

# ROOM SERVICE DINNER

Served from 6:00 p.m. until 9:30 p.m.

## STARTERS

**TURMERIC ROASTED HEIRLOOM CARROT BISQUE** (GF, V) **\$16**  
with Maple Yogurt, Basil, Leeks, and Carrot Powder



**FRENCH ONION SOUP** **\$16**  
with Comté Cheese & Brioche Crouton



**SUSHI MAKI** (GF) **\$20**  
with Spicy Tuna, Avocado, Seaweed, Wasabi, and Pickled Ginger



**BRAISED HOLLAND STYLE LEEKS** (GF, V+) **\$18**  
with Scented Rice, Oyster Mushroom, Hazelnut, and Balsamic



**POTATO CROQUETTE** (V) **\$18**  
with Caramelized Onions, Potato Foam, Truffles, and Baby Greens






**TRIPLE BEEF TARTARE** (GF) **\$18**  
with Potato Chips, Beef Aioli, Soft-Boiled Egg, and Shaved Parmesan



**LITTLE GEM CAESAR SALAD** **\$16**  
with White Anchovies, Croutons, and Aged Parmesan



**MOHONK HOUSE SALAD** (GF, V+) **\$16**  
with Local Artisan Lettuce, Tomatoes, Cucumbers, Carrots, and Grilled Asparagus

**HOUSE-MADE DRESSINGS** (GF)  
Sherry Shallot (V+), Fat-Free Italian (V+), Ranch (V)  , Creamy Balsamic (V) 

 Dairy  Egg  Shellfish  Fish

 Wheat  Peanuts/Treenuts/Coconut/Sesame  Pork

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

# ROOM SERVICE DINNER

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## ENTREES

### ROASTED TENDERLOIN OF BEEF (GF) \$48

with Crushed Yukon Gold Potatoes, Hon Shimeji Mushrooms, Wilted Greens, and Bone Marrow Jus  
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### SEARED SALMON FILET (GF) \$36

with Pea Leaves, Fermented Grains, Broccolini, Miso-Lemongrass Sauce  
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### BURRATA RAVIOLI (V) \$32

With Carrot Cream, Mixed Herbs, and Shaved Parmesan  
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### GEMELLI BOLOGNESE \$32

Classic Sauce with Pork, Beef, and Veal, served with Shaved Grana Padano Cheese  
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### GLAZED EGGPLANT (V) \$30

with Spelt, Tempeh, Asparagus, Broccolini, Tomatoes, and Herb Sauce  
🌿 🍷

### HONEY AND SAGE ROASTED BONE-IN CHICKEN BREAST \$32

with Israeli Couscous, Zucchini, Yellow Squash, Raisins, and Natural Chicken Jus  
🌿 🍷

### COFFEE-MAPLE GLAZED BEEF SHORT RIB (GF) \$42

with Celeriac, Mushrooms, Watercress, and Natural Jus  
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### MEATLESS QUINOA MEATBALLS (V) \$30

with Charred Broccoli, Cauliflower, Cashews, Naan, and Coconut-Green Curry Broth  
🥜 🌿 🥚 🍷

*No additional gratuities are expected. Menus are subject to change based on seasonality and availability.  
We cannot guarantee the absence of cross-contamination. Please let your server know if you have any food allergies.*

# ROOM SERVICE DESSERT

*Served from 6:00 p.m. until 9:30 p.m.*

## MOHONK CRUNCH CAKE

**\$14**

with Vanilla Sponge, Toffee, Pecans, Chocolate Ganache, Salted Caramel & Orange Peel



## OLIVE OIL CAKE

**\$14**

with Lemon, Toasted Almond, Pomegranate and Port Wine Syrup



## WHITE WINE POACHED PEARS

**\$14**

with Vanilla Custard, Honey, and Lemon Cream



## CHOCOLATE CAKE (GF, V+)

**\$14**

with Chocolate Custard, Cocoa Nibs, Cherries, and Almond Milk Ice Cream



## COMPOSED CHEESE PLATE (V)

**\$14**

with Local Cheese, Seasonal Jam, Local Honey Comb & Fig Bread



## SELECTION OF HOUSE-MADE ICE CREAMS & SORBETS (V, V+)

**\$8**



Dairy   Egg   Shellfish   Fish

Wheat   Peanuts/Treenuts/Coconut/Sesame   Pork

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# DRINKS & SNACKS

Served from 7:30 AM to 10 PM  
For service, please dial 2364 to place an order

## DRINKS

<b>Bottles of Water</b>	5
<b>Saratoga Sparkling Water</b> (sm / lrg)	8 / 14
<b>Coffee</b> (per person)	10
<b>French Press Coffee</b> (sm / lrg)	14 / 16
<b>Assorted Art of Tea Box</b> (7 bags)	12
(earl grey creme, english breakfast, happy, tali's masala chai, dark chocolate peppermint, mint green)	
(caffeine free - pacific mint, french lemon ginger, white coconut creme, egyptian chamomile)	
<b>Hot Chocolate</b>	8
<b>Juice</b>	8
(apple, orange, grapefruit, cranberry, pineapple, V8 & prune)	
<b>Soft Drinks</b>	6
(pepsi, diet pepsi, ginger ale, sprite)	
<b>Assorted Seltzers</b>	6
(plain, black cherry, orange, lemon lime)	
<b>Red Bull Energy Drinks</b> (regular or sugar free)	7.50
<b>Starbucks Espresso Double Shots</b>	7.50
<b>Raspberry Yerba Mate Herbal Energy Drink</b>	7.50

## FEATURED WINE & COCKTAILS

<b>Mimosa</b>	14
<b>Bloody Mary</b>	14
<b>White Claw</b>	9
(raspberry, mango)	
<b>Cabernet Sauvignon</b>	62 btl
Hahn Estate, CA, 2021	
<b>Chardonnay</b>	62 btl
Dough, Sonoma County, CA, 2019	

Full Bar and Wine List  
Available  
12 PM To 9:30 PM

## KIDS MENU

Served From Noon to 9:30 P.M

<b>House-Made Macaroni and Cheese</b>	12
<b>House- Made Pasta Marinara with Parmesan Cheese</b>	12
(gluten free upon request)	
<b>Kids Spaghetti and Meatballs</b>	12
(gluten free upon request)	
<b>Crispy Chicken Tenders with French Fries</b>	12
<b>Cheeseburger on Brioche Bun with French Fries</b>	12
(gluten free upon request)	
<b>Fresh Tossed Salad with Tomatoes and Cucumbers</b>	10
(choice of house dressing)	
<b>Fresh Fruit Bowl with Yogurt Dip</b>	10
<b>Kids Assorted Steamed Vegetables</b>	10

## SNACKS

<b>12" Cheese or Pepperoni Pizza</b>	30
(gluten-free cauliflower crust available)	
<b>Assorted Deep River Chips</b> (per bag)	3.75
(sea salt, rosemary & olive oil, dill pickle, sour cream & onion)	
<b>Assorted Chobani Greek Yogurts</b>	3.50
(plain, blueberry, strawberry)	
<b>Orchard Valley Organic Trail Mix</b>	4.75
<b>KIND Bars</b>	6.75
(dark chocolate)	
<b>CLIF Peanut Butter Protein Bars</b>	6.75
<b>Dried Mango Pack</b>	7.25
<b>Grass Fed Beef Jerky</b>	6.50
<b>Smart Pop White Cheddar Popcorn</b>	4.50
<b>Organic Gummy Bear Packs</b> (vegan)	7.25

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