

ROOM SERVICE DINNER

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

STARTERS

SUNCHOK VELOUTÉ (GF, V) \$16

with Saffron Poached Pear, Croutons, Mustard Seeds, and Sunchoke Chips



FRENCH ONION SOUP \$16

with Comté Cheese & Brioche Crouton



JAMBON DE BAYONNE (GF) \$18

French Prosciutto with Burrata, Mission Figs, Arugula, and Saba



DRY AGED KAMPACHI (GF) \$20

with Minus 8 Dressing, Fresh Horseradish, Shiso Cress, and Himalayan Salt



CRISPY LOBSTER AND SHRIMP ROULADE \$18

with Tartar Sauce, Grilled Lettuce, Charred Vegetables and Parmesan Cheese



ROASTED GARLIC AND WHITE BEAN DIP (V+) \$16

with Garlic, Lemon Zest, Pine Nuts, Parsley, and Pita Chips



SHAVED KOHLRABI SALAD (GF, V) \$16

with Apples, Frisée, Chives, and Caraway Seed Dressing

MOHONK HOUSE SALAD (GF, V+) \$16

with Local Artisan Lettuce, Tomatoes, Cucumbers, Carrots & 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

GRILLED DRY AGED RIB EYE OF BEEF (GF) \$48
with Butternut Squash Purée, Parsnip, Savoy Cabbage, and Perigueux Sauce


POTATO CRUSTED WILD CAUGHT HALIBUT (GF) \$36
with Shishito Peppers, Tomatoes, Basil, and Sauterne Beurre Blanc
  

TOFU-CELERIAC CAKE (V+) \$32
with Zucchini, Yellow Squash, Lentils, Tomato, Olives, and Garlic


CAMPANELLI PASTA (V) \$32
with Broccoli Di Ciccio, Lovage, Peas, and Spinach Pesto
  

GLAZED LOCAL BONE-IN CHICKEN (GF) \$32
with Turnips, Carrots, Bacon, Potato, and Chicken Jus
 

GEMELLI BOLOGNESE \$32
Classic Sauce with Pork, Beef, and Veal, served with Shaved Grana Padano Cheese
  

BUTTER BEAN CASSOULET (V) \$30
with Maitake Mushrooms, Sweet Potato, Tomatoes, Croutons, and Almonds
  

SEARED AUSTRALIAN LAMB LOIN (GF) \$46
with Carrot Purée, Lamb Cake, Carrots, Fava Bean, and Lamb Jus
  

*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



MILK CHOCOLATE BUDINO (GF)

\$14

with a Liquid Passion Fruit and Pineapple Center, Dark Chocolate Glaze, and Tropical Fruit Compote



WARM APPLE CRISP (V)

\$14

with Vanilla Custard and Lemon Shiso Ice Cream



CARROT CAKE (GF, V+)

\$14

with Cream Cheese Frosting and Carrot Ribbons



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

Bottles of Water	5
Saratoga Sparkling Water (sm / lrg)	8 / 14
Coffee (per person)	10
French Press Coffee (sm / lrg)	14 / 16
Assorted Art of Tea Box (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)	
Hot Chocolate	8
Juice	8
(apple, orange, grapefruit, cranberry, pineapple, V8 & prune)	
Soft Drinks	6
(pepsi, diet pepsi, ginger ale, sprite)	
Assorted Seltzers	6
(plain, black cherry, orange, lemon lime)	
Red Bull Energy Drinks (regular or sugar free)	7.50
Starbucks Espresso Double Shots	7.50
Raspberry Yerba Mate Herbal Energy Drink	7.50

FEATURED WINE & COCKTAILS

Mimosa	14
Bloody Mary	14
White Claw	9
(raspberry, mango)	
Cabernet Sauvignon	62 btl
Hahn Estate, CA, 2021	
Chardonnay	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

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

SNACKS

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

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