

IN - ROOM
DINING

TRUMP

INTERNATIONAL HOTEL & TOWER®

CHICAGO

HOURS OF OPERATION

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

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

REBAR

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

BREAKFAST

BREAKFAST

[SERVED FROM
6AM - 11AM]

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, açai 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 mary trump vodka & proprietary bloody mary mix	
trump mimosa a classic blend of fresh squeezed florida orange juice & house champagne	
land o' lincoln morning glory bourbon, brandy, bitters, absinthe, a little splash of soda	
19 th 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	croissant
bran muffin	pain au chocolat
banana-nut muffin	ham & cheese croissant
seasonal muffin	cinnamon roll
chocolate-cherry muffin	

BAGELS

bagels	8
served with cream cheese, honey, butter & jams	
plain	
sesame 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	

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INTERNATIONAL
BREAKFAST
MEALS

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

american	31
two eggs prepared any style	
choice of: black forest ham, applewood smoked bacon or pork sausage	
vine-ripened tomato provençal	
home-style potatoes	
choice of toast (2 pieces)	
continental breakfast	21
choice of three items from trump bakery:	
blueberry muffin	croissant
bran muffin	pain au chocolat
banana-nut muffin	ham & cheese croissant
seasonal muffin	cinnamon roll
chocolate-cherry muffin	
european “continental” breakfast	34
charcuterie plate (genoa salami, soppressata & capicola)	
cheese display (assortment of artisanal cheeses)	
mini baguette	
pain au chocolat	
chinese breakfast	36
congee (rice soup)	
with 1000 year old eggs & salmon	
assortment of dim sum (shrimp, beef, pork & vegetable dumplings)	
suggested accompaniment of dragon pearl jasmine or oolong tea	
japanese breakfast	36
traditional miso soup	
teriyaki-glazed atlantic salmon with egg tamago	
steamed jasmine rice	
suggested accompaniment of japanese sencha or green tea	
mexican breakfast	32
huevos rancheros (tortilla, 2 eggs over easy, salsa, lettuce, sour cream)	
refried beans	
horchata (cinnamon rice milk)	
optional shot of don julio reposado & sangrita (spicy tomato juice) ...	10

INTERNATIONAL
BREAKFAST
MEALS CONT.

served with choice of all natural juice and choice of
julius meintl 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

scandinavian26
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 & händlmeir mustard
optional bottle of schneider weisse (german hefeweizen beer)8

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

HEALTHY
BREAKFAST
MEALS

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
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	smoked salmon [add \$5]	brie  mushrooms
bacon	cheddar	gruyère tomato
chorizo	manchego	peppers asparagus
lobster [add \$11]	goat cheese	onions  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 provençal	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 muesli		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

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LOOSE-LEAF TEA MENU

loose-leaf tea menu by harney & sons7
 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!

tea type	water temp	steep time
white	180f	3-8 minutes
green	180f	1-3 minutes
oolong	180f-212f	1-5 minutes
black	212f	5 minutes
herbals	212f	5 minutes
fruit	212f	5 minutes

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

COFFEE BY
JULIUS MEINL

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 guests7
large drip coffee pot	serves 3 or 4 guests12
french press coffee	serves 1 or 2 guests13

ESPRESSO BY
JULIUS MEINL

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.

	sgl/dbl	
cappuccino	espresso with foamed milk7/11
espresso	5/8
latte	espresso with half steamed milk, half foam7/11
americano	espresso with hot water6/10
café mocha	espresso, steamed oberweis chocolate milk7/11
mélange	espresso with equal parts steamed milk & foam dusted with chocolate powder8/12
macchiato	shot of espresso & a dollop of foam6/10
affogato di trump	shot of espresso poured over a scoop of oberweis vanilla ice cream10/16

HOT
SPECIALTIES

	sgl/dbl	
hot chocolate	whipped cream & marshmallows7/11
mexican hot chocolate	mexican origin chocolate flecked with guajillo chili8/14
mint hot chocolate	whipped cream & marshmallows7/11
chai tea latte	spicy chai tea & steamed milk8/12
macadamia nut mocha	espresso, european cocoa, steamed milk, macadamia nut flavor, topped with whipped cream8/12
banana bread latte	espresso & steamed milk with banana & gingerbread flavor, topped with whipped cream8/12

