IN - ROOM DINING

TRUMP
INTERNATIONAL HOTEL & TOWER®
CHICAGO
from a light snack to a gourmet meal, enjoy our executive chef’s incredible cuisine with the privacy and convenience of 24 hour in-room dining. With advance notice an in-suite chef can be arranged to prepare culinary specialties in a guests kitchen and present a gourmet meal from the comfort of our luxury hotel overlooking the city skyline.

sixteen restaurant presents a truly unforgettable epicurean experience paired with unparalleled city views and panoramic vistas of lake michigan, the chicago river, and the wrigley clock tower. located on the 16th floor sixteen has been awarded a michelin two-starred, forbes’ five star and aaa five diamond rating helmed by executive chef thomas lents.

our fine-dining restaurant showcases a thoughtful approach to american cuisine, focused on sourcing the highest-quality ingredients in the world. every sixteen menu tells a unique story, guided by the evolving landscapes, people and experiences that compel chef lents and his acclaimed culinary team. at the start of each year, they decide on a theme that will inform their direction. the ensuing menus throughout the year may be represented in the form of a poem, a painting or even an astrological wheel, but they are all united –new narratives told in the same voice. the food, service, wine, music and tabletop aesthetics are envisioned anew as seasonal inspirations shift.

breakfast (mon –sun) : 6.30am to 11.00am
lunch (mon –sat) : 11.30am to 2.00pm
brunch (sun) : 11.00am to 2.00pm
dinner (tues –sun) : 5.30pm to 9.30pm

join us for seasonally inspired cocktails and classic american cuisine in our less formal dining lounge. the bridges room boasts breathtaking views of the chicago river, lake michigan, and chicago’s stunning skyline.

mon –sun : 11.00am to 10.00pm

for your convenience, a gratuity of 18% and a $5 service charge and applicable taxes will be added to your check; if you wish to modify the gratuity please let us know.
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 takes a progressive approach to food and drink and features ever evolving hand crafted cocktails and varied artisanal plates. the beverage list is heavily focused on champagne and small batch spirits, and is constantly curated seasonally in an effort to innovate and feature the most exciting products in the industry.

mon –wed : 4.00pm to 12.00am
thurs –fri : 4.00pm to 1.00am
saturday : 3.00pm to 1.00am
sunday : 3.00pm to 12.00am

THE TERRACE

a sophisticated outdoor oasis showcasing superb al fresco dining amidst the iconic views of chicago's dramatic landscape is the terrace at trump. in emphasizing the superior service and sophisticated summer fare for which trump chicago has been lauded, this chicago rooftop restaurant and bar offers a specially crafted menu served alongside a variety of boutique wines and hand-crafted cocktails.

with a serene ambiance highlighted by vivid, green landscaping guests can relish in the summer sun while taking in vistas that are quintessentially chicago including the wrigley clock tower, lake michigan and chicago river. sit and enjoy a cocktail while watching the fireworks from the terrace at trump on wednesdays and saturdays after memorial day.

seating is accommodated on a first come first served basis, however we are offering limited reservations for our premium tables, which offer the most exclusive city views from the terrace. there is a table fee of $100 per person, which does not include food or beverage. all reservations are weather permitting. in the case that you need to cancel your reservation, we ask for two hours prior notification to avoid a penalty of $100 per reserved guest.

seasonally
mon –fri : 2.00pm to 12.00am
saturday : 12.00pm to 12.00am
sunday : 1.00pm to 12.00am

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LIVE WELL

welcome to trump hotels™, where a world of privilege awaits your stay at our 5 star boutique hotels. accommodating your every need and desire, we place your well being at the center of the guest experience — including the ability to maintain, and even elevate, your own healthy lifestyle preferences when you travel. when on property, contact the trump attache™ team to learn more about the trump wellness programs.

NOURISH

delicious, healthful and customized to your taste, nourish, our in-room dining program, furnishes the fuel for a rewarding and luxurious stay. our talented culinary team caters to your personal nutritional needs and preferences, with sophisticated and flavorful vegan, gluten-free, and organic selections.

QUICK BITES -

when a pressing engagement leaves you with no time for a leisurely meal, quick bites provides an express in-room menu of health-wise and appealing culinary treats that you can take to go with guaranteed delivery in 15 minutes or less.

TRAVEL FIT

our exclusive travel fit program encourages guests to maintain their workout regime while traveling. our world-class fitness centers are outfitted by technogym, a leader in providing wellness and fitness equipment. light equipment is available to guests in-room upon request. for guests who forget their workout gear, fitness apparel and footwear from under armour can be provided, along with ipod shuffles pre-loaded with trump card music genres.

