

IN ROOM DINING

TRUMP SOHO®

N E W Y O R K

TRUMP SOHO IN-ROOM DINING MENU

our extensive in-room dining menu is expertly created by executive chef desmond lim, and we are proud to feature a host of international offerings, healthy, gluten-free, and vegetarian options, as well as locally-inspired items, all for you to enjoy in the privacy and comfort of your own room. chef lim brings his experience in modern cuisine to this menu with options appealing to every guest.

we are proud to work with preferred purveyors, local where possible, to bring you the best that new york has to offer, including laughing man coffee, ronnefeldt tea, catsmo artisanal smokery salmon, murray's cheese, jacques torres chocolate, pain d'avignon bread and more.

we invite you to join the culinary journey and indulge in your local cuisine from our international breakfast menu, seek a taste of new york with the sandwiches inspired by local manhattan neighborhoods, and more.

TRUMP WELLNESS

as a guest of trump hotel collection, we invite you not only to “live the life” but to live it well. our hotels put your wellbeing at the center of the guest experience, providing the tools and support that allow you to continue your own healthy lifestyle preferences when you travel. through smart food choices and exercise options, trump wellness strives to help you feel your best and perform at your best throughout your stay.

NOURISH.

our nourish program delivers the ultimate fuel for a peak travel experience. every in-room dining menu offers tempting selections to support your personal nutritional needs and preferences. there are vegan, gluten-free, and organic options from breakfast through dessert, as well as palate-pleasing healthy kids items that offer a welcome break from the typical, nutritionally depleted kids’ menu standards. we provide all the nutritional information you need to make the right choices for you, with nutritionist-certified values listed for everything from calories to carbohydrates, protein, fat, sugar and salt.

OUR ORGANIC COMMITMENT.

trump hotel collection is proud to partner with usda organic, with whom our culinary team has developed a selection of menu items made with certified organic ingredients – all locally sourced and delivered fresh daily. to identify these items on our in-room menu, just look for the leaf symbol 🌿.

usda organic provides organic certification services to organic growers, processors and handlers globally. as part of our partnership, trump hotel collection has committed to educating guests on the importance of gardening organically and conserving natural resources. in short, we’re extending our wellness initiative from our guests to the earth – the ultimate host upon whose “hospitality” we all rely.



Please call extension 4530 to place your order.
all applicable taxes, a \$5 service charge, and a gratuity of 18% will be added to your check.
please let us know if you would like to modify the gratuity.

Quick Bites.

DELICIOUS FOOD IN 15 MINUTES OR LESS

BREAKFAST
[AVAILABLE FROM
6AM - 11AM]

**ALL DAY
DINING**
[AVAILABLE FROM
11AM - 11PM]

Quick Bites.

DELICIOUS FOOD IN 15 MINUTES OR LESS

seasonal fresh fruit plate	sliced fruits, berries, low fat yogurt, lemon poppy seed bread	20
granola berry parfait	honey, yogurt, berries, homemade granola	15
in house pastry basket	assortment of muffins, danish and croissants	15
bagels	served with cream cheese, butter and preserves	8
toast	2 pieces served with butter and preserves	6
sides		8
grilled cotto ham	pork sausage	smoked salmon \$10
applewood smoked bacon	vine ripened tomato	provençal
chicken apple sausage	breakfast potatoes	

seasonal fresh fruit and berry bowl.....						15
calories	sugars	carbohydrates	fat	protein	sodium	
88.07	14.89g	22.02g	0.21g	1.37g	12.67mg	

	kashi cinnamon harvest cereal	10			
calories	sugars	carbohydrates	fat	protein	sodium
180	9g	43g	1g	6g	0mg

chicken noodle chicken soup	fresh vegetables, egg noodles, dill	14
minestrone soup	seasonal vegetables, tomato broth	14
traditional miso soup	kombu, tofu, scallion	14
caprese	heirloom tomatoes, baby mozzarella, basil pesto, micro basil	20
soho bibb	heirloom tomatoes, crisp bacon, candied walnuts, green apple, buttermilk blue dressing	20
trump caesar	crisp romaine hearts, kale, parmesan, marinated anchovies, sourdough croutons	20
jumbo shrimp cocktail	bloody mary cocktail	24
tribeca tuna salad	fresh herbs and spices, lemon dill aioli, bibb lettuce, tomatoes, whole wheat	20
12" flour cheese quesadilla	special blend of cheeses served with guacamole, sour cream, salsa	16
add chicken		8
add shrimp		10
add steak		12
add lobster		14
chelsea market lobster roll	poached lobster, chiffonade bibb lettuce, lemon tarragon aioli, toasted rioche roll	26
hell's kitchen bbq chicken	pulled roasted chicken, bar-b-que, agro dolce slaw, toasted pretzel bun toast	22
sides		10
sweet potato fries	parmesan herb fries	half sour pickles

steamed edamame.....						12
calories	sugars	carbohydrates	fat	protein	sodium	
120	1g	7g	5g	11g	5mg	

120	1g	7g	5g	11g	5mg
V sautéed vegetable and tofu served with brown rice30					
calories	sugars	carbohydrates	fat	protein	sodium
317.4	10.11g	24.7g	12.8g	19.35g	438mg

vegetarian

organic

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Nourish.

HEALTHY MENU OPTIONS BY TRUMP

Nourish.

Nourish.