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ALL DAY DINING

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 fraîche, siraccha	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 banana16


SWEETS

cookies choice of (2) oatmeal raisin, chocolate chip, double-chocolate with pecan,
peanut butter & white chocolate-berry8

 rich chocolate cake organic single origin chocolate with chocolate sauce.....10

coconut cheesecake10

warm pecan brownie hot fudge & scoop of oberweis vanilla ice cream.....12

 madagascar vanilla crème brûlée10

long-stemmed chocolate covered strawberries (4) per order.....18

**FROZEN
CONFECTIONS**

haagen daz sorbet by the pint10

ben & jerry’s ice cream pint.....14

milkshake chocolate, strawberry & vanilla made with oberweis ice cream10

old fashioned trump sundae oberweis vanilla ice cream, bananas, cherry compote,
hot fudge, whipped cream15

affogato di trump shot of espresso poured over a scoop of oberweis vanilla ice cream10

**CONCESSION
STAND**

candy favorites jar16

twix, milk duds, milky way, snickers, kit kat, reese’s pieces & twizzlers licorice ropes

two jumbo soft pretzels served with cheese spread & mustard14

chips & dips potato chips with onion dip & tortilla chips with guacamole15

caramel & cheddar cheese flavored popcorn mix
a small batch of our signature windy city mix9

**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 suggested75 per couple

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PIZZA & PASTA

PIZZA & PASTA

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

**SPECIALTY
PIZZAS**

**CREATE
YOUR OWN**

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

**SPECIALTY
PASTA**


fresh from our kitchen to you! trump international hotel & tower®
chicago is offering traditional thin crust 12” pizza with a variety of
specialty toppings.


margarita	homemade tomato sauce, mozzarella, basil leaf	17
the “big” pepperoni	every square inch of pizza covered in pepperoni	19
trump supreme	mushrooms, ham, peppers, shrimp, sausage	24
capriciosa	mushrooms, olives, ham, anchovies	20
carciofo	roasted garlic, mushrooms, artichokes, red peppers, black olives	22
napolitana	fresh tomato, anchovies, black olives, fresh basil	21
caprina	goat cheese, mushrooms, rosemary	20
hortolano blue	tomatoes, balsamic drizzle, mixed greens, capers, roasted garlic	22

create your own16

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
lobster [\$11]	mushrooms	pineapple
chicken	tomato	roasted garlic

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 funghi	wild mushroom, 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)*

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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

DIM SUM

**FROM
THE WOK**

SUSHI

**INDIAN
TREASURES**

traditional miso	12
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	
choice of chicken, beef, shrimp or tofu	
kung pao	jasmine rice, cashew nuts, dried chili28
pad thai	rice noodles, peanuts, egg, sprouts30
wok fried rice	26
red curry stir fry	baby bok choy, soba noodles, lemon grass29
singapore noodle	shrimp, ham, scallion sweet & sour sauce32
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 mayo16
spicy tuna	bluefin tuna, chili sesame oil, smelt roe, scallions.....16
garden roll	avocado, cucumber, tempura asparagus16
samosa appetizer	deep fried pastry stuffed with potatoes & green peas12
goan chicken curry	finished with coconut milk over rice28
channa masala	delicious chick peas cooked in an exotic blend of north indian spices24

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DINNER

DINNER

SEASONAL A LA CARTE MENU

[SERVED FROM
5.30PM - 11PM]

starters

butternut squash soup	toasted seeds, pistachio oil	12
bruschetta	cannellini bean puree, tomato chutney, white anchovies, herbs	17
chilled octopus terrine	orange-radish salad, smoked olive oil	19
rum maple glazed pork belly	pear-cranberry compote, semmelknoedel	20
braised lamb shoulder	parmesan herb polenta galette, lamb jus	22