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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 evian or badoit (750ml) .........................................................10

JUICE

fresh juices orange, grapefruit, mango, pomegranate, apple, tomato or carrot ..........8

cold pressed juice of the day please ask your in room dining operator for today's selections. 13

SPA SMOOTHIES

razzle dazzle blueberries, raspberries, strawberries, blackberries, banana, yogurt........13

banana bonanza one banana, orange juice, peanut butter, honey ..........................13

lean green detox machine spinach, kale, wheat grass, carrot, pear .....................13

recovery smoothie pomegranate, acai, cranberry, blueberry ...............................13

strawberry banana smoothie strawberries, banana, orange and whole milk ..........15

MORNING SPIRITS

bloody mary ketel one vodka, fresh bloody mary mix...........................................18

mimosa trump house champagne, fresh orange juice ..............................................18

the classic bellini white peach purée, prosecco .....................................................18

alcoholic beverages cannot be served before 11am on sunday.

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 .........................................................350 per couple

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BREAKFAST

FRUIT

assorted seasonal fruits .................................................................17
bowl of mixed berries .................................................................sm $8 / lg $15
½ grilled grapefruit ........................................................................10
whole fruits banana, granny smith apple, orange ............................6 each

YOGURT

yogurt your choice of plain low fat, french vanilla low fat or greek non fat yogurt ..........8
with a side of mixed berries ............................................................13
yogurt parfait fresh berries, house made granola, vanilla yogurt and mint ...............17

BAKERIES

BAKERY BASKET

please select one of the following ....................................................7 each
blueberry muffin pain au chocolat plain croissant
bun muffin almond croissant cinnamon roll

BAGELS

one each, please select from served with cream cheese, honey, butter & jams ..........8
plain whole wheat everything
sesame seed

TOAST

2 slices served with honey, butter & jams ............................................7
multigrain white sourdough
wheat brioche english muffin

SIDES

two eggs prepared any style ............................................................16
breakfast ham ..................................................................................8
turkey or smoked bacon ..................................................................8
chicken or pork sausage ..................................................................8
home-style breakfast potatoes ..........................................................7

CEREAL

& OATS

house made granola dried fruits, rolled oats, fresh berries .........................12
steel-cut irish oatmeal honey and fresh berries .......................................15
cereal served with your choice of milk ..................................................8
corn flakes raisin bran special k
rice krispies frosted flakes cheerios or honey nut cheerios

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ALL-DAY DINING
**FULL BREAKFAST**
SERVED WITH CHOICE OF JUICE, COFFEE OR TEA AND A SIDE OF TOAST

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>american</td>
<td>$33</td>
</tr>
<tr>
<td>from the griddle</td>
<td>$26</td>
</tr>
<tr>
<td>continental</td>
<td>$26</td>
</tr>
<tr>
<td>smoked salmon</td>
<td>$28</td>
</tr>
<tr>
<td>classic omelet</td>
<td>$31</td>
</tr>
<tr>
<td>traditional eggs benedict</td>
<td>$24</td>
</tr>
<tr>
<td>crab benedict</td>
<td>$2.5</td>
</tr>
<tr>
<td>steak &amp; eggs</td>
<td>$2.5</td>
</tr>
<tr>
<td>corned beef hash</td>
<td>$2.2</td>
</tr>
<tr>
<td>vegetable frittata</td>
<td>$2.5</td>
</tr>
<tr>
<td>biscuits with gravy</td>
<td>$2.6</td>
</tr>
<tr>
<td>breakfast sandwich</td>
<td>$2.4</td>
</tr>
<tr>
<td>chilaquiles</td>
<td>$2.5</td>
</tr>
<tr>
<td>healthy start</td>
<td>$2.6</td>
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<tr>
<td>asian breakfast</td>
<td>$2.4</td>
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**BREAKFAST SPECIALTIES**

<table>
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<td>$2.6</td>
</tr>
<tr>
<td>asian breakfast</td>
<td>$2.4</td>
</tr>
</tbody>
</table>

**NOURISH BREAKFAST**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Fat</th>
<th>Sodium</th>
<th>Carbohydrates</th>
<th>Sugars</th>
<th>Protein</th>
</tr>
</thead>
<tbody>
<tr>
<td>tofu scramble</td>
<td>307</td>
<td>14g</td>
<td>323g</td>
<td>25g</td>
<td>9g</td>
<td>25g</td>
</tr>
<tr>
<td>spinach &amp; feta egg white scramble</td>
<td>253</td>
<td>8g</td>
<td>465mg</td>
<td>23g</td>
<td>6g</td>
<td>27g</td>
</tr>
</tbody>
</table>

