In Suite Dining
Welcome to Las Vegas!

I’d like to invite you to relax and enjoy the luxury of dining in the comfort and privacy of your own room.

The menu tells the story of quality. It brings our vision of attention to detail and masterfully prepared items to your room. Using produce and regional items from local farms, we feature seasonal specialties inspired by the kitchen.

Value is just as important to us. This menu provides you with a restaurant style experience, allowing you to select your favorites “a la carte.”

Whether you decide on a few delicious appetizers or a full dinner, our goal is to enhance your visit and add to your overall hotel experience.

I look forward to cooking for you.

Executive Chef
Sydney L. Jones
MORNING BEVERAGE MENU
(Available 6AM - 11AM)

DAIRY
Milk glass 4 / carafe 11
Whole, 2%, Skim, Soy, Almond
Chocolate Milk glass 5 / carafe 12

JUICE
Fresh Squeezed Juices glass 8 / carafe 23
Orange, Grapefruit
100% Natural Juice glass 7 / carafe 20
Apple, Cranberry, Pineapple, Tomato

WATER
Still (large) 9
Sparkling (large) 9

COFFEE & TEA
Fresh Brewed Roasted Coffee 8
Serves 3 cups
Tea Service 8
Serves 3 cups
Please Ask Order Taker About Selections of Teas

SPECIALTY COFFEES
Café Latte 6
Cappuccino 6
Café Mocha 7
Espresso 5

Additional Flavor 1
Hazelnut, Caramel, Irish Cream, Vanilla

BREAKFAST SMOOTHIES
Berry Blast 7
Strawberry & Raspberry Purée, Fresh Blueberries and Non-fat Yogurt
Tropical Fruit 7
Mango & Banana Purée, Pineapple Juice, Honey and Non-fat Yogurt
Peach Delight 7
Peach & Banana Purée, Strawberries, Orange Juice and Non-fat Yogurt
Add Protein Powder to Any Smoothie 2

RECOVERY BEVERAGES
Morning Spirits 11
Bloody Mary
Vodka, Tomato Juice and our Special Blend of Herbs and Spices
Mimosa
Champagne and Fresh Squeezed Orange Juice
Ruby Red Greyhound
Vodka and Fresh Ruby Red Grapefruit Juice
Morning Screwdriver
Vodka and Fresh Squeezed Orange Juice

Energizers 9
Red Bull, Red Bull Sugar Free

CHAMPAGNE / SPARKLING WINE
Trump, Blanc de Blanc 75
Louis Roederer, France 90
Moët & Chandon, Extra Dry Imperial, France 145
Moët & Chandon, Rosé, France 154
Veuve Clicquot, France 160
Perrier Jouet Champagne, France 350
Dom Perignon Champagne, France Market Price

A $4.00 in-suite dining charge plus 18% gratuity and applicable sales tax will be added to your check.
Must be 21 years of age to order alcohol. All items in this menu are cooked to order.
*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions.
MORNING MENU
(Available 6AM - 11AM)

FROM THE BAKESHOP
Butter Croissant 5 each
Chocolate Croissant 5 each
Assorted Seasonal Daily Baked Muffins 5 each
Assorted Seasonal Daily Baked Danishes 5 each
Assorted Bagels 5 each
*Please Ask Order Taker About Selections of Bagels
Served with Cream Cheese, Butter & Seasonal Jams
Toast 3
*Please Ask Order Taker About Selections of Bread
Served with Honey, Sweet Cream Butter & Jams

FRUITS AND GRAINS
Assorted Sliced Melon and Berries 16
Seasonal Mixed Berries with Whipped Cream 14
Whole Fruit Selection 2 each
Apple, Banana, Orange
Yogurt
  French Vanilla Low-Fat 5
  Greek Fat-Free 5
  *Add Seasonal Mixed Berries 6
House Made Granola Berry Parfait 14
Honey Yogurt, Seasonal Fresh Berries
Assorted Cereals 7
*Add Sliced Banana 2
Hot Irish Oatmeal 9
Golden Raisins, Brown Sugar, Choice of Milk

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## EGGS AND MORE

- **All American**  
  Two Eggs Any Style  
  Choice of Applewood Smoked Bacon, Turkey Bacon, Country Sausage,  
  Chicken Apple Sausage, or Black Forest Ham  
  Hash Browns and Choice of Toast

- **Three Egg Omelet**  17  
  With Choice of Four Items: Ham, Bacon, Chorizo, Cheddar, Swiss, Goat Cheese,  
  Mozzarella, Onions, Peppers, Tomato, Mushrooms, Spinach, Asparagus,  
  Hash Browns and Choice of Toast  
  Each additional item $0.75

