# In-Room Dining

To order, please contact in-room dining by pressing the "In-Room Dining" button on the telephone

# TRUMP® INTERNATIONAL HOTEL

WASHINGTON, D.C.

## Breakfast (7:00am - 12:00pm)

Cerealwith your choice of milk (dairy 2%, whole, almond, soy, coconut)	15
Granola & Berry Parfait	20
Fruits in Seasonwith non-fat Greek yogurt and honey	25
Stack of Fluffy Buttermilk Pancakes Vermont Maple syrup and butter	25
Smoked Salmon & Bagel Cream cheese, tomatoes, onions, capers, and lemon	30
3 Eggs Your Way Bacon, potatoes, toast, juice, and pot of coffee or tea	45
Starters (12:00pm - 10:00pm)	
Daily Soup	15
Organic Vegetables Crudités	20
Hummus & Homemade Potato Chips	15
Poached Jumbo Shrimp Cocktail	30
Thick Cut Candied Bacon	25
The Cheese BoxLocal and international cheeses, sliced, and dried fruit	35
The Meat BoxSmoked and cured meats and sausages	40
The Big Box	65









VEGAN

VEGETARIAN GLUTEN FREE DAIRY FREE

Kosher, gluten free, vegan, dairy free, and all menu items are available with pre-orders and for take-out. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For your convenience, a gratuity of 20% and \$5 service charges plus applicable taxes will be added to your check.

### Main (12:00pm - 10:00pm)

Caesar Salad	20
Romaine hearts, sourdough croutons, and parmigiano	
Organic Mixed Greens	20
Chicken Tenders  All white meat, fries, and bourbon bbq sauce	25
3 Egg Omelette	30
Pizza Margherita	25
Linguini Ground slow roasted short rib, roma tomatoes, basil, and parmigiano reggiano	35
Benjamin Big Burger	30
Daily Fish with rice and vegetables in season	55
Grilled Beef Filet  Potatoes and vegetables in season	65
Sweet	
6 Dark Molten Chocolate Chip Cookies	20
Layered Big Chocolate Cake	25
Ice Cream Trio	. 15









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### Club Service Wine & Cocktail Packages (8:00am - 10:00pm)

Bubbles & Almonds Veuve Clicquot ½ Champagne with Spanish Marcona almonds	75
Chardonnay & M'sNapa Valley Duckhorn ½ bottle and almond M&M's	60
The Chesapeake	25
Cape Codderwith Tito's, Nantucket Big Cranberry, and lightly salted Ro 11 potato chips	
The Gummy Bearwith Russian Standard vodka, Red Bull, and gummy bears	
Bluegrass Pringles	55
Big Mac & Nuts  The Macallan 12 yrs double cask (375ml) with salty roasted cashews	95 d







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