**SIDES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Fat</th>
<th>Sodium</th>
<th>Carbohydrates</th>
<th>Sugars</th>
<th>Protein</th>
</tr>
</thead>
<tbody>
<tr>
<td>assorted fruit platter</td>
<td>162</td>
<td>1g</td>
<td>35mg</td>
<td>41g</td>
<td>32g</td>
<td>3g</td>
</tr>
<tr>
<td>chicken apple sausage</td>
<td>60</td>
<td>2g</td>
<td>520mg</td>
<td>1g</td>
<td>1g</td>
<td>10g</td>
</tr>
<tr>
<td>turkey bacon</td>
<td>100</td>
<td>4g</td>
<td>530mg</td>
<td>0g</td>
<td>0g</td>
<td>16g</td>
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</tbody>
</table>
ALL DAY DINING
[SERVED 11AM TO MIDNIGHT]

SOUPS
seasonal soup of the day (please ask your in room dining operator) ..........market
chicken noodle soup free range chicken, fresh vegetables & elbow macaroni ..........12

SALADS
Salads
add grilled chicken 7
add grilled salmon 15
seasonal salad of the day (please ask your in room dining operator) ..........market
farmer green market greens, fresh seasonal vegetables, croutons .........................15
(choice of dijon, balsamic, blue cheese, caesar, red wine & herb dressing)
wedge caesar romaine lettuce, parmesan cheese, cherry tomatoes, anchovies and croutons...17

TO BEGIN
salmon tartare king salmon, capers, shallots, frisée and green apple ...................25
shrimp cocktail wild gulf shrimp, spicy horseradish cocktail sauce .......................27
charcuterie & cheese board .................................................................28
assorted house made charcuterie with a selection of domestic and imported cheeses, seasonal fruits and accoutrements
grilled chicken quesadilla with chips, salsa and guacamole ..................................23
chicken wings (8 pieces) with choice of buffalo sauce or sweet chili sauce ............20
starter of the day (please ask your in room dining operator) ..........................market

PASTAS
SANDWICHES
ALL SANDWICHES WITH SIDE OF FRIES, COLESLAW OR CHIPS

Penne Puttanesca marinara sauce with kalamata olives, chopped capers, cherry tomatoes, roasted red bell peppers, blanched asparagus, parsley and shaved parmesan ..................25
add grilled chicken .............................................................................7
Rigatoni Bolognese short rib bolognese, ricotta and basil .................................26
seasonal pasta of the day (please ask your in room dining operator) ..........market

for your convenience, a gratuity of 18% and a $5 service charge and applicable taxes will be added to your check; if you wish to modify the gratuity please let us know.
PIZZA

create your own ........................................................................................................... 21
base of fresh grated mozzarella cheese & homemade tomato sauce
lactose free cheese is available as an alternative
add $2 per ingredient

ham.................................................................................................................................. anchovies
pepperoni....................................................................................................................... bacon
sausage.............................................................onions........................................... kalamata olives
shrimp ....................................................................................mushrooms..................... peppers
chicken ....................................................................................tomato......................... jalapeño

SIDES

side salad ......................................................................................................................... 11
cole slaw ......................................................................................................................... 8
baked beans ...................................................................................................................... 8
macaroni & cheese .......................................................................................................... 12
onion strands .................................................................................................................... 12
waffle cut french fries ..................................................................................................... 10

NOURISH ALL DAY

STARTERS

black bean chili (1 cup) onions, jalapeños, garlic, black beans, coriander and tomatoes.... 18
calories fat sodium carbohydrates sugars protein
520 0g 1390mg 85g 20g 21g

farm greens salad mixed greens, shaved carrots, cherry tomatoes, shaved radish, toasted focaccia
calories fat sodium carbohydrates sugars protein
300 20g 4 15g 26g 3g 2g

black bean burger black beans, red bell peppers, red onions, jalapeños, garlic, coriander, chopped parsley and lemon juice
calories fat sodium carbohydrates sugars protein
136 1.5g 1345g 25g 1g 9g

penne puttanesca marinara sauce with kalamata olives, chopped capers, cherry tomatoes, roasted red bell peppers, blanched asparagus, parsley and shaved parmesan......................... 27
calories fat sodium carbohydrates sugars protein
370 10g 1322g 65g 12g 6g
## DINNER [SERVED FROM 5PM-11PM]

### STARTER

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>salad niçoise</td>
<td>bigeye tuna, fingerling potatoes, farm egg, cherry tomatoes, olives, greens with red wine herb vinaigrette</td>
<td>28</td>
</tr>
<tr>
<td>bibb lettuce wedge salad</td>
<td>tomatoes, stilton blue cheese dressing, pickled red onions, toasted croutons &amp; bacon</td>
<td>23</td>
</tr>
<tr>
<td>brioche crab cakes</td>
<td>herb and brioche crab cakes, dijon aioli, arugula pistou, glazed asparagus</td>
<td>26</td>
</tr>
<tr>
<td>steak tartare</td>
<td>diced fillet of beef, tarragon, cornichons, quail egg, toasted bread</td>
<td>26</td>
</tr>
</tbody>
</table>

