

TRUMP®

INTERNATIONAL HOTEL

LAS VEGAS



IN-ROOM DINING MENU

DIAL 7500 FOR SERVICE

MORNING BEVERAGE MENU

(Available 5AM – 11AM)

DAIRY

MILK GLASS 4 / CARAFE 11

Whole, 2%, skim, soy, almond

CHOCOLATE MILK GLASS 5 / CARAFE 12

JUICE

ASSORTED JUICES GLASS 8 / CARAFE 20

Apple, cranberry, grapefruit, orange, 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 7

CAPPUCCINO 7

CAFÉ MOCHA 8

ESPRESSO 5

ADDITIONAL FLAVOR 2

Hazelnut, caramel, irish cream, vanilla



BREAKFAST SMOOTHIES

☉ BERRY BLAST 10

Strawberry & raspberry purée, fresh blueberries and non-fat yogurt

☉ TROPICAL FRUIT 10

Mango & banana purée, pineapple juice, honey and non-fat yogurt

☉ PEACH DELIGHT 10

Peach & banana purée, strawberries, orange juice and non-fat yogurt

Add protein powder to any smoothie 2

RECOVERY BEVERAGES

BLOODY MARY 16

Vodka, tomato juice, prawn, bacon, and our special blend of herbs and spices

MIMOSA 14

Champagne and orange juice

RUBY RED GREYHOUND 14

Vodka and fresh ruby red grapefruit juice

MORNING SCREWDRIVER 14

Vodka and 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-Room 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, specially if you have certain medical conditions

☉ Denotes menu item is Gluten Free

VERSION 2.0 2019

MORNING MENU

(Available 5AM – 11AM)

FROM THE BAKE SHOP

All items served with choice of honey, sweet cream butter and seasonal jams

CROISSANT 5

Chocolate or butter

DANISH 5

Apple, cherry, or cream cheese

MUFFIN 5

Blueberry or bran

BAGEL 4

Plain, wheat, or everything

SIDE OF TOAST 4

White, wheat, sourdough, rye, or English muffin

FRUITS AND GRAINS

☉ ASSORTED SLICED MELON AND BERRIES 16

☉ SEASONAL MIXED BERRIES 12

☉ VANILLA YOGURT 5

☉ ORGANIC GREEK YOGURT 8

YOGURT PARFAIT 12

Vanilla yogurt, granola, honey, seasonal berries

ASSORTED CEREAL 8

IRISH STEEL CUT OATMEAL 11

Steel cut oats, seasonal compote, candied walnuts, brown sugar

CONTINENTAL BREAKFAST 25

Choice of coffee or tea, choice of juice, assorted pastries, yogurt parfait, fresh fruit

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EGGS AND MORE

ALL AMERICAN* 17

Eggs any style, choice of Applewood smoked bacon, turkey bacon, pork sausage links, chicken sausage, honey roasted pit ham, herb potatoes and choice of toast

THREE EGG OMELET* 19

Choice of four items: asparagus, mushrooms, onions, peppers, spinach, tomatoes, cheddar, goat cheese, mozzarella, Swiss, bacon, chorizo, ham, served with herb potatoes and choice of toast
Each additional item \$0.75

CROISSANT BREAKFAST SANDWICH* 16

Croissant, scrambled eggs, American cheese, rosemary mayonnaise, herb potatoes, choice of bacon, ham, or sausage

WHOLE WHEAT BREAKFAST WRAP* 16

Scrambled eggs, southwestern spiced black beans, bell peppers, caramelized onions, spicy pepper jack cheese, herb potatoes

STEAK AND EGGS* 26

Eggs any style, 7 oz. prime NY strip, tomato on the vine, herb potatoes, choice of toast

12 oz. prime NY strip 36

EGGS BENEDICT* 19

Choice of Canadian bacon, smoked salmon, or spinach and tomato, herb potatoes, English muffin, hollandaise