- **Breakfast Sandwich**  15  
  Country Scrambled Eggs with Potatoes and Hollandaise  
  Choice of Meat – Please Ask Order Taker About Selection of Meat  
  Choice of Cheese – Cheddar, Swiss, Pepper Jack, American  
  Breakfast Burrito  14  
  Scrambled Egg, Local Chorizo, Blistered Peppers & Onions,  
  Pepper Jack Cheese, Black Beans and Ranchero Sauce  
  Served with Potatoes

- **Meat Lovers**  17  
  Two Eggs Any Style, Ham, Bacon, Sausage, Blistered Peppers & Onions, Hash  
  Browns and Choice of Toast  
  Corned Beef Hash and Eggs  17  
  Corned Beef Brisket, Two Eggs Any Style, Caramelized Onions,  
  Roasted Potatoes and Choice of Toast

- **Steak and Eggs**  26  
  6 oz Blackened Angus Flat Iron Steak, Two Eggs Any Style, Hash Browns and Choice of Toast

- **Eggs Benedict**  
  Classic  18  
  Poached Eggs, English Muffin, Canadian Bacon, Hash Browns,  
  & Hollandaise Sauce  
  Smoked Salmon  19  
  Poached Eggs, English Muffin, Cold Smoked Alaskan Salmon, Hash Browns,  
  & Hollandaise Sauce  
  Florentine  17  
  Poached Eggs, English Muffin, Organic Spinach, Blistered Tomato, Hash Browns,  
  & Hollandaise Sauce

## FROM THE GRIDDLE

- **Served with Butter and Maple Syrup**
  Cast Iron Belgian Waffles  15  
  Served with Brandy-Macerated Strawberries, Vanilla-Whipped Cream  
  Fluffy Buttermilk Pancakes  15  
  Add Dark Chocolate Chips, Bananas, Blueberries or Pecans  2  
  Brioche French Toast  15  
  Brioche Bread, Wild Berry Spoon Jam

## BREAKFAST SIDES

- **Grilled Black Forest Ham**  8  
  Applewood Smoked Bacon or Turkey Bacon  8  
  Chicken Apple or Pork Sausage  8  
  Corned Beef Hash  8  
  Crispy Hash Browns  8

- **One Egg Any Style**  5
  Cottage Cheese  5

- **6 oz Blackened Angus Flat Iron Steak**  17

## KIDS’ SELECTIONS

- **Cold Cereal Selection with Fresh Fruit**  8  
  Oatmeal with Brown Sugar and Fresh Fruit  8

- **Two Eggs Any Style with Bacon or Sausage**  8  
  Silver Dollar Pancakes with Blueberries, Choice of Bacon or Sausage  8
ALL-DAY MENU
(Available 11AM - 11PM)

APPETIZERS
Artisanal Charcuterie  20
With Seasonal Accompaniments
Artisanal Cheese Selection  25
With Seasonal Compotes and Accompaniments
Spiced Tortilla Chips  12
Fire Roasted Salsa, House Made Guacamole
Crispy Buffalo Style Chicken Wings  13
Celery Sticks, Creamy Ranch or Blue Cheese Dressing
Melting Cheese Quesadilla  12
Fire Roasted Salsa, Creamy Sour Cream, House Made Guacamole
Add Grilled Chicken or Marinated Grilled Steak  6
Hummus Platter  14
Garlic Grilled Pita Bread, Carrots, Celery, Ligurian Extra Virgin Olive Oil, Paprika

SOUPS
Served with Crackers
Garden Vegetable Minestrone  8
Basil Pesto, Orecchiette Pasta
8-Hour Chicken Noodle Soup  10
Rich Chicken Broth, Celery, Carrots, Roasted Chicken

ENTRÉE SALADS
Crackers or Rolls Served Upon Request
Add Grilled Chicken or Roasted Shrimp  6
Caesar  16
House Made Croutons, Asiago Cheese, Caesar Dressing
Cobb  14
Hydroponic Bibb Lettuce, Hass Avocado, Blue Cheese, Grilled Chicken Breast, Applewood Smoked Bacon, Teardrop Tomatoes, Blue Cheese Dressing
Southwest  14
Chopped Iceberg, Black Beans, Fire Roasted Corn, Blistered Peppers, Shredded Jack Cheese, Green Onion, Crisp Tortilla Strips, Poblano Ranch Dressing
Caprese  14
Organic Arugula, Marinated Vine Ripe Tomatoes, Pesto Marinated Buffalo Mozzarella, Basil, 2-Year Aged Balsamic