### PASTA & RICE DISH

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>wild mushroom fettuccini</td>
<td>wild mushrooms, garlic cream sauce, white wine, parmesan</td>
<td>27</td>
</tr>
<tr>
<td>add grilled chicken or shrimp</td>
<td></td>
<td>7/9</td>
</tr>
<tr>
<td>vegetable fried rice</td>
<td>ginger, garlic, shallots, bean sprouts, asparagus, hon shimeji mushrooms</td>
<td>26</td>
</tr>
<tr>
<td>add grilled chicken or shrimp</td>
<td></td>
<td>7/9</td>
</tr>
<tr>
<td>indian butter chicken with basmati rice</td>
<td>chickpeas, garlic naan, spicy chutney</td>
<td>28</td>
</tr>
</tbody>
</table>

### ENTREÉ

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ora gold king salmon</td>
<td>cauliflower pureé, marcona almonds, spinach &amp; golden raisins</td>
<td>40</td>
</tr>
<tr>
<td>fresh catch of the day</td>
<td>fresh fish prepared by the chef with a selection of seasonal vegetables (ask for details)</td>
<td>market</td>
</tr>
<tr>
<td>free range chicken breast</td>
<td>glazed mushrooms, roasted seasoned vegetables, marsala jus</td>
<td>34</td>
</tr>
<tr>
<td>1/2-fried chicken</td>
<td>buttermilk fried chicken, biscuit, baked beans, coleslaw, buffalo and bbq sauce</td>
<td>32</td>
</tr>
<tr>
<td>8 oz prime fillet of beef</td>
<td>roasted fingerling potatoes, sauce vierge, market vegetable</td>
<td>48</td>
</tr>
<tr>
<td>22 oz grilled ribeye</td>
<td>horseradish butter, yukon gold potato pureé &amp; asparagus</td>
<td>57</td>
</tr>
<tr>
<td>surf and turf</td>
<td>8oz fillet and lobster, sauce béarnaise, pommes frites, haricots verts</td>
<td>62</td>
</tr>
<tr>
<td>chef's choice (please ask your in room dining operator)</td>
<td></td>
<td>market</td>
</tr>
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### SIDES

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>seasoned vegetables</td>
<td></td>
<td>10</td>
</tr>
<tr>
<td>sautéed green beans</td>
<td></td>
<td>10</td>
</tr>
<tr>
<td>cauliflower purée</td>
<td></td>
<td>10</td>
</tr>
<tr>
<td>glazed wild mushrooms</td>
<td></td>
<td>10</td>
</tr>
<tr>
<td>basmati rice</td>
<td></td>
<td>10</td>
</tr>
<tr>
<td>roasted fingerling potatoes</td>
<td></td>
<td>10</td>
</tr>
<tr>
<td>yukon gold potato purée</td>
<td></td>
<td>10</td>
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**NOURISH DINNER**

**ENTREES AFTER 5 PM**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Ingredients</th>
<th>Calories</th>
<th>Fat</th>
<th>Sodium</th>
<th>Carbohydrates</th>
<th>Sugars</th>
<th>Protein</th>
</tr>
</thead>
<tbody>
<tr>
<td>niç oise salad</td>
<td>Bigeye tuna, fingerling potatoes, farm egg, cherry tomatoes, olives, greens with red wine herb vinaigrette</td>
<td>525</td>
<td>29g</td>
<td>1035mg</td>
<td>14g</td>
<td>7g</td>
<td>48g</td>
</tr>
<tr>
<td>vegetable fried rice</td>
<td>Ginger, garlic, shallots, bean sprouts, asparagus, english peas, hon shimeji mushrooms, green onions, soy sauce, egg</td>
<td>865</td>
<td>4g</td>
<td>1155mg</td>
<td>85g</td>
<td>7g</td>
<td>17g</td>
</tr>
<tr>
<td>oka gold king salmon puree</td>
<td>Ora king salmon, raisin almond brown butter sauce, spinach and cauliflower puree</td>
<td>760</td>
<td>54g</td>
<td>1075mg</td>
<td>22g</td>
<td>12g</td>
<td>40g</td>
</tr>
<tr>
<td>free range chicken breast</td>
<td>Wild mushrooms, seasonal vegetables, marsala wine jus</td>
<td>470</td>
<td>32g</td>
<td>240mg</td>
<td>10g</td>
<td>2g</td>
<td>60g</td>
</tr>
<tr>
<td>8 oz prime beef fillet</td>
<td>Roasted potatoes, market vegetables, vierge sauce</td>
<td>1030</td>
<td>58g</td>
<td>140mg</td>
<td>17g</td>
<td>1g</td>
<td>69g</td>
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SWEETS
[SERVED 11AM - 11PM