FROM THE GRIDDLE

TRADITIONAL CAST IRON WAFFLES OR BRIOCHE FRENCH TOAST 16

Wild berry spoon jam, citrus cream

GRIDDLED PANCAKES 16

Choice of plain, blueberry, strawberry, banana, dark chocolate, walnut or pecan

BREAKFAST SIDES

SIDE OF BREAKFAST MEATS 6

Choice of Applewood smoked bacon, turkey bacon, pork sausage links, chicken sausage or honey roasted pit ham

SIDE OF AVOCADO 4

HERB POTATOES 5

COTTAGE CHEESE 7

ONE EGG ANY STYLE* 5

KIDS' SELECTIONS

CEREAL AND MILK 7

YOGURT WITH GRANOLA AND BERRIES 7

SILVER DOLLAR PANCAKES 9

Choice of plain, dark chocolate, or banana

CHEESY EGG SCRAMBLE* 9

Herb potatoes

Add bacon or sausage 2



ALL-DAY MENU

(Available 11AM – 11PM)

APPETIZERS

CHARCUTERIE PLATTER 24

Soppressata, coppa, house pate, artisanal cheeses, assorted olives, stone ground mustard, toasted baguette

Ⓞ BUFFALO STYLE CHICKEN WINGS 14

Celery sticks, creamy ranch or blue cheese dressing

Ⓞ WILD CAUGHT JUMBO SHRIMP COCKTAIL 17

Classic cocktail sauce, lemon

GRILLED CHICKEN QUESADILLA 18

Fire roasted salsa, creamy sour cream

AVOCADO TOAST 13

Rustic sourdough bread, shaved radish, micro basil

SOUPS

Served with Crackers

FRENCH ONION 10

Melted gruyere, herb croutons

Ⓞ CONFIT CHERRY TOMATO 10

ENTRÉE SALADS

Crackers or rolls served upon request

Ⓞ CHOPPED COBB 19

Romaine, tomato, English cucumber, bleu cheese, avocado, Applewood smoked bacon, chicken breast, organic hardboiled egg, brown derby dressing

GRILLED CHICKEN CAESAR 19

Romaine, croutons, parmesan, Spanish white anchovy filet

Ⓞ TRADITIONAL WEDGE 18

Iceberg, tomato, crispy pancetta, chives, Fourme d'Ambert blue cheese dressing

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ENTRÉES

Ⓜ STEAK AND FRITES* 42
12 oz. Prime NY steak, double roasted potatoes, Beaujolais sauce, confit Campari tomato

Ⓜ ROASTED HALF CHICKEN 34
Peach BBQ sauce, tomato on the vine

Ⓜ ROASTED SALMON* 32
Truffled parmesan risotto, braised wild mushrooms

CHICKEN TENDERS 18
Crispy garlic parmesan fries

CREAMY PORK BELLY MAC & CHEESE 19
Crispy pork belly, parsley

PESTO RISOTTO 18
Confit tomatoes, extra virgin olive oil

OVEN BAKED PIZZAS

MARGHERITA 16
Melting mozzarella, garden basil, tomato

PEPPERONI 17
Melting mozzarella, spicy marinara

MEAT LOVERS 20
Applewood smoked bacon, chorizo, Italian sausage, pepperoni, queso fresco

SANDWICHES

Served with choice of garlic parmesan fries or side salad

TURKEY CLUB 18
Toasted sourdough, Applewood smoked bacon, Boston bibb lettuce, tomato, avocado mayonnaise

FRENCH DIP 18
Sliced Prime NY steak, gruyere cheese, horseradish aioli, au jus, toasted baguette

GRILLED BLACK ANGUS BURGER* 19
Brioche bun, cheddar, tomato, onion, Boston bibb lettuce

Add Applewood smoked bacon 2



SIDES

BUTTERY POACHED ASPARAGUS 8

SAUTEED WILD MUSHROOMS 8

CRISPY GARLIC PARMESAN FRENCH FRIES 8

CREAMY MAC & CHEESE, Herb gratin 11

DESSERTS

NEW YORK CHEESE CAKE 10
Seasonal fruit compote

CHOCOLATE CHIP BROWNIE 10
Port wine poached pear, vanilla bean ice cream

Ⓜ SEASONAL ASSORTED ICE CREAMS OR SORBETS 9

KIDS' SELECTIONS

PEANUT BUTTER AND GRAPE JELLY SANDWICH 8
Sliced bananas

GRILLED CHEESE SANDWICH 10
Crispy fries

CHICKEN TENDERS 10
Crispy fries

BEEF SLIDERS* 14
Crispy fries

KIDS' BEVERAGE

ISLAND MOJITO 5

VERY BERRY LEMONADE 5

FUN FRUIT PUNCH 5



OVERNIGHT MENU

(Available 11PM – 5AM)