HEALTHY MENU OPTIONS BY TRUMP

BREAKFAST

[SERVED FROM 6AM - 11AM]

VEGAN

seasonal fresh fruit and berry bowl16

calories	sugars	carbohydrates	fat	protein	sodium
88.07	14.89g	22.02g	0.21g	1.37g	12.67 mg

tree huggers wrap beans, avocado, tomato, brown rice, cilantro16

calories	sugars	carbohydrates	fat	protein	sodium
399	2.5g	59.3g	15.2g	8.7g	577mg

GLUTEN FREE

macadamia banana and granola parfait honey yogurt, sliced bananas, crumbled macadamia .16

calories	sugars	carbohydrates	fat	protein	sodium
234	16.7g	25.5g	10.7g	9.7g	86.5mg

right start omelette with grilled tomato egg whites, diced chicken, asparagus24

calories	sugars	carbohydrates	fat	protein	sodium
237.4	6.6g	10.1g	5.9g	33.9g	292.8mg

ORGANIC

irish steel cut oatmeal prepared with water, served with apples and raisins.....18

calories	sugars	carbohydrates	fat	protein	sodium
229.4	18.56g	46.46g	2.5g	5.5g	5mg

kashi cinnamon harvest cereal12

calories	sugars	carbohydrates	fat	protein	sodium
180	9g	43g	1g	6g	0mg

VEGAN

ORGANIC

GLUTEN FREE

GLUTEN FREE

VEGAN

ORGANIC

NOURISH ALL DAY
[SERVED FROM 11AM - 11PM]

STARTERS

steamed edamame12

calories	sugars	carbohydrates	fat	protein	sodium
120	1g	7g	5g	11g	5mg

tomato soup14

calories	sugars	carbohydrates	fat	protein	sodium
146.6	8.8g	20g	7.2g	3.81g	308.3mg

minestrone14

calories	sugars	carbohydrates	fat	protein	sodium
57.27	4.28g	12.31g	0.19g	3.01g	292.8mg

ENTREES

chicken caesar wrap romaine, kale, parmesan dressing, gluten free wrap20

calories	sugars	carbohydrates	fat	protein	sodium
530	13g	75g	19g	17g	617mg

sesame crusted ahi tuna steak napa cabbage salad, ginger vinaigrette36

calories	sugars	carbohydrates	fat	protein	sodium
505	8g	75g	13g	23g	380mg

sautéed vegetable and tofu served with brown rice30

calories	sugars	carbohydrates	fat	protein	sodium
317.4	10.11g	24.7g	12.8g	19.35g	438mg

village club v bibb lettuce, sliced cucumbers, tomatoes, avocado, hummus, multigrain toast16

calories	sugars	carbohydrates	fat	protein	sodium
411.65	9.14g	52.15g	18g	12.04g	435.84mg

whole wheat spaghetti pomodoro homemade tomato sauce, fresh basil20

calories	sugars	carbohydrates	fat	protein	sodium
385	6.5g	74g	1.5g	12.5g	120mg

grilled salmon kale, brulee lemon30

calories	sugars	carbohydrates	fat	protein	sodium
316	0.55g	5.7g	17.6g	32.5g	384mg

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GLUTEN FREE

ORGANIC

VEGAN

DESSERT
[ALL LISTED BELOW ARE LOW SUGAR]

low-fat new york cheesecake						12
calories	sugars	carbohydrates	fat	protein	sodium	
116.4	3.8g	5.2g	5.2g	8.6g	149.9mg	
lemon vanilla layer cake						12
calories	sugars	carbohydrates	fat	protein	sodium	
148.2	1.3g	5.2g	13.1g	5g	65.6mg	
seasonal fresh fruit and berry bowl.....						16
calories	sugars	carbohydrates	fat	protein	sodium	
88.07	14.89g	22.02g	0.21g	1.37g	12.67mg	

HEALTHY KIDS

BREAKFAST

[SERVED FROM 6AM - 11AM]

served with small fresh fruit cup and choice beverage

2 eggs any style						14
calories	sugars	carbohydrates	fat	protein	sodium	
148	0.08g	0g	10g	12.6g	140mg	
whole wheat french toast						14
calories	sugars	carbohydrates	fat	protein	sodium	
301.8	36.8g	59.3g	2.2g	10.6g	344mg	
cinnamon oatmeal and apples						14
calories	sugars	carbohydrates	fat	protein	sodium	
179.6	6.29g	34.14g	2g	4g	0mg	

SNACKS/STARTERS

[SERVED FROM 11AM-11PM]

crudite with low fat ranch dipping sauce.....						8
calories	sugars	carbohydrates	fat	protein	sodium	
84	5.6g	11.8g	4.5g	2.1g	432mg	
fresh apple wedges and cashew butter						8
calories	sugars	carbohydrates	fat	protein	sodium	
170	17g	26.5g	7.5g	2g	0mg	
cheese quesadilla with guacamole and salsa						8
calories	sugars	carbohydrates	fat	protein	sodium	
223.3	1.6g	20.7g	10.3g	8.55g	442mg	
cashew butter fresh strawberry sticks						8
calories	sugars	carbohydrates	fat	protein	sodium	
347.1	5.66g	53.06g	10.5g	8.38g	420mg	

ALL DAY DINING

[SERVED FROM 11AM-11PM]

served with choice of fresh fruit or steamed carrots

grilled chicken breast16					
calories	sugars	carbohydrates	fat	protein	sodium
219.6	0g	0g	6.87g	36g	0mg
whole wheat spaghetti and tomato sauce16					
calories	sugars	carbohydrates	fat	protein	sodium
225	3g	47g	8g	8g	360mg
grilled salmon bites16					
calories	sugars	carbohydrates	fat	protein	sodium
300.75	0.73g	2.71g	17.62g	31.72g	87.34mg