FROM THE
PASTRY
KITCHEN

cookie jar a homemade duo of cookies from our pastry kitchen featuring brown butter dark chocolate chip and oatmeal raisin pecan .......................................................... 12
vanilla bean crème brûlée madagascar vanilla, cream, caramelized sugar, and milk . . . . 14
ice box cake made with chocolate wafers, graham crumble and served with seasonal berries and vanilla chantilly .......................................................... 14
fromage blanc cheesecake fromage blanc with pecan crumble and granny smith apples . . . . 14
almond panna cotta almond milk custard with fruit and nut granola, fresh berries, and herbs .......................................................... 12

FROM THE ICE CREAM PARLOR

ice cream a seasonal selection of 3 ice creams .......................................................... 10
triple caramel sundae salted caramel ice cream with caramel popcorn, cocoa nibs, and caramel sauce .......................................................... 12
malted milkshake chocolate or vanilla served with a hazelnut wafer ...................... 12
affogato shot of espresso poured over vanilla ice cream ........................................ 10
wbc root beer float 2 scoops of vanilla ice cream served with wbc rootbeer ............. 10

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LATE NIGHT
LATE NIGHT MENU
[SERVED FROM 12AM - 6AM]

SOUPS, SALADS AND STARTERS

chicken noodle soup free range chicken, fresh vegetables, and elbow macaroni ......14
wedge caesar salad romaine lettuce, parmesan cheese, cherry tomatoes, anchovies and croutons .17
add grilled chicken.................................................................7
farmer green salad market greens, fresh seasonal vegetables, croutons, choice of dressing .....15
add grilled chicken.................................................................7
chicken wings (8 pieces) with choice of buffalo sauce or sweet chili sauce .................20
shrimp cocktail gulf shrimp, spicy horseradish cocktail sauce ................................27
chicken quesadilla with chips, salsa and guacamole ..................................................23

SANDWICHES
ALL SANDWICHES WITH SIDE OF FRIES, COLESLAW OR CHIPS

veggie wrap hummus, spinach, roasted tomatoes, artichokes, goat cheese ..............22
add grilled chicken.................................................................7
turkey club roast turkey breast, nueske's bacon, tomato, house made mayonnaise .........22
add avocado .................................................................4
turkey burger whole wheat bun, avocado, teriyaki sauce and pickled ginger ............26
corned beef on rye house made corn beef, pickled cabbage, gruyère cheese, and spicy mayo 24
prime beef burger bacon, aged cheddar, lettuce tomato and onion ..................26
choice of cheese .....................................................................3

PIZZA

create your own ..................................................................21
base of fresh grated mozzarella cheese & homemade tomato sauce
lactose free cheese is available as an alternative ...........................................add $2 per ingredient
ham anchovies tomato spinach
pepperoni bacon kalamata olives pineapple
sausage onions peppers
chicken mushrooms jalapeño

LATE NIGHT BREAKFAST

late night fry up .......................................................................28
your choice of 2 eggs, with bacon, country ham or sausage. served with potatoes and roasted tomato
late night flap jacks ..................................................................24
buttermilk pancakes with maple syrup, fresh berries with your choice of bacon, country ham or sausage

DESSERT

cookie jar a homemade duo of cookies from our pastry kitchen featuring brown butter dark
chocolate chip and oatmeal raisin pecan.................................................................12
ice cream a seasonal selection of 3 ice creams ..............................................................10
triple caramel sundae salted caramel ice cream with caramel popcorn, cocoa nibs, and caramel sauce .................................................................12
wbc root beer float 2 scoops of vanilla ice cream served with wbc rootbeer ............10

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CHILDREN
CHILDREN’S MENU

BREAKFAST
[SERVED FROM 6AM - 11AM]

- challah french toast strips served with maple syrup [G, D] ......................... 10
- silver dollar pancakes served with fresh berries and maple syrup [G, D] ........... 10
- chocolate chip pancakes with whipped cream and powdered sugar [G, D] .......... 11
- two eggs any style choice of toast .................................................................. 12
- cheesy scrambled eggs served with breakfast potatoes [D] ......................... 10
- selection of cold cereals with choice of milk [G, D] .................................. 7