LATE NIGHT SNACKS

CRISPY GARLIC PARMESAN FRENCH FRIES 8

CHICKEN TENDERS 18
Crispy garlic parmesan fries

GRILLED CHICKEN QUESADILLA 18
Fire roasted salsa, creamy sour cream

Ⓜ BUFFALO STYLE CHICKEN WINGS 14
Celery sticks, creamy ranch or blue cheese dressing

SOUP & SALAD

Crackers or Rolls Served Upon Request

FRENCH ONION 10
Melted gruyere, herb croutons

GRILLED CHICKEN CAESAR 19
Romaine, croutons, parmesan, Spanish white anchovy filet

OVEN BAKED PIZZAS

PEPPERONI 17
Melting mozzarella, spicy marinara

MEAT LOVERS 20
Applewood smoked bacon, chorizo, Italian sausage, pepperoni, queso fresco

SANDWICHES

Served with choice of garlic parmesan fries or side salad

TURKEY CLUB 18
Toasted sourdough, Applewood smoked bacon, Boston bibb lettuce, tomato, avocado mayonnaise

GRILLED BLACK ANGUS BURGER* 19
Brioche bun, cheddar, tomato, onion, Boston bibb lettuce

Add Applewood smoked bacon 2

CROISSANT BREAKFAST SANDWICH* 16
Croissant, scrambled eggs, American cheese, rosemary mayonnaise, herb potatoes, choice of bacon or ham

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IN-ROOM BEVERAGE

(Available Sunday – Thursday 7AM – 12AM & Friday – Saturday 7AM – 2AM)

SPIRITS

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

	bottle	glass				
VODKA			BOURBON		SCOTCH	
Absolut		12	Bulliet	280	Dewars White Label	280
Belvedere	320	13	Wild Turkey		Chivas Regal 12 yr	18
Chopin Potato		13	Eagle Rare	18	Johnnie Walker Black	300
Chopin Wheat		13	Blantons	20	Johnnie Walker Blue	1200
Ciroc		13	Makers Mark	15	Glenmorangie 10 yr	20
Ciroc Peach		15	Basil Hayden	18	Laphroaig 10 yr	18
Ciroc Pineapple		15	Woodford Reserve	360	Balvenie Double Wood 12 yr	22
Ciroc Coconut		15	E.H. Taylor	20	Balvenie Double Wood 17 yr	35
Ciroc Redberry		15	Knob Creek	18	Glenlivet 12 yr	360
Grey Goose	300	14	Bookers	20	Glenlivet 18 yr	32
Grey Goose Cherry		15	Jim Beam	280	Glenfiddich 12 yr	18
Grey Goose Orange		15			Macallan 12 yr	350
Grey Goose VX		30	WHISKEY		Macallan 18 yr	55
Ketel One	260	13	Whistle Pig	23	Oban 14 yr	400
Ketel Citron		13	Whistle Pig 12 yr	33	Lagavulin 16 yr	28
Titos	280	14	Whistle Pig 15 yr	70		
			Whislte Pig Boss Hog	150	TEQUILA	
GIN			Jack Daniels	200	1800 Silver	14
Beefeater		12	Jack Daniels Single Barrel	20	Casamigos Silver	14
Bombay Sapphire		12	Highwest Rendezvous Rye	18	Casamigos Reposado	18
Fords		14	Highwest Double Rye	18	Cazadores Silver	13
Hendricks	250	14	Templeton Rye	18	Don Julio Blanco	250
Tanqueray		12	Canadian Club	14	Don Julio 1942	35
			Bulliet Rye	15	Patron Silver	225
			Jameson	280	Patron Anejo	250
			Bushmills	220	Chamucos Silver	13
RUM			Angels Envy	18	Milagros Silver	12
Bacardi	240	12	Crown Royal	260	Xicaru Mezcal	16
Captain Morgan	240	12	Crown Reserve	20		
Crusoe Organic Rum		13	Garrison Brothers Single Barrel	32	COGNAC	
Pyrat		13	Seagram VO	14	Hennessy VSOP	275
Stroh		13	Seagrams 7	14	Hardy XO Rare	25
Malibu		11	Chichibu Floor Malted	60	Courvoisier VSOP	18
					Remy Martin VSOP	275
					Remy Martin Louis XIII (2oz.)	325