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BREAKFAST

BREAKFAST

[6AM - 11AM]

SMOOTHIES

⊗ trump soho breakfast smoothies	why protein also available \$3	15
very berry	raspberry, blueberry, strawberry, blackberry, honey, low fat yogurt	
melon medley	cantaloupe, honeydew, pineapple, vanilla yogurt	
tahitian	pineapple, passion fruit, mango, orange juice, vanilla yogurt	
nutty buddy	cashews, peanut butter, banana, honeydew, low fat yogurt	
green machine	green apple, spinach, kiwi, banana, apple juice	
antioxidant	acai berry, blueberry, pomegranate, low fat yogurt	
go bananas	banana, pineapple, coconut milk, soy milk	15
health in a cup	cooked steel cut oats, banana, vanilla yogurt, cinnamon	15

FRUIT

⊗ seasonal fresh fruit plate	sliced fruit, berries, low fat yogurt, lemon poppy seed bread	20
⊗ seasonal mixed berry bowl	chantilly cream	16
⊗ grapefruit bowl	fresh mint	12
⊗ whole individual fresh fruits	banana, apple, pear, orange	each 6

YOGURTS

organic yogurts.....		8
plain	strawberry	
vanilla	blueberry	

BAKERY

granola berry parfait	honey, yogurt, berries, homemade granola	16
pastry basket	assortment of muffins, danish and croissants baked fresh daily	16
bagels	served with cream cheese, butter and preserves.....	8
plain	everything	sesame
whole wheat	cinnamon raisin	
toast	2 pieces served with butter and preserves	8
white	multi-grain	sourdough
wheat	rye	english muffin



⌵ vegetarian

⊗ gluten free

INTERNATIONAL BREAKFAST MEALS

served with a choice of juice and freshly brewed laughing man coffee or ronnefeldt tea	
american	36
two cage free eggs prepared any style	
choice of applewood smoked bacon, turkey bacon	
chicken apple sausage, grilled cotto ham, or pork sausage	
vine ripened tomato provencal	
breakfast potatoes	
choice of toast (2 pieces)	
continental	32
seasonal fresh fruit plate, berries, low fat yogurt	
assortment of breakfast pastries from our in-house bakery	
scandinavian	34
catskill artisan's smokehouse smoked atlantic salmon	
shaved red onion, sliced roma tomato, hardboiled egg	
cream cheese, caper berries	
choice of bagel	
european	36
charcuterie and cheese plate	
mini croissants, pain au chocolate, baguette,	
assorted preserves	
 japanese	36
traditional miso soup	
teriyaki glazed skuna bay salmon with egg tamago	
steamed jasmine rice	
chinese breakfast	34
congee (rice soup)	
1000 year old egg, ginger, scallion	
assortment of steamed shrimp, pork, vegetable dumplings	
mexican	34
chorizo hash, 2 eggs over easy, tortilla chips,	
guacamole, salsa, sour cream	
horchata- mexican rice milk	
 greek	36
egg white omelet with spinach , tomato and feta cheese	
grilled merguez sausage	
greek side salad	
minted honey yogurt	
 healthy heart	32
your choice of swiss bircher muesli or steel cut irish oatmeal	
sliced seasonal fruit, berries, low fat yogurt	
 fitness	36
egg white omelet with spinach and mushrooms	
vine ripened tomato provencal	
choice of signature smoothie	
very berry, melon medley, tahitian, nutty buddy, green machine, antioxidant	

HEALTHY BREAKFAST MEALS

BREAKFAST A LA CARTE TRADITIONAL CAGE FREE EGG FAVORITES

TRUMP BENEDICTS

EGG SPECIALTIES

FROM THE GRIDDLE

CEREAL AND OATS

SIDES

served with breakfast potatoes, vine ripened tomato provencal, choice of toast
two eggs prepared any style22
classic three egg omelet choice of 2 fillings (\$2 per item)24

bacon	asparagus	brie
turkey bacon	tomato	goat cheese
pork sausage	zucchini	chicken (add \$6)
ham	american	shrimp (add \$6)
onion	gruyere	smoked salmon (add \$6)
spinach	cheddar	lobster (add \$8)
mushrooms	parmesan	
peppers	mozzarella	

served with breakfast potatoes, grilled asparagus
classic eggs benedict poached eggs, cotto ham on toasted brioche with hollandaise24
V florentine eggs benedict poached eggs, sautéed spinach on toasted brioche with hollandaise24
salmon benedict poached eggs, cold smoked salmon on toasted brioche with dill hollandaise26
lobster benedict poached eggs, butter poached lobster on toasted brioche with truffle hollandaise28

steak and eggs two eggs any style, 5oz petite filet, béarnaise, breakfast potatoes, vine ripened tomato provencal30
breakfast burrito eggs, potatoes, peppers, cheddar, chorizo18
homemade salsa, sour cream and guacamole
croissant breakfast sandwich one egg, breakfast potatoes, vine ripened tomato provencal ...18
please choose one: bacon, cotto ham, turkey bacon, pork sausage
please choose one: cheddar, swiss, mozzarella, american

all items served with chantilly cream and vermont maple syrup
golden malt belgian waffle seasonal berries20
pancakes choice of plain, multigrain, buttermilk, strawberry, blueberry, banana or chocolate chip20
trump soho french toast corn flake crusted challah, caramel sauce20

assorted cereals corn flakes, frosted flakes, special k, cheerios, raisin bran, frosted mini wheat, lucky charms ..10
steel cut irish oatmeal prepared with water or milk served with fresh berries and brown sugar ...14
swiss bircher muesli julienned apples, fresh berries14
homemade granola oats, almonds, dried cranberries, sunflower seeds, flax seeds, coconut shavings10

sides8
grilled cotto ham
applewood smoked bacon
turkey bacon
chicken apple sausage
pork sausage
vine ripened tomato provencal
breakfast potatoes
smoked salmon (\$10)