SNACKS

- fresh fruit cup fresh fruits and berries of the day ........................................ 7
- ants on a log peanut butter and raisins on celery sticks [N] ......................... 8
- kids crudité carrot and celery sticks .............................................................. 7
- bowl of fresh orange slices ........................................................................ 7
- fresh fruit smoothies [D] ............................................................................ 8

ALL DAY SANDWICHES (CHIPS OR FRUIT CUP)

- peanut butter and jelly sandwich creamy or crunchy with strawberry jam [G, N] .. 12
- nutella and banana sandwich served on toasted brioche bread [G, N] ........... 13
- grilled cheese triangles a classic favorite [G, D] ........................................... 12
- ham and cheese sandwich on white bread toasted or plain [G, D] ................. 13
- all beef hot dog ketchup and mustard on the side [G] .................................. 12
- mini burgers or cheese burgers [G, D] ....................................................... 14

MAIN EVENT

- kid’s pasta penne pasta served with butter and parmesan or marinara [G, D] .... 13
- macaroni and cheese home made with cheddar [G, D] .................................. 12
- mini pizzas 3 bite sized cheese pizzas [G, D] .............................................. 13
- chicken fingers served with french fries [G] ................................................. 14
- grilled salmon with rice and veggies ............................................................ 15
- grilled chicken breast with green beans ..................................................... 15
- petit fillet with mashed potatoes [D] .......................................................... 20

SWEETS & TREATS

- trump jr. sundae vanilla ice cream chocolate sauce, whipped cream, and cookies [G, D] .... 7
- chocolate chip cookies two of our homemade brown butter chocolate chip cookies [G, D, E] .... 7
- “never settle” sundaes [G, D, N] ................................................................. 50
  vanilla and chocolate ice cream delivered with 5 star service and served with a variety of toppings for you to choose from to create your own personal ice cream dream
- “never settle” cupcakes [G, D, N] .............................................................. 75
  4 chocolate or vanilla cupcakes are baked and delivered to you with icing and decorations as well as the tools you’ll need to create your masterpieces

G = gluten
D = dairy
E = eggs
N = nuts

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IN-ROOM BEVERAGE

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

WATER
- gatorade ........................................................................ 7
- evian still 750ml ............................................................. 10
- badoit sparkling 750ml .................................................. 10

JUICES
- lemonade ........................................................................ 7
- juice orange, grapefruit, mango, pomegranate, apple, tomato or carrot ........................................ 7
- coffee ............................................................................... regular 8 large 12
- iced tea ........................................................................... glass 7 pitcher 16

BEER DOMESTIC
- miller lite, wisconsin ....................................................... 7
- bud light, missouri ............................................................ 7
- fat tire, colorado .............................................................. 7
- coors light, colorado ........................................................ 7
- blue moon, colorado ........................................................ 7
- budweiser, missouri .......................................................... 7

BEER IMPORTED
- corona, mexico ............................................................... 8
- stella artois, belgium ........................................................ 8
- heineken, netherlands ...................................................... 8
- amstel light, netherlands .................................................. 8
- guinness stout, ireland ........................................................ 8

BEER CRAFT & SPECIALTY
- dogfish head, 60 min ipa, milton, delaware ...................... 9
  one of the first craft breweries in america, with flavors of malt and sweet hops
- goose island, sofie, chicago, illinois .............................. 9
  classic belgian style ale made in chicago
- lagunitas little sumpin' sumpin' ale, petaluma, california ... 9
  hop focused ale with bright finish
- half acre daisy cutter, chicago, illinois ......................... 9
  pale ale full of bright aromatics
- deschutes black butte porter, bend, oregon .................... 9
  west coast american porter with notes of coffee and chocolate
- moody tongue, sliced nectarine ipa, chicago, illinois .... 11
  easy drinking ipa that will make you crave another

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CHAMPAGNE & SPARKLING WINE

ROSE
shiraz, pinotage

WHITE WINE
pinot grigio

rei[ing

SAUVIGNON BLANC

CHARDONNAY

RED WINE
pinot noir

cabernet sauvignon

SYRAH

ZINFANDEL

"CULT" BOTTLE SELECTIONS

CHAMPAGNE

MOËT & CHANDON, BRUT, CHAMPAGNE, FRANCE NV .................................................30/135

VEUVE CLICQUOT, BRUT, CHAMPAGNE, FRANCE NV .................................................30/135

PIPER HEIDSIECK, BRUT, CHAMPAGNE, FRANCE NV .................................................30/135

TRUMP VINEYARDS, BLANC DE BLANC, BRUT, MONTECITO, VIRGINIA NV ..................18/80

LAMARCA, PROSECCO, VENETO, ITALY NV .................................................................16/60

BOSCHENDAL, "THE ROSE GARDEN" ROSE, WESTERN CAPE, SA 2016 .........................16/70

LIVIO FELLUGA, COLLI ORIENTALI DEL FRIULI, ITALY 2015 .......................................15/65

ATTEM, VENEZIA-GIULIA IGT, ITALY 2015 .................................................................15/65

CHÂTEAU STE. MICHELLE, "COLD CREEK" VINEYARD, COLUMBIA VALLEY, WASHINGTON 2014 .................................................................15/65