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OVEN BAKED PIZZAS
Margherita  16  
>Melting Mozzarella, Garden Basil, Tomato
>BBQ Chicken  17  
>Smoked Gouda, Smoked Tomato Sauce, Crispy Tortillas, Cilantro
>Mediterranean  19  
>Pesto Marinated Prawns, Caramelized Onion Spread, Confit Tomato, Goat Cheese, Spinach
>Meat Lovers  19  
>Spicy Marinara, Local Chorizo, Fennel Sausage, Pepperoni, Applewood Smoked Bacon, Queso Fresco

SANDWICHES
Served with Choice of Garlic-Parmesan Fries, Chips or Side Salad
Club Sandwich  17  
>Roasted Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise
Veggie Wrap  13  
>Marinaded Vegetables, Piquillo Peppers, Arugula, Hummus Spread
>Add tofu  2
New York Reuben Sandwich  17  
>Cornded Beef, Swiss Cheese, Grilled Rye, Sauerkraut, Creamy Thousand Island
Grilled Chicken Sandwich  18  
>Tomato, Mozzarella, Field Greens, Ciabatta Bread, Basil Mayonnaise
*Angus Burger  19  
>Choice of Half Pound Certified Angus Beef, or Turkey Burger
>Choice of Cheese, Lettuce, Tomato, Onion
>Add Applewood Smoked Bacon or Roasted Mushrooms  2

SIDES
Asparagus, Lemon Oil, Herbs  8  
>Sautéed Organic Spinach, Caramelized Onion  8
>Crispy Onion Rings, Chipotle Mayonnaise  8
>Creamy Elbow Macaroni & Cheese, Herb Gratin  8
>Roasted Mushrooms, Garlic, Parsley  8
>Crispy Garlic Parmesan French Fries  8

ENTRÉES
* 6 oz Filet Mignon  38  
>USDA Prime Beef, Truffle Whipped Potatoes, Caramelized Onion Jus
Create Your Own Pasta – Linguini, Penne  18  
>Bolognese, Basil Pesto, Creamy Parmesan, Pomodoro
>Add Grilled Chicken or Roasted Shrimp  6
* Roasted Atlantic Salmon  26  
>Herb Roasted Fingerlings, Spinach, Confit Tomatoes, Meyer Lemon Butter Sauce
Chicken Fingers & Fries  18

DESSERTS
New York Cheese Cake  8  
>House Made Berry Compote
Chocolate Mousse Cake  8  
>Triple Layered with Dark Chocolate Filling
Ice Cream Sundae  8  
>3 Scoops Vanilla Ice Cream, Chopped Nuts, Oreo Cookie Crumble, Chocolate Sauce and Whipped Cream

KIDS’ SELECTIONS
Linguini, Parmesan Cheese & Butter  8  
>All Beef Hot Dog, Potato Chips  8  
>Peanut Butter and Grape Jelly Sandwich, Sliced Bananas  8
>Grilled Cheese, Potato Chips  10
>Chicken Tenders (Crispy or Grilled), French Fries, Honey Mustard  10
OVERNIGHT MENU
(Available 11PM - 6AM)

LATE NIGHT SNACKS
Crispy Onion Rings, Chipotle Mayonnaise 8
Creamy Elbow Macaroni & Cheese, Herb Gratin 8
Crispy Garlic Parmesan French Fries 8
Chicken Fingers & Fries 18
Melting Cheese Quesadilla 12
Fire Roasted Salsa, Creamy Sour Cream, House Made Guacamole
Add Grilled Chicken or Marinated Grilled Steak 6
Crispy Buffalo Style Chicken Wings 13
Celery Sticks, Creamy Ranch or Blue Cheese Dressing

SOUP & SALAD
Crackers or Rolls Served Upon Request
8-Hour Chicken Noodle Soup 10
Rich Chicken Broth, Celery, Carrots, Roasted Chicken
Caesar 16
House Made Croutons, Asiago Cheese, Caesar Dressing
Add Grilled Chicken or Roasted Shrimp 6

OVEN BAKED PIZZAS
Margherita 16
Melting Mozzarella, Garden Basil, Tomato
Meat Lovers 19
Spicy Marinara, Local Chorizo, Fennel Sausage, Pepperoni, Applewood Smoked Bacon, Queso Fresco

SANDWICHES
Served with Choice of Garlic-Parmesan Fries, Chips, or Side Salad
Club Sandwich 17
Roasted Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise
*Angus Burger 19
Choice of Half Pound Certified Angus Beef, or Turkey Burger Choice of Cheese, Lettuce, Tomato, Onion Add Applewood Smoked Bacon or Roasted Mushrooms 2

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IN-ROOM BEVERAGE MENU
(Available 24 Hours)

SPIRITS

Spirits by the Glass – On the Rocks with Your Choice of Garnish and Mixer

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<td>WHISKEY &amp; BOURBON</td>
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<td>1800 Gold</td>
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BOTTLE SERVICE

