

The Terrace

at Trump

TRUMP TOWER PLATTERS

Enter the lobby \$100

1 pound maine lobster, 4oz 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 alaskan king crab leg, 9 colossal shrimp
1 dozen of today's oysters & grouper ceviche (serves 3-5)

Indulge the penthouse \$295

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

BUILD IT BIGGER

Half Dozen Colossal Shrimp \$38 Alaskan King Crab (4oz) \$24

Half Dozen Oysters \$22 Whole One Pound Maine Lobster \$34

ON A BUN

P.L.T. – pancetta, lobster & tomato \$38

warm tail and claws of a one pound maine lobster, tarragon lemon
butter, pancetta, & heirloom tomatoes on a toasted new england bun

Shrunken burgers \$28

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

Bulgogi wrap \$32

bulgogi marinated grilled beef ribeye, pickled vegetables,
mixed greens & a touch of ssamjang, rolled in a toasted flour tortilla

Spiced chicken triplets \$26

garam masala spiced ground chicken, tzatziki relish & spinach
on soft pretzel buns

Portobello focaccia \$26

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



BITES



\$8 each / 4 for \$24

Pickled Chayote & Peppers | Chili Lime Cashews
Cheese & Habanero Jelly | Bacon Cheddar Cookies

FRESCO

Yellow fin tuna tartare \$26

dashi gelee, yuzu pearls, scallion & pink peppercorn

Grouper ceviche \$26

citrus, grapes, mango, red onion & olive oil

Tomato & watermelon salad \$22

grape tomatoes, tomato hearts, compressed watermelon
with arugula, feta & agrumato lemon oil

Octopus salpicon \$26

roasted red peppers, capers, cornichons, avocado & lime sour cream

BY THE COAST

Grilled red snapper \$34

toasted almond, tomato romesco & charred lemon dressed watercress

Tamarind prawns \$36

tamarind glazed grilled prawns, roasted corn salsa & fried plantain

Steamed black ice mussels \$22

white wine, garlic, leeks & tomatoes

Shrimp croquettes \$24

seasoned shrimp in cheddar cheese béchamel
breaded & lightly fried with a creamy cocktail sauce

SWEET CRAVINGS

Peach melba \$15

almond financier, raspberry coulis, peach sorbet

Fruit raspado \$15

berries, vanilla ice cream, shaved ice, exotic syrups

Whoopie pie \$15

banana caramel, chocolate marshmallow, red velvet cream cheese

Nutella chocolate profiteroles \$15

hazelnut profiteroles, chocolate ice cream, nutella fudge sauce

Coconut cream pie \$18

coconut custard, rum chantilly, espresso