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JUICE

orange juice	8
grapefruit juice	8
apple juice	8
cranberry juice	8
tomato juice	8
freshly squeezed orange juice	10
freshly squeezed grapefruit juice	10
freshly squeezed carrot juice.....	12
freshly squeezed pineapple	12
freshly squeezed watermelon	12
freshly squeezed apple	12
freshly squeezed cucumber	12

WATER

aqua panna bottled water 500ml	10
aqua panna bottled water 1 liter	12
san pellegrino 500ml	10
san pellegrino 1 liter	12

MILK

whole milk	8
2% milk	8
skim milk	8
low fat milk	8
soy milk	8

SODA

coke	8
diet coke	8
sprite.....	8
canada dry ginger ale	8
canada dry tonic	8
canada dry club soda	8

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COFFEE, TEA, HOT CHOCOLATE

COFFEE, TEA,
HOT CHOCOLATE

LAUGHING MAN COFFEE

LAUGHING MAN
COFFEE & TEA

ALL BE HAPPY!

ESPRESSO BY LAUGHING MAN

HOT CHOCOLATE SPECIALTY



LAUGHING MAN
COFFEE & TEA

ALL BE HAPPY!

beautiful products arise from people who love what they do and create as they please, for their own reasons. happy people are free to create their own future and consider the happiness of others. let's all be happy.

while working with an ethiopian coffee farmer named dukale, hugh jackman realized that amazing products and the talented people who make them don't receive the attention they deserve. determined to bring distinctive products to market while supporting individual producers and the growth of local communities, he formed laughing man worldwide. by reinvesting 100% of its profits to assist community development and entrepreneurial education, laughing man worldwide offers assistance for people to begin making their own way.

hugh jackman first created the business laughing man coffee, which brought to market dukale's exceptional coffee. dukale is only one man, one product and one story, but there are many others like him. laughing man worldwide will continue to support new ventures one person at a time.

laughing man coffee

small pot (serves 1-2).....	10
large pot (serves 3-5)	15

espresso	single 8	double 10
café latte	espresso with half steamed milk and some foam	10
americano	espresso with hot water	10
café mocha	espresso, steamed chocolate milk	10
macchiato	shot of espresso and a dollop of foam	10
cappuccino / latte.....		10

when ordering, please specify whole milk, 2% milk, skim milk or soy milk

jacques torres traditional	whipped cream, mini marshmallows, 100% real chocolate	12
jacques torres mexican	whipped cream, mini marshmallows, flavored with ancho, chipotle, allspice, cinnamon	12
jacques torres chi	whipped cream, mini marshmallows, flavored with cardamom, allspice, nutmeg, ginger, cinnamon, cloves	12
laughing man peppermint	whipped cream, mini marshmallows, 100% real chocolate, crushed peppermint..	12

hot chocolate beverages are served with complimentary choice of cookies, chocolate covered strawberries, brownies or marshmallows

THE RONNEFELDT TEA SELECTION



SELECTED TEA SINCE 1823

BLACK TEAS

OOLONG TEA

GREEN TEA

HERBAL INFUSION

FRUIT INFUSION

ronnefeldt has a large but fastidious selected assortment of exquisite teas. all have been produced with the greatest of care – black and green teas according to the orthodox method, which means plucked by hand and further processed with skilled and experienced craftsmanship. it is this craftsmanship and a trained eye that creates from the tea leaves the refined teas that ronnefeldt offers. the trump soho is proudly to promote the best quality teas for our guests enjoy.

darjeeling summer gold10

this fine summer-plucked black tea from the himalayas is often called the “champagne of teas” because of its delicate balance and floral aroma. steep 3-4 minutes in hot water.

assam bari.....10

an extravagant broken leaf tea with a multitude of golden tips and the richest of aromas: strong, spicy and malty. often the favorite tea of coffee aficionados. steep 3-4 minutes in hot water.

english breakfast.....10

a full-bodied black tea with an unmistakable sparkling and lively flavor from the uva district on the island of sri lanka. steep 3-4 minutes in hot water.

earl grey.....10

the rich citrus aroma of bergamot elegantly melded with a full-bodied autumn darjeeling. steep 3-4 minutes in hot water.

oriental oolong.....10

the rich citrus aroma of bergamot elegantly melded with a full-bodied autumn darjeeling. steep 3-4 minutes in hot water.

green dragon10

a delight for the true green tea drinker; with a flowery elegance and luscious fragrance, these hand-picked delicate tea leaves make a rare, mildly tart and refreshing green tea. steep 2-3 minutes in hot water.

morgentau®10

a unique combination made of rich sencha green tea, the flower petals from exotic fruits, and subtle mango & lemon fruit flavors. steep 2-3 minutes in hot water.

jasmine10

the gentle flavor of freshly plucked jasmine blossoms enhance this delicate chinese green tea. steep 2-3 minutes in hot water.

mint & fresh®10

the relaxing cool flavor of mint is accented with the notes of fresh lemongrass. steep this caffeine-free infusion in boiling hot water for at least 5 minutes.

fruity chamomile10

a deliciously wholesome infusion with the gentle sweetness of orange blossom petals. steep this caffeine-free infusion in boiling hot water for at least 5 minutes.

cream orange.....10

a full-bodied rooibos tea from south africa with a creamy and delicate vanilla flavor blended with the vibrancy of ripe oranges. steep this caffeine-free infusion in boiling hot water for at least 5 minutes.

sweet berries10

a surprisingly full flavor of berries comes from sumptuous pieces of real fruit and juices. steep this caffeine-free infusion in boiling hot water for at least 5 minutes.