Limes, Lemons and Oranges (Olives Available upon Request)
Two Mixers (Coke, Diet Coke, Sprite, Tonic Water, Cranberry Juice, and Orange Juice)

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IN-ROOM BEVERAGE MENU

(Available 24 Hours)

SOFT DRINKS & MIXERS
Coke, Diet Coke, Sprite, Ginger Ale,
Club Soda, Tonic 5

Juices 8
Cranberry Juice, Fresh Squeezed Orange Juice

Energizers 9
Red Bull, Red Bull Sugar Free

WATER
Still (large) 9
Sparkling (large) 9

BEER - DOMESTIC
Coors Light, Golden, Colorado 7
Miller Lite, Milwaukee, Wisconsin 7
Bud Light, St. Louis, Missouri 7

BEER - IMPORTED
Heineken, Netherlands 8
Stella Artois, Belgium 8
Corona, Mexico 8

BEER - CRAFT
Blue Moon, Golden, Colorado 9
Sierra Nevada Pale Ale, Chico, California 9
Ballast Point IPA, San Diego, California 9

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### TRUMP WINES

#### Sparkling

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<tr>
<th>Wine</th>
<th>Glass</th>
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#### White

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#### Red

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### WHITE WINES

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### RED WINES

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### CHAMPAGNE/SPARKLING WINE

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BREAKFAST

VEGAN

Assorted Sliced Melon and Berries 16

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Tofu Scramble with Garden Vegetables 13

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GLUTEN FREE

Spinach and Mushroom Egg White Scramble 14

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Bowl of Mixed Berries 14

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ORGANIC

Selection of Cereals 5

with choice of hot or chilled milk

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Frittata-Style Omelet 15

with spinach, tomato and goat cheese

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ALLDAY DINING

VEGAN

Vegetable Reuben 14

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<th>sugars</th>
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<th>fat</th>
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</table>

Grilled Vegetable Platter 15

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GLUTEN FREE

Caprese Salad 18

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</table>

Chopped Iceberg Salad 14

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<tbody>
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ORGANIC

Forest Mushroom Risotto 20

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Roasted Atlantic Salmon 32

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<th>carbohydrates</th>
<th>fat</th>
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<tbody>
<tr>
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<td>5</td>
<td>29</td>
<td>14</td>
<td>29</td>
<td>635</td>
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</tbody>
</table>

*Roasted Atlantic Salmon

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions. All items in this menu are cooked to order.

A $8.00 in-suite dining charge plus 18% gratuity and applicable sales tax will be added to your check.

Our Organic Commitment.

We proudly partner with organic-certifying company USDA Organic, with whom our culinary team has developed a selection of menu items made with USDA-certified organic ingredients, all locally sourced and delivered fresh daily.
## Healthy Kids
### Breakfast
- Assorted Sliced Melon and Berries 16
  - calories: 104, sugars: 21, carbohydrates: 27, fat: 0, protein: 2, sodium: 23
- *Spinach, Mushroom and Egg White Scramble* 12
  - calories: 209, sugars: 16, carbohydrates: 10, fat: 2, protein: 54, sodium: 460

### Snacks & Starters
- Caprese Salad 18
  - tomatoes, buffalo mozzarella cheese, arugula salad with balsamic dressing
- Chicken Noodle Soup 10
  - served with choice of rolls & crackers

### All-Day Dining
- Chopped Iceberg Salad 14
  - black beans, fire roasted corn, blistered peppers, shredded jack cheese, green onion, crisp tortilla strips, poblano ranch dressing
- Caesar Salad 14
  - house made croutons, shaved cheese, creamy garlic Caesar dressing
- Veggie Wrap 14
  - marinated vegetables, piquillo peppers, arugula, hummus spread
- *Roasted Atlantic Salmon* 32
  - herb roasted fingerlings, spinach, confit tomatoes, Meyer lemon butter

### Dessert
- **Vegan**
  - Dish of Sorbet Garnished with Fresh Mint 8
    - ask server for current selection of flavors
    - calories: 140, sugars: 27, carbohydrates: 30, fat: 0, protein: 0, sodium: 20
- **Gluten Free**
  - Bowl of Strawberries 8
    - served with reduced balsamic glaze
    - calories: 42, sugars: 5, carbohydrates: 9, fat: 0, protein: 1, sodium: 0
- **Organic**
  - Assorted Sliced Melon and Berries with Mint 16
    - calories: 104, sugars: 21, carbohydrates: 27, fat: 0, protein: 2, sodium: 23

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A $4.00 in-suite dining charge plus 18% gratuity and applicable sales tax will be added to your check.

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions. All items in this menu are cooked to order.*