CRAGGY RANGE, "TE MUNA ROAD" VINEYARD, MARTINBOROUGH, NZ 2015 ...........18/80

CHÂTEAU DE SANCERRE, SANCERRE, LOIRE, FRANCE 2014 ......................................22/98

FAR NIENTE, NAPA VALLEY, CALIFORNIA 2014 .........................................................25/110

SANFORD, SANTA BARBARA, CALIFORNIA 2014 .........................................................22/98

LA CREMA, WILLAMETTE, OREGON 2014 .................................................................20/90

BOUCHARD PÈRE & FILS, BURGUNDY, FRANCE 2014 ..................................................20/90

STONESTREET, ALEXANDER VALLEY, NAPA 2013 .......................................................25/115

MOUNT VEEDE WINEY, NAPA VALLEY, CALIFORNIA 2013 ......................................25/115

TENSTLEY, SANTA BARBARA COUNTY, CALIFORNIA 2013 ......................................18/80

RIDGE VINEYARDS, THREE VALLEYS, SONOMA COUNTY, CALIFORNIA 2014 ..........20/95

VEUVE CLICQUOT, "LA GRANDE DAME", BRUT, 2004 ..............................................300

DOM PÉRIGNON, BRUT, 2005 .........................................................................................350

CHARLES HEIDSIECK, BRUT "BLANC DES MILLÉNAIRES" ........................................475

ÉTIENNE SAUZET, PULIGNY MONTRACHET "LES PERRIÈRES", CÔTE DE BEAUNE (BURGUNDY), FRANCE 2013 .................................................................325

KISTLER, "VINE HILL", RUSSIAN RIVER VALLEY, CALIFORNIA 2013 ......................190

KOSTA BROWNE, "GAP'S CROWN VINEYARD", SONOMA COAST, CALIFORNIA 2013 ....310

LUCIEN LE MOINE, GEVREY CHAMBERTIN "LAVAULT ST. JACQUES", CÔTE DE NUITS (BURGUNDY), FRANCE 2013 .........................................................330

OPUS ONE, NAPA VALLEY, CALIFORNIA 2013 ..............................................................575

INSIGNIA, NAPA VALLEY, CALIFORNIA, 2013 .............................................................525

PAHLMEYER, PROPRIETARY RED, NAPA, CALIFORNIA 2013 ....................................399

please dial extension 8031 for the complete sixteen wine list
<table>
<thead>
<tr>
<th>LIQUOR BY THE BOTTLE</th>
<th>VODKA</th>
<th>GIN</th>
<th>RUM</th>
<th>WHISKEY, BOURBON &amp; SCOTCH</th>
<th>SINGLE MALTS</th>
<th>TEQUILA</th>
<th>COGNAC &amp; BRANDY</th>
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<td>stolichnaya</td>
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<td>grey goose</td>
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<td>belvedere</td>
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<td>bombay sapphire</td>
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<td>tanqueray</td>
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<td>hendrick’s</td>
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<td>bacardi superior</td>
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<td>ron zacapa xo</td>
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<td>jack daniel’s tennessee whiskey</td>
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<td>bulleit rye whiskey</td>
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<td>trump single barrel reserve knob creek</td>
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<td>johnnie walker black</td>
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<td>johnnie walker blue</td>
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<td>the glenlivet 12 years old</td>
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<td>the macallan 12 years old</td>
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<td>the macallan 18 years old</td>
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<td>deleón reposado</td>
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<td>don julio reposado</td>
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<td>hennessy xo</td>
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<td>remy martin xo</td>
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<td>remy martin louis xiii</td>
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For your convenience, a gratuity of 18% and a $5 service charge and applicable taxes will be added to your check; if you wish to modify the gratuity please let us know.
PAMPER YOUR PET
<table>
<thead>
<tr>
<th><strong>BEVERAGES</strong></th>
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<tbody>
<tr>
<td>bowl of badoit sparkling water</td>
<td>...........................................10</td>
</tr>
<tr>
<td>bowl of evian still water</td>
<td>...................................................10</td>
</tr>
<tr>
<td>saucer oberweiss milk</td>
<td>........................................................7</td>
</tr>
<tr>
<td>bowl of chicken broth</td>
<td>........................................................12</td>
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<thead>
<tr>
<th><strong>ENTRÉE</strong></th>
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<tbody>
<tr>
<td>the rise and shine scrambled egg and diced ham</td>
<td>.............................................19</td>
</tr>
<tr>
<td>healthy pooch cubed turkey with vegetables</td>
<td>...................................................21</td>
</tr>
<tr>
<td>the tail wager ground beef with dry dog kibble</td>
<td>...................................................18</td>
</tr>
<tr>
<td>a pampered pet lightly seared beef fillet with rice</td>
<td>.............................................28</td>
</tr>
<tr>
<td>kitty supreme poached salmon with spinach</td>
<td>...................................................26</td>
</tr>
<tr>
<td>feline favorite tuna and hard cooked egg</td>
<td>...................................................25</td>
</tr>
<tr>
<td>canidae all life stages dog food</td>
<td>...................................................15</td>
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</tbody>
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<thead>
<tr>
<th><strong>TREATS</strong></th>
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<tbody>
<tr>
<td>purina beggin strips cheese and bacon flavor 25oz</td>
<td>.............................................25</td>
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<tr>
<td>nutro ultra antioxidiant blend adult dog biscuits 16oz</td>
<td>......................................15</td>
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<tr>
<td>rawhide bones</td>
<td>........................................................5</td>
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</tbody>
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ENTERTAINING
entertain your guests in the privacy of your own room. let us cater to your every need with a selection of freshly prepared canapes and platters. enjoy a great selection of wine, beer, and other drinks to complete your party. please contact in room dining to fulfill all your entertaining needs.