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TRUMP SOHO
AFTERNOON
TEA SERVICE
[12PM - 6PM]

AFTERNOON TEA
ENCHANTMENTS

HALF BOTTLES
CHAMPAGNE &
SPARKLING

HALF BOTTLES
WHITE WINE

HALF BOTTLES
RED WINE

take a break from your day indulge in a modern twist of the classic afternoon tea, while enjoying spectacular views of new york city.

sweet and savory (serves 1-2).....	38	
seasonal mini scones and devonshire cream		
seasonal mini pastry loaf		
mini truffled egg salad sandwich		
mini smoked salmon and dill sandwich		
mini cucumber and hummus sandwich		
sugar and spice (serves 1-2)	36	
chocolate covered strawberries		
mini cupcakes		
assorted petit fours		
french macaroons		
biscotti		
your choice of tea	10	
darjeeling summer gold	oriental oolong	mint & fresh®
assam bari	green dragon	fruity chamomile
english breakfast	morgentau®	cream orange
earl grey	jasmine	sweet berries

billecart salmon, brut, reims.....	100
perrier-jouet, grand brut, eprenay.....	90
veuve clicquot, reims.....	105
dry creek sauvignon blanc, sonoma	42
grgich cellar chardonnay, napa valley	75
silverado, cabernet sauvignon, napa valley	90

alcoholic beverages are served 8am-4am monday-saturday and noon-4am on sunday.

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ALL DAY DINING

ALL DAY DINING



ALL DAY DINING

[11AM-11PM]

SOUPS

french onion soup	parmesan, gruyère, puff pastry	14
chicken noodle	chicken, fresh vegetable, egg noodles, dill	14
 minestrone	seasonal vegetable, tomato broth	14

SALADS

 soho bibb	heirloom tomatoes, crisp bacon, candied walnuts, green apple, herbed buttermilk blue dressing.....	20
trump caesar	crisp romaine hearts, kale, parmesan, marinated anchovies, sourdough croutons	20
add grilled chicken		8
add grilled shrimp		10
add grilled 5oz filet mignon.....		12
add poached lobster		14
 cobb	choice of ranch, balsamic vinaigrette or herbed buttermilk blue dressing.....	24
caprese	heirloom tomatoes, baby mozzarella, basil pesto, micro basil	20

STARTERS

 jumbo shrimp cocktail	bloody mary cocktail	26
chicken lollipops	naked, bar-b-que or buffalo.....	20
	served with blue cheese dip, baby carrots and celery	
crab cakes	corn salsa, baby arugula spicy remoulade	24
tuna tartar	wakame, avocado, crispy shallots, wonton chips, sriracha soy, micro greens.....	24
 poached maine lobster salad	avocado, cucumber, petite greens, truffle vinaigrette.....	30
local charcuterie for 2	prosciutto san danielle, soppressata, spicy capicola, cornichons, horseradish dijon	26
 herb crusted mac n cheese	aged cheddar, fontina, parmesan, chive crust (add bacon \$2)	18
 lemon pepper tortilla chips	hass guacamole, homemade salsa.....	15
12" flour cheese quesadilla	special blend of cheeses served with guacamole, sour cream, salsa	16
add chicken		8
add shrimp		10
add steak		12
add lobster.....		14

 vegetarian

 gluten free

NEW YORK NEIGHBORHOOD INSPIRED SANDWICHES

BURGERS

TRUMP SOHO SPECIALTY BURGERS

SIDES

tribeca tuna salad	blend fresh herbs and spices, lemon dill aioli, bibb lettuce, sliced tomatoes, whole wheat toast..	20
l.e.s. reuben	heaping warm pastrami, swiss, sauerkraut, russian dressing, marble rye toast.....	22
chelsea market lobster roll	26
poached lobster, chiffonade bibb lettuce, lemon tarragon aioli, toasted brioche roll		
soho smoked chicken club	22
smoked chicken, applewood bacon, avocado, bibb lettuce, sliced tomatoes, white toast		
hell's kitchen bbq chicken	22
pulled roasted chicken, hickory bar-b-que, agro dolce slaw, toasted pretzel bun		
village club	bibb lettuce, sliced cucumbers, tomatoes, avocado, hummus, multigrain toast.....	20
trump soho proudly serves 100% australian kobe beef patties (gluten free sandwich rolls available upon request)		
create your own burger	25
served with choice of parmesan herb fries, sweet potato fries or garden side salad, bibb lettuce, sliced tomato, red onion, half sour pickle choice of 100% australian kobe or homemade turkey patties choice of country white bun, multigrain bun, pretzel bun, jumbo english muffin choice of american, swiss, cheddar, buttermilk blue or mozzarella		
additional toppings \$2 each		
applewood bacon, sautéed mushrooms, portobello mushroom, caramelize onions, sliced avocado, guacamole, fresh jalapenos, sliced cucumber, fried egg, sprouts		
little italy burger	kobe patty, san marzano tomato sauce, pepperoni, mozzarella, fresh basil.....	28
blue hill shroom burger	kobe patty, sautéed mushrooms, portobello, caramelize onions, blue cheese...	30
chef's kitchen sink burger	30
kobe patty, sautéed mushrooms, caramelized onions, bacon, fried egg, spicy remoulade		
union square turkey burger	turkey patty, avocado, sprouts, garlic aioli, multigrain roll	28
seaport rare tuna burger	30
ahi tuna steak, avocado, pickled cucumber, sprouts, lime wasabi aioli, jumbo english muffin		
maui wauai burger	kobe patty, grilled pineapple, ham, sprouts.....	28
wish burger	avocado, cucumber, sprouts, multigrain roll	20
manimal burger	2 kobe patties, ham, bacon, cheddar	36
all sandwiches served with choice of parmesan herb fries, sweet potato fries or garden side salad and half sour pickle (gluten free bread and sandwich roll available upon request)		
parmesan herb fries	8
sweet potato fries	8
garden side salad	8
half sour pickles	8

