
TRUMP TOWER PLATTERS

ENTER THE LOBBY \$100

1 pound maine lobster, 4oz jumbo alaskan king crab leg, 6 colossal shrimp & 6 of today's oysters (serves 2-3)

ASCEND THE TERRACE \$190

1 & 1/2 maine lobsters, 6oz jumbo alaskan king crab leg, 9 colossal shrimp, 1 dozen of today's oyster & grouper ceviche (served 3-5)

INDULGE THE PENTHOUSE \$295

2 maine lobsters, 8oz jumbo alaskan king crab leg, 1 dozen colossal shrimp, 18 of today's oysters, ahi tuna poke & grouper ceviche (serves 5-7)

Build it Bigger

half dozen colossal shrimp \$38 | alaskan king crab (4oz) \$24
oysters (half dozen) \$22 | whole one pound maine lobster \$34

ON A BUN

LOBSTER MAITAKE ROLL \$38

warm tail and claws of a one pound maine lobster, sautéed maitake mushrooms & soprafina ricotta on a toasted new england bun

WAGYU SLIDERS \$28

wagyu beef, prairie breeze cheddar, arugula, house-made ketchup & burger sauce on toasty brioche buns

K-CHICK STEAM BUN \$26

korean fried chicken tossed in a sweet & spicy sauce on gua bao with white radish pickle

OPEN FACE

ROPA VIEJA \$28

shredded seasoned beef short rib & melted swiss cheese on plantain arañitas with jicama-citrus salad

PORK BELLY PASTOR \$26

berkshire pork belly with chilies, grilled pineapple & cotija cheese on sweet corn arepas with a roasted corn & black bean salad

PORTOBELLO FOCCACIA \$26

grilled portobello, burrata cheese, oven dried tomato, roasted red pepper puree, basil pesto & arugula on a toasted focaccia

Executive Chef Michael Fiddler

SNACKS

CHILI LIME CASHEWS \$8

toasted with in chili & lime

FRENCH FRIES \$18

french fried potatoes with homemade ketchup, white bbq sauce, island aioli, pickled vegetables & take it with you hot sauce

FRESCO

AHI TUNA POKE \$26

sesame, soy, yuzu, chili & scallions

GROUPER CEVICHE \$26

gazpacho marinated vegetables

JUMBO LUMP CRAB SALAD \$26

ripe mango, avocado, ruby grapefruit, red onion & citrus dressing

ON THE PLATE

SEAFOOD PARRILLADA \$75

whole maine lobster, seared day boat scallops, jumbo prawns with grilled corn, blistered tomatoes, brown butter & smoked olive oil

SEARED DAY BOAT SCALLOPS \$32

asparagus and summer vegetable ratatouille, orange gastrique & basil puree

SPICY GRILLED PRAWNS \$30

spanish potato and egg tortilla, spicy peanut sauce & toasted coconut

CHICKEN PAILLARD \$26

marinated chicken breast, lemon, capers, wild arugula salad & shaved parmesan

SOFT SHELL CRAB \$28

pan-seared soft shell crab, avocado, lettuce, tomato, pickled onion, miso aioli & malt vinegar with jerusalem salad

SWEET CRAVINS

BAKED ALASKA \$15

coconut brown butter cake, blueberry ice cream & torched meringue

CHOCOLATE INDULGENCE \$15

chocolate cake, dark chocolate ganache, caramel butter cream, cinnamon & mascarpone mouse

POT DE CRÈME TRIO \$18

frangelico, chocolate, orange blossom

STRAWBERRY SHORTCAKE \$15

shortcake, crème fraiche macerated strawberries & grand marnier

\$100 SUNDAE

20 scoops of ice cream macerated strawberries, chocolate crunch, milk chocolate rocher, pistachio nougat, raspberries, strawberry pearls mascarpone cream, griots, caramel & chocolate sauce

The Terrace
at Trump