entrées

pan seared salmon	meyer lemon risotto, wilted spinach, chive cream	34
seared diver scallops	cauliflower two ways, caper-raisin brown butter	34
roasted chicken breast	barley pilaf with braised leg, tzimmes carrots	32
double cut pork chop	smoked brown sugar crust, roasted fingerlings, shallot confit	36
8oz beef tenderloin	roasted root vegetable stew, crispy onions, demi glace	44
cowboy steak for two	20oz bone-in ribeye, grilled red onions, melting blue cheese	80



sides

traditional or truffle french fries	7
steamed broccoli & wisconsin cheddar	8
boursin mashed potato	8
sautéed wild mushrooms	7
grilled asparagus	8
roasted root vegetables	7
 mac & cheese	prosciutto, fontina, peas 18



desserts

poached pear and cranberry bread pudding	12
honey mascarpone frosted carrot cake	12
butterscotch and roasted apple parfait	12

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IN - ROOM
BEVERAGE

IN - ROOM BEVERAGE

**IN-ROOM
BEVERAGE**

SOFT DRINKS

coke & diet coke5
sprite & sprite zero, ginger ale, soda, tonic5
berghoff famous root beer6

WATER

gatorade7
voss still (800 ml)10
voss sparkling (800 ml).....10
coconut water8

**BEER
IMPORTED**

pilsner urquell, plzen, czech8
stella artois, leuven, belgium8
corona, mexico city, mexico8
guinness, dublin, ireland8
heineken, amsterdam, netherlands8
amstel light, amsterdam, netherlands8
duvel, breendonk, belgium8
leffe, dinant, belgium8
schneider weisse, kelheim, germany8

**BEER
DOMESTIC
MICRO &
SPECIALTY**

goose island honkers, chicago, illinois6
miller lite, milwaukee, wisconsin6
bud light, st. louis, missouri.....6
sam adams light, boston, massachusetts.....6
coors light, golden, colorado.....6
blue moon, golden, colorado.....6

COCKTAILS

please dial extension 8031 for a complete list of our cocktails from rebar.

LIQUOR BY THE BOTTLE

VODKA

trump vodka.....	125
stolichnaya	115
grey goose	150
belvedere	175
chopin	190
ketel one.....	120

GIN

bombay sapphire.....	125
tanqueray	95

RUM

ten cane.....	95
myers's dark	100

WHISKY, BOURBON & SCOTCH

jack daniel's tennessee whiskey.....	95
maker's mark.....	120
woodford reserve	150
chivas regal	115
johnnie walker black.....	130
johnnie walker blue.....	450

SINGLE MALTS

the glenlivet 12 years old	115
lagavulin	195
the macallan 12 years old	185
glenfiddich	125

TEQUILA

patron silver.....	105
deleón reposado	200
don julio reposado	140
don julio 1942	225

COGNAC & BRANDY

hennessy xo.....	410
remy martin xo	450
remy martin louis XIII	1950

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CHAMPAGNE
BY THE GLASS

perrier-jouët, “grand brut”, epernay nv.....	22
veuve clicquot ponsardin, rosé, reims nv	28
mionetto, prosecco, veneto nv	17

½ BOTTLES

veuve clicquot ponsardin, reims, nv 375 ml	70
gosset, rosé, aÿ nv 375 ml.....	80
krug, rosé, reims nv 375 ml	440

BOTTLES

moët et chandon, “imperial”, reims nv.....	110
veuve clicquot ponsardin, reims nv.....	125
laurent-perrier, “grand siècle”, tours sur marne mv	325
perrier-jouët, “fleur de champagne”, epernay 1999.....	295
moët et chandon, “dom pérignon”, reims 2000.....	335
louis roederer, “cristal”, reims 2002.....	535
dom ruinart, rosé, reims 1996	845

WINES
WHITE

	gl/ full btl
chardonnay, far niente, napa valley	23/110
chardonnay, jordan, russian river valley.....	18/80
sauvignon blanc, cloudy bay, marlborough, new zealand	17/80
pinot grigio, esperto, veneto, italy	14/69
riesling kabinett, dr. f. weins-prüm “wehlener-sonnenuhr” mosel, germany.....	18/85