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LITTLE ITALY

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PANINI'S

ham and gruyere	baby spinach, dijonnaise	22
grilled chicken	brie, avocado, garlic aioli	24
prosciutto san danielle	mozzarella, pesto, baby arugula	22
✓ caprese	beef steak tomatoes, mozzarella, fresh basil, baby arugula	20
truffled brie cheese	honey crisp apples, arugula	20

PASTA DI TRUMP SOHO

served with side of parmesan and red pepper flakes (gluten free spaghetti available)		
spaghetti tomato sauce	homemade tomato sauce, fresh basil (grandma's recipe)	20
fettucini	braised angus short rib, red wine, mirepoix, san marzano tomatoes	26
pappardelle	squid ink pappardelle, fresh maine lobster, asparagus, cream	28
penne ala vodka	san marzano tomato sauce, onion, cream, vodka, parsley	24
rigatoni	shrimp, heirloom tomatoes, white wine, arugula pesto	26
5-cheese ravioli	home made tomato sauce, fresh basil (grandma's recipe)	22

PIZZA DI TRUMP SOHO

fresh from our kitchen to you! trump soho is offering traditional new york style thin crust 12" pizza with a variety of fresh and specialty toppings		
create your own	base of homemade tomato sauce and freshly grated mozzarella cheese	20
add \$2 per ingredient		

ham	prosciutto	jalapeño
pepperoni	bacon	spinach
sausage	roma tomatoes	roasted artichokes
anchovies	red onions	pineapple
grilled chicken	peppers	fresh garlic
shrimp	mushrooms	

SPECIALTY PIZZA CREATIONS

✓ margherita	homemade tomato sauce, fresh mozzarella, roma tomatoes, fresh basil	22
trump supreme	red onions, mushrooms, pepper, shrimp, sausage	26
bbq chicken	red onion, cilantro	26
carnivorous	pepperoni, sausage, ham, grilled chicken, bacon	26
maui wauī	ham, pineapple, red onions	22
✓ tree huggers	red onions, peppers, mushrooms, spinach, broccolini	26

✓ vegetarian

ASIAN DELIGHT

ASIAN DELIGHTS

SOUPS

 traditional miso soup kombu, tofu, scallion.....14

ENTRÉES

steamed pork dumplings16

soy sauce and sriracha

asian chicken lettuce wrap24

bibb lettuce, julienned carrots, pickled cucumbers, wonton crisps, spicy peanut dressing

 vegetable stir fry30

choice of chicken, beef, shrimp or tofu served with jasmine rice

thai coconut green curry32

choice of chicken, beef, shrimp or tofu served with jasmine rice

chicken tikka masala.....32

tomato, cream, masala spices, potato served with jasmine rice and naan

 miso soy glazed salmon34

vegetable medley served with jasmine rice

 grilled korean short ribs36

house made kimchi served with jasmine rice

 vegetarian

 gluten free

SEASONAL
A LA CARTE

SEASONAL A LA CARTE

STARTERS

ENTRÉES



ADDITIONAL SIDES

DESSERTS

jumbo shrimp cocktail	bloody mary cocktail	26
crab cakes	corn salsa, baby arugula spicy remoulade	24
tuna tartar	wakame, avocado, crispy shallots, wonton chips, sriracha soy, micro greens	24
poached maine lobster salad	avocado, cucumber, petite greens, truffle vinaigrette	30
herb crusted mac n cheese	aged cheddar, fontina, parmesan, chive crust (add bacon \$2)	18
local charcuterie for 2	prosciutto san danielle, soppressata, spicy capicola, cornichons, horseradish dijon	26

vancouver seared skuna bay salmon	sautéed garlic spinach, lemon dill buerre	34
ⓧ sesame crusted ahi tuna steak	napa cabbage salad, ginger vinaigrette	36
bricked pressed half chicken	seasonal vegetable medley, brandied thyme jus	34
roasted duck leg confit	garlicky sautéed kale, orange rosemary glaze	32
cedar river farm's filet mignon 8oz	mashed potatoes, grilled asparagus, red wine demi	45
cedar river farm's new york strip 12oz	roasted fingerling potatoes, french beans, red wine demi	40

sautéed seasonal mushrooms	10
buttery mashed potatoes	10
rosemary roasted fingerling potatoes	10
sautéed garlic spinach	10
creamed spinach	10
garlicky sautéed kale	10
french beans with crispy shallots	10
truffle grilled asparagus	10
seasonal vegetable medley	10

classic new york cheesecake	fresh berries, whipped cream	14
valrhona blonde chocolate mousse	dark chocolate glaze, chocolate sauce, buttermilk pannacotta	14
buttermilk pannacotta	seasonal preserve, cinnamon sugar cookie crumble	14
assortment of freshly baked cookies and brownies		14
trump soho homemade ice cream pints	(served with chocolate sauce, sprinkles and crème chantilly)	
ⓧ choice of valrhona chocolate, madagascar vanilla bean, fresh strawberry or chef's seasonal choice		14
ⓧ artisanal cheese plate for 2		26
danish blue, french camembert, vermont goat, swiss, gruyere, grapes, blood orange marmalade		

gluten free



KIDS MENU

MUNCHKIN MENU RISE AND SHINE [6AM - 11AM]