All bottle are served with your choice of lemons, limes, olives, cherries

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IN-ROOM BEVERAGE

(Available 24 Hours)

SOFT DRINKS & MIXERS

COKE, DIET COKE, SPRITE, GINGER ALE, CLUB SODA, TONIC 5

JUICES 8

Cranberry juice, 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

BUDWEISER or BUD LIGHT, St. Louis, Missouri 7

MICHELOB ULTRA, 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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IN-ROOM BEVERAGE

(Available 24 Hours)

WINES BY THE GLASS

glass

SPARKLING

Rosé, Conundrum By Caymus, USA	18
Brut, Gerard Bertrand, France	15
Prosecco, La Marca, Italy	15
Peach Moscato, Caposaldo, Italy	14

ROSÉ & WHITE

Chardonnay, Chateau De Messey, France	18
Sauvignon Blanc, Kim Crawford, New Zealand	17
Rosé, Conundrum By Caymus, USA	17
Chardonnay, Daou Vineyards, USA	15
Riesling, Chateau Ste. Michelle, USA	15
Sauvignon Blanc, Daou Vineyards, Usa	14
Pinot Grigio, Benvolio, Italy	14

RED

Petite Sirah, Stags Leap Vineyard, USA	19
Cabernet Sauvignon, Daou Vineyards, USA	18
Red Blend, Pessimist, USA	18
Malbec, Red Schooner By Caymus, Argentina	18
Pinot Noir, Meiom, USA	18
Pinot Noir, Coeur De Terre Heritage Reserve, USA	17
Merlot, Roth, USA	17

PORT

20 Yrs Old Tawny, 1985 Warre's, Portugal	22
Fonseca, Bin. No.27, Portugal	14



TRUMP WINES

Selections from our private and award-winning winery in the heart of the Monticello Wine of Virginia

	<i>glass</i>
Blanc De Blanc Sparkling	22
Chardonnay	21
Sauvignon Blanc	21
Meritage (Red Varietal Blend)	18

T
Trump Winery

CHARLOTTESVILLE, VIRGINIA

WINES BY THE BOTTLE

TRUMP WINES

Selections from our private and award-winning winery in the heart of the Monticello Wine of Virginia

	<i>bottle</i>
Trump Chardonnay, Charlottesville, Virginia, USA 2016	80
Trump Sauvignon Blanc, Charlottesville, Virginia, USA 2016	80
Trump Meritage (Red Varietal Blend), Charlottesville, Virginia, USA 2015	75
Trump Blanc De Blanc Sparkling, Monticello, Virginia, USA 2010	75

CHAMPAGNE / PROSECCO / SPARKLING

Louis Roederer Premier Brut, France	90
Moncalvina Moscato D' Asti, Coppo D.O.C., Italy 2016	45
Veuve Clicquot Champagne, Reims, France	160
Caposaldo, Sparkling Peach Moscato, Italy	55
Sparkling Rose, Conundrum by Caymus, Healdsburg, California, USA 2016	60
La Marca, Prosecco, D.O.C., Italy	48
Dom Perignon Brut Champagne, Reims, France 2006	400
Louis Roederer Cristal Brut, Reims, France 2006	550
Gerard Bertrand Brut, Cremant De Limoux, France	80
Moët & Chandon, Extra Dry Imperial, France	145
Moët & Chandon, Rosé, France	154