Advance notice of 4 hours is appreciated on all orders.

**STEAK TARTAR** ......................................................½ dzn $19  1 dzn $36
freshly diced prime filet, capers, cornichon, mustard, herbs, and farm egg on toasted sourdough

**SMOKED SALMON** ................................................½ dzn $22  1 dzn $42
smoked salmon, cucumber cup, crème fraîche, and dill

**JUMBO LUMP CRAB SALAD** ........................................½ dzn $25  1 dzn $48
crab, citrus, cucumber, scallion, and cilantro served on an endive leaf

**SHRIMP & PROSCIUTTO BROCHETTE** ...........................½ dzn $25  1 dzn $48
gulf shrimp wrapped in prosciutto and grilled with pomegranate glaze

**WILD MUSHROOM BRUSCHETTA** .................................½ dzn $19  1 dzn $36
seasonal wild mushrooms, pickled onion, and shaved parmesan on toast

**Eggplant Rolentini** ...................................................½ dzn $23  1 dzn $45
breaded eggplant, melted mozzarella, and basil served with marinara sauce

**Mini Maine Lobster Roll** ...........................................½ dzn $31  1 dzn $60
served chilled on a toasted bun

**Teriyaki Turkey Slider** ..............................................½ dzn $25  1 dzn $48
teriyaki glazed mini turkey burgers with ginger, cilantro, and scallion

**Mini Reuben Sandwich** .............................................½ dzn $25  1 dzn $48
house made corned beef, sauerkraut, swiss cheese, and russian dressing on rye

**Wagyu Sliders** ...........................................................½ dzn $27  1 dzn $50
wagyu beef, house smoked ketchup, white cheddar, and pickles on a brioche bun

**TRUMP CRUDITÉ AND HUMMUS** .................................sm $55  lg $105
raw seasonal vegetables served with hummus, ranch dressing, blue cheese, and romesco sauce

**ARTISANAL CHEESE BOARD** ..........................................sm $60  lg $110
chefs selection of cheese, housemade jam, honey, assorted seasonal fruit, crackers, and toasted sourdough bread

**CHEF'S Charcuterie Platter** ..........................................sm $65  lg $120
an assortment of sliced cured meats as well as house made pates. comes with house made jam, mustard, pickles, and toasted sourdough

**FIESTA PLATTER** ..........................................................sm $75  lg $140
your fiesta platter comes with chicken quesadillas, tortilla chips, guacamole, sour cream, pico de gallo, and home made salsa

**BUFFALO WINGS** ...........................................................sm $70  lg $135
hot buffalo wings with your choice of buffalo or sweet chili sauce. comes with celery, blue cheese sauce and ranch dressing

**LEMON BARS** lemon custard, shortbread crust .................................$16 / $32

**ASSORTED COOKIES** .................................................$16 / $32

**BROWNIES** brown butter, walnuts and dark chocolate ..........................$16 / $32

**BLONDIES** dark chocolate chips and brown sugar ..........................$16 / $32

**MINIATURE ICE CREAM CONES** ....................................$16 / $32
assorted ice creams on a flavored cone dipped in white and dark chocolate

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