SMOOTHIES

ALL DAY [11AM - 11PM] SANDWICHES

MAIN EVENTS

SWEET TOOTH

small fresh fruit cup and beverage	14
silver dollar stack vermont maple syrup	14
challah french toast vermont maple syrup	14
2 eggs any style.....	14
cold cereal and milk kids seasonal fresh fruit bowl	14
kids seasonal fresh fruit bowl fresh fruits and berries	14
made with low-fat yogurt, touch of acacia honey	
strawberry banana.....	10
mixed berries.....	10
pineapple banana.....	10
choice of french fries or fresh fruit cup and beverage	
2 mini burger or 2 cheeseburger	16
all beef hot dog.....	16
grilled cheese	16
grilled ham and cheese	16
p.b.j. and banana	16
choice of french fries or fresh fruit cup and beverage	
chicken fingers.....	18
grilled chicken breast with buttery mashed potatoes	18
white cheddar mac n cheese	18
penne creamy butter and parmesan.....	18
spaghetti homemade tomato sauce	18
kids seasonal fresh fruit bowl fresh fruit and berries	8
2 fresh baked chocolate chip cookies.....	8
milk shakes chocolate, vanilla or strawberry	8
half pint ice cream chocolate, vanilla or strawberry	8
root beer float vanilla ice cream, cinnamon puff twist, warm chocolate sauce.....	8
candy bar treat	8

signature creation from the pastry team including oreo, toffee, peanut butter, marshmallow chocolate

vegetarian

gluten free

LATE NIGHT

LATE NIGHT

LATE NIGHT [11PM-6AM] EGGS/GRIDDLE

SOUPS/ APPETIZERS

SALADS

NEW YORK NEIGHBORHOOD INSPIRED SANDWICHES

LITTLE ITALY

PIZZA

DESSERTS

two eggs prepared any style served with breakfast potatoes and choice of toast22
add bacon, turkey bacon, chicken sausage or pork sausage8
belgian waffle fresh berries, chantilly cream, vermont maple syrup20

chicken noodle chicken, fresh vegetable, egg noodles, dill14
⊗ minestrone seasonal vegetable, tomato broth14
⊗ jumbo shrimp cocktail bloody mary cocktail26
chicken lollipops naked, bar-b-que or buffalo, served with blue cheese dip, baby carrots and celery..20
lemon pepper tortilla chips hess guacamole, home made salsa15

⊗ soho bibb heirloom tomatoes, crisp bacon, candied walnuts, green apple, herbed buttermilk blue dressing.....20
caesar crisp romaine hearts, parmesan, marinated anchovies, sourdough croutons20
add grilled chicken8
add grilled shrimp10
add grilled 5oz filet mignon.....12
add poached lobster14

served with choice of parmesan herb fries, sweet potato fries or garden side salad
tribeca tuna salad blend fresh herbs and spices, lemon dill aioli, bibb lettuce, sliced tomatoes, whole wheat toast .20
soho smoked chicken club smoked chicken, applewood bacon, avocado, bibb lettuce, sliced tomatoes, white toast ..22
grilled chicken panini brie, avocado, garlic aioli24
create your own burger25
served with choice of parmesan herb fries, sweet potato fries or garden side salad, bibb lettuce, sliced tomato, red onion, half sour pickle
choice of 100% australian kobe or homemade turkey patties
choice of country white bun, multigrain bun, pretzel bun, jumbo english muffin
choice of american, swiss, cheddar, buttermilk blue or mozzarella
additional toppings \$2 each
applewood bacon, sautéed mushrooms, portobello mushroom, caramelize onions, sliced avocado, guacamole,
fresh jalapenos, sliced cucumber, fried egg, sprouts

spaghetti tomato sauce home made tomato sauce, fresh basil20
penne ala vodka san marzano tomato sauce, onion, cream, vodka, parsley24

create your own base of homemade tomato sauce and freshly grated mozzarella cheese20
add \$2 per ingredient

ham	grilled chicken	roma tomatoes	jalapeno	roasted
pepperoni	shrimp	red onions	spinach	artichokes
sausage	prosciutto	peppers	pineapple	
anchovies	bacon	mushrooms	fresh garlic	

classic new york cheesecake fresh berries, whipped cream14
assortment of freshly baked cookies and brownies.....14
⊗ trump soho homemade ice cream pints (served with chocolate sauce, sprinkles and crème chantilly)
choice of valrhona chocolate, madagascar vanilla bean, fresh strawberry or chef's seasonal choice.....14