CHARDONNAY

Landmark, Sonoma County, California, USA 2015	65
Butter, Acampo, California, USA 2016	50
Robert Mondavi Private Selection, Acampo, California, USA 2017	45
Kenwood Six Ridges, Russian River Valley, California, USA 2016	45
Jackson Estate, Santa Maria Valley, California, USA 2014	60
Far Niente, Napa Valley, California, USA 2016	145
Daou, Paso Robles, California, USA 2015	80
Daou Reserve, Paso Robles, California, USA 2015	105
Chateau de Messey Vieilles Vignes, Bourgogne, France 2016	70

PINOT GRIGIO

Santa Margherita, Alto Adige D.O.C., Italy 2016	95
Benvolio, Friuli D.O.C, Italy 2017	54
Caposaldo, Venezie, Italy 2016	50

SAUVIGNON BLANC

Infamous Goose, Marlborough, New Zealand 2017	55
Kim Crawford, Marlborough, New Zealand 2017	50
Daou Vineyards, Paso Robles, California, USA 2017	56

RIESLING / ROSÉ

Chateau Ste. Michelle, Columbia Valley, Washington, USA 2016	48
Rose, Conundrum by Caymus, Healdsburg, California, USA 2016	60
Simi Rose, Sonoma County, California, USA 2016	40

PINOT NOIR

Acrobat, Eugene, Oregon, USA 2015	61
Meiom, Monterey, California, USA 2017	80
Jackson Estate, Sonoma Coast, California, USA 2016	75
Erath, Willamette Valley, Oregon, USA 2013	58
Coeur de Terre Heritage Reserve, Willamette Valley, USA 2014	68

MERLOT

Hogue, Columbia Valley, Washington, USA 2016	45
Tangley Oaks, Napa Valley, California, USA 2013	56
Roth, Alexander Valley, California, USA 2014	68

CABERNET SAUVIGNON

Rodney Strong, Sonoma County, California, USA 2014	60
Louis M. Martini, Sonoma County, California, USA 2015	58
Justin, Paso Robles, California, USA 2016	80
Robert Mondavi, Napa Valley, California, USA 2014	89
Austerity, Paso Robles, California, USA 2015	45
Daou Reserve, Paso Robles, California, USA 2016	115
Daou, Paso Robles, California, USA 2016	80
Opus One, Napa Valley, California, USA 2012	750
Joseph Phelps Insignia, Napa Valley, California, USA 2006	500
Caymus, Napa Valley, California, USA 2015	225
Daou Vineyards, Soul of a Lion, Adelaida District, Paso Robles, USA 2016	250

ZINFANDEL / SIRAH

OZV Zinfandel, Lodi, California, USA 2016	45
Opolo Zinfandel, Paso Robles, California, USA 2015	55
Stags' Leap Winery Petite Sirah, Napa Valley, California, USA 2015	80
Caymus Grand Durif, Petite Sirah, Rutherford, California, USA 2017	80

MALBEC

Dona Paula, Mendoza, Argentina 2016	50
Piatelli, Mendoza, Argentina 2016	60
Red Schooner by Caymus, Voyage 6, Argentina	80

BLENDS

Pessimist by Daou Winery, Paso Robles, California, USA 2017	80
Sterling Meritage, Sonoma, California, USA 2014	60
Mayote by Daou Vineyards, Paso Robles, California, USA 2013	195



THE SPA AT TRUMP®



DJT

BREAKFAST	<i>6:30AM - 11:30AM</i>
LUNCH	<i>11:30AM - 5PM</i>
HAPPY HOUR	<i>3PM - 5PM</i>
DINNER	<i>5PM - 10PM</i>
LATE NIGHT	<i>SUN - THU 10PM - 12AM</i> <i>FRI - SAT 10PM - 2AM</i>

THE SPA AT TRUMP

MONDAY - THURSDAY	<i>9AM - 8PM</i>
FRIDAY - SUNDAY	<i>8AM - 8PM</i>

H2EAU

*8AM - 6PM**
Seasonal Pool Hours
may apply

POOL HOURS

7AM - 9PM