WINES
RED

	gl/ full btl
joseph phelps, cabernet sauvignon, napa valley	32/125
barnett vineyards, merlot, spring mountain district.....	25/105
zinfandel, kunin, paso robles, california.....	17/80
chianti, classico reserve, rodano, “viacosta”, tuscan, italy	20/95
pinot noir, cuvaïson, carneros, california	18/85
pinot noir, domaine serene, “evenstad reserve”, willamette valley, oregon.....	36/165

please dial extension 8031 for the complete sixteen wine list

LATE NIGHT

LATE NIGHT

LATE NIGHT

[SERVED FROM
11PM - 6AM]

SOUP

soup of the day12

APPETIZERS

spire dog $\frac{1}{4}$ pound all beef hot dog18

chicken quesadillas guacamole, pico de gallo, sour cream16

rock shrimp poppers tobiko crème fraîche, siraccha22


boneless buffalo chicken celery & maytag blue cheese16

SALADS

mr. trump's bibb wedge grape tomato, red onion, roquefort cheese, bacon18

 classic caesar16

with grilled chicken / colossal shrimp20 / 24

 farmers market green salad balsamic vinaigrette14

SANDWICHES

all sandwiches come with a choice of waffle fries, terra chips or garden salad

midnight club sandwich multi-grain bread, avocado-mayo19

us prime charcoal-grilled beef burger choice of cheeses, smoked bacon23

veggie burger black bean & chipotle patty, cilantro cream, grilled onions & avocado24

lamb burger 10 oz. semolina bun, cucumber mint26

ENTRÉES

amatriciana spicy tomato, bacon, onions, sautéed peppers18

roasted salmon mac & cheese, peas30

wok fried rice choice of beef, chicken, tofu or shrimp26

SWEETS

cookies choice of (2) oatmeal raisin, chocolate chip, double-chocolate with pecan,
peanut butter & white chocolate-berries8

 madagascar vanilla crème brûlée12

haagen daz sorbet by the pint10

ben & jerry's ice cream by the pint14

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.

CHILDREN'S MENU

CHILDREN'S
MENU

CHILDREN'S MENU

RISE & SHINE

[SERVED FROM
6AM - 11AM]

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

SANDWICHES

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

MAIN EVENTS

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

SWEETS & TREATS

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

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SPA

SPA

SPA MENU

BREAKFAST

[SERVED FROM
6AM - 11AM]

SPA SMOOTHIES

VEGAN

[SERVED FROM
11AM - 11PM]

HEALTHY

[SERVED FROM
11AM - 11PM]

SUSHI

[SERVED FROM
5PM - 11PM]

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

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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

HOT HORS D'OEUVRES

créole crab cake rémolade
 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

COLD HORS D'OEUVRES

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
 kumomoto oysters with sweet saki

SUSHI [SERVED FROM 5PM - 11PM]

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

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ON THE GO

ON THE GO

ON THE GO MENU

MAIN COURSE SELECTIONS

BREAKFAST SELECTIONS

PICNIC TO 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!

classic caesar salad.....	26
chicken.....	32
shrimp.....	35
prime roast beef sandwich.....	37
maine lobster pita.....	40
grilled chicken "caesar" wrap.....	28
roasted turkey blt sandwich.....	28
smoked salmon & bagel.....	34
ham & egg croissant.....	27
bacon, egg & cheese english muffin.....	28
seasonal fresh fruit plate.....	25

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

PAMPER
YOUR PET

**PAMPER YOUR
PUP & KITTEN**

**KITTY
COCKTAILS &
THE POOCH'S
PUB**

**BITES, BONES
& BISCUITS**

**FROMM FAMILY
CANINE &
FELINE 4 STAR
NUTRITIONALS**

**SELECTION OF
ALL NATURAL
TASTY PUP
TREATS**

voss water (800 ml)	10
oberweis milk (1 glass)	7
foo-foo dog food mixture of dry dog food and ground beef	19
doggy delight filet nips lightly seared	28
purr-fect kitty supreme poached salmon with spinach	26
dry entrées for dogs duck & sweet potato, chicken a la veg	22
canned entrées for dogs chicken thighs, beef entrée	22
dry entrées for cats duck a la veg, salmon a la veg	22
canned entrées for cats shredded chicken, beef entrée, tuna entrée	22
milk bones	8
“we pity the kitties” cat treats	8

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