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BEER, WINE AND SPIRITS

BEER, WINE
AND SPIRITS

IN ROOM DINING
WINE LIST

1/2 BOTTLES
CHAMPAGNE

1/2 BOTTLES
WHITE

1/2 BOTTLES RED

CHAMPAGNE &
SPARKLING

WHITE WINES

ROSE WINES

	gl/ full btl
veuve cliquot ponsardin, yellow label, reims	105
billecart salmon, brut, reims	100
perrier-jouet, grand brut, epernay	90
dry creek sauvignon blanc, sonoma.....	42
grgich cellar chardonnay, napa valley.....	75
silverado, cabernet sauvignon, napa valley.....	90
trump “sp” blanc de blanc, monticello.....	105
trump, “sp” rose, virginia	105
marquis de la tour, brut.....	45
moet & chandon, imperial, reims.....	135
moet & chandon, nectar imperial rose, reims.....	285
moet & chandon, dom perignon reims.....	550
veuve cliquot ponsardin, yellow label, reims	175
veuve cliquot ponsardin, rose, reims	275
louis roederer, cristal, reims.....	750
trump sauvignon blanc, monticello, virginia	14/65
trump chardonnay, monticello, virginia	14/65
kendall jackson grand reserve chardonnay, central coast.....	75
far niente, chardonnay, napa valley	225
dipinti, pinot grigio, trentino.....	50
rodney strong, chalk hill, sonoma, ca.....	95
chassagne-montrachet, 1er cru, les chenevottes, france	235
domaines ott, côtes de provence, france	80

alcoholic beverages are served 8am-4am monday-saturday and noon-4am on sunday.

RED WINES

	gl/ full btl
trump simply red, monticello, virginia	14/65
natura merlot, chile	55
mondavi private selection cabernet	55
raymond cabernet sauvignon sommelier selection, north coast	75
far niente, cabernet sauvignon, napa valley	240
caymus, cabernet sauvignon, rutherford.....	240
tapiz malbec, mendoza, argentina	70
stags' leap, petite syrah, napa, california	125
etude, pinot noir, napa valley	140
chateau de pez, st. estephe, bordeaux, france	130

please call for our reserve offerings from our wine cellar

IMPORTED BEER

amstel light, holland.....	12
heineken, the netherlands.....	12
corona, mexico	12
peroni, italy.....	12

DOMESTIC BEER

blue moon, colorado	12
brooklyn brewery, new york	12
coors light, colorado	12

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LIQUOR BY
THE BOTTLE
VODKA

GIN

RUM

TEQUILA

COGNAC

SCOTCH,
BLENDED

absolut	150
absolut vanilla.....	150
stolichnaya	225
ketel one	245
belvedere.....	245
grey goose.....	275
bombay	200
tanqueray	225
tanqueray no. ten.....	245
bombay sapphire.....	245
mount gay	125
captain morgan	150
bacardi silver.....	165
10 cane	175
pyrat xo	195
flor de caña 18 year centenario	225
herradura reposado	195
don julio blanco	225
patrón silver	225
hennessy v.s.o.p.	275
rémy martin v.s.o.p.	300
chivas regal, 12 year	225
dewars white label.....	225
johnnie walker black.....	250
johnnie walker gold.....	325
johnnie walker blue.....	725
glenlivet, 12 year	325
macallan 12	325
macallan 18	650

WHISKEY

mekhong.....	80
jameson	200
crown royal	225
jack daniel's	225
knob creek	225
makers mark.....	225
woodford reserve.....	225

CORDIALS

campari	125
amaretto disaronno	150
frangelico.....	150
baileys	175

HOSPITALITY

HOSPITALITY

HOSPITALITY

HOT

entertaining in the privacy of your own room is just a phone call away. let us cater to your party needs by preparing a gourmet selection of hot and cold canapés to be delivered. please contact in-room dining to customize all your entertaining desires. advance notice of 4 hours is appreciated on all orders.

vegetable spring roll	sweet thai chili sauce	\$36	per dozen
curried chicken skewer	mango chutney	\$36	per dozen
caramelized onion and blue cheese tart		\$36	per dozen
old bay crab cake	spicy remoulade	\$36	per dozen
peking duck spring roll	spiced honey mustard	\$36	per dozen
meatball bites	spicy tomato sauce.....	\$36	per dozen
churrasco beef skewer	chimichurri	\$36	per dozen

COLD

baby tomato and mozzarella skewer	basil pesto	\$36	per dozen
tomato and basil bruschetta.....		\$36	per dozen
smoked salmon terrine, dill crème fraiche		\$36	per dozen
sliced cucumber and hummus	red pepper coolis.....	\$36	per dozen
truffled chicken rilette and grape	multigrain crostini	\$36	per dozen
hawaiian tuna poke	wonton crisp, pickled cucumber	\$36	per dozen
jumbo shrimp cocktail	bloody mary cocktail sauce	\$36	per dozen

PARTY PLATTERS

minimum 4 people			
crudités.....		18	per person
baby carrots, celery, peppers, cucumbers asparagus, baby tomatoes creamy spinach dip, roasted pepper hummus			
charcuterie.....		22	per person
prosciutto san danielle, soppressata, spicy capicola cornichons, marinated olives, roasted peppers assorted breads, horseradish dijon			
cheese board.....		22	per person
danish blue, french camembert, vermont goat swiss gruyere, grapes, dried fruits, assorted nuts blood orange marmalade, assorted crackers			
mediterranean		20	per person
grilled seasonal vegetable, roasted peppers balsamic cipolini onions, tabouleh, marinated olives feta cheese, hummus, pita bread			
south of the border		24	per person
choice of 2 types of quesadillas cheese, chicken, steak, shrimp or vegetable lemon pepper tortilla chips, lettuce, diced tomatoes, guacamole, salsa, sour cream			
sports		30	per person
lollipop wings, chicken fingers burger sliders, french fries baby carrots, celery, blue cheese dip			



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