocado, mixed greens, spicy mayo .....................16
- spicy tuna bluefin tuna, chili sesame oil, smelt roe, scallions ............................16
- garden roll avocado, cucumber, tempura asparagus .......................................16

---

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ENTERTAINING
entertaining in the privacy of your room is just a phone call away. let us cater to your party needs by preparing a gourmet selection of hot & cold canapés to be delivered. each selection may be ordered in half dozen quantities of the same item. please contact in-room dining to customize all of your entertaining desires. advance notice of 4 hours is appreciated on all orders.

6 hot .............................................................................................36
6 cold............................................................................................36
12 hot...........................................................................................70
12 cold..........................................................................................70

créole crab cake rémoulade
wild mushroom in phyllo
almond crusted shrimp
chicken & pineapple satay
artichoke boursin bites
brie & raspberry jam in phyllo
peking duck spring roll mustard
chipotle-churrasco beef skewer

prosciutto & basil wrapped caprese bites
king crab salad in cucumber cup
spinach & goat cheese flatbread
crème fraîche and caviar in potato cup
colossal shrimp bloody mary shooter
chilled beef crostini, stilton & onion jam
kumamoto oysters with sweet saki

chef’s market selection sushi or sashimi by the piece.........................6/pc.
california roll king crab, cucumber, avocado, tobiko, spicy mayo....................18
shrimp tempura cucumber, avocado, mixed greens, spicy mayo .........................16
spicy tuna bluefin tuna, chili sesame oil, smelt roe, scallions ............................16
garden roll avocado, cucumber, tempura asparagus ......................................16

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ON THE GO
all orders include 375ml plastic bottle of water, whole fresh fruit, potato chips, a chocolate surprise, flatware and condiments. the items are presented in a trump customized thermal travel bag.

2 hour notice suggested.
all items are packed & ready to travel!

<table>
<thead>
<tr>
<th>MAIN COURSE SELECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>classic caesar salad........................</td>
</tr>
<tr>
<td>chicken</td>
</tr>
<tr>
<td>shrimp</td>
</tr>
<tr>
<td>prime roast beef sandwich</td>
</tr>
<tr>
<td>maine lobster pita</td>
</tr>
<tr>
<td>grilled chicken “caesar” wrap</td>
</tr>
<tr>
<td>roasted turkey blt sandwich</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BREAKFAST SELECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>smoked salmon &amp; bagel</td>
</tr>
<tr>
<td>ham &amp; egg croissant</td>
</tr>
<tr>
<td>bacon, egg &amp; cheese english muffin</td>
</tr>
<tr>
<td>seasonal fresh fruit plate</td>
</tr>
</tbody>
</table>

enjoy a modern twist on the classic picnic with a unique trump hamper filled with your choice of a selection of sandwiches, salads, artisanal meats & cheeses with your choice of beverage. the picnic to go is the perfect way to take in a day in the park, experience a romantic carriage ride or take a carefree outing on a boat!

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PAMPER YOUR PET
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>voss water (800 ml)</td>
<td>10</td>
</tr>
<tr>
<td>oberweis milk (1 glass)</td>
<td>7</td>
</tr>
<tr>
<td>foo-foo dog food mixture of dry dog food and ground beef</td>
<td>19</td>
</tr>
<tr>
<td>doggy delight fillet nips lightly seared</td>
<td>28</td>
</tr>
<tr>
<td>purr-fect kitty supreme poached salmon with spinach</td>
<td>26</td>
</tr>
<tr>
<td>dryentrée for dogs duck &amp; sweet potato, chicken a la veg</td>
<td>22</td>
</tr>
<tr>
<td>cannedentrée for dogs chicken thighs, beef entrée</td>
<td>22</td>
</tr>
<tr>
<td>dryentrée for cats duck a la veg, salmon a la veg</td>
<td>22</td>
</tr>
<tr>
<td>cannedentrée for cats shredded chicken, beef entrée, tuna entrée</td>
<td>22</td>
</tr>
<tr>
<td>milk bones</td>
<td>8</td>
</tr>
<tr>
<td>“we pity the kitties” cat treats</td>
<td>8</td>
</tr>
</tbody>
</table>

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