

# ROOM SERVICE LUNCH

*Served from 12 p.m until 6 p.m.*

## STARTERS

**CHEF'S SOUP OF THE DAY** \$12

**BLISTERED SHISHITO PEPPERS** (V, GF) \$15  
Green Goddess | Grilled Lemon

**STRACCIATELLA BREAD** (V) \$15  
Warm Ricotta Dip | Extra Virgin Olive Oil | Oregano

**CHOPPED SALAD** (GF) \$16  
Romaine | Bacon | Cucumber | Chickpeas | Tomatoes | Avocado | Lemon-Dijon Dressing  
(V or V+ Upon Request)

**MOHONK HOUSE SALAD** (GF, V or V+) \$14  
Local Artisan Lettuce | Tomatoes | Carrots | Cucumbers | Grilled Asparagus

*Choice of Dressings*  
*Creamy Balsamic (V) | Ranch (V) | Sherry-Shallot (V+) | Fat-Free Italian (V+)*

*No additional gratuities are expected.  
We cannot guarantee the absence of cross-contamination.  
Please let your server know if you have any food allergies.*



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## WOOD FIRED SPECIALTIES

### **PANUOZZO NAPOLETANO SANDWICH \$27**

Italian Sausage | Fire Roasted Peppers | Provolone | Italian Salad | Marinara Sauce | Garlic Aioli

### **SALUMERIA BIELLESE PEPPERONI PIZZA \$23**

Chanterelle Mushrooms | Caramelized Onions | Local Honey  
*(GF Upon Request)*

### **FRESH MOZZARELLA AND CURED ROMA TOMATOES PIZZA (V) \$23**

Basil Oil | Pine Nuts  
*(GF Upon Request)*

### **FIRE ROASTED EGGPLANT AND MUSHROOM FLATBREAD (V) \$25**

Feta | Tahini  
*(GF Upon Request)*

## SANDWICHES

*Served on Brioche Bun with French Fries*

### **HOUSE HALF POUND BEEF BURGER \$32**

Choice of Cheese | House Burger Sauce | Red Onion Jam  
*(GF Upon Request)*

### **VEGETARIAN BURGER (V) \$29**

Choice of Cheese | House Burger Sauce | Red Onion Jam  
*(V+ Upon Request)*

### **CRISPY CHICKEN SANDWICH \$27**

Coleslaw | Bread and Butter Pickles | Dijon Aioli



# ROOM SERVICE DESSERTS

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## TRIPLE CHOCOLATE CAKE

\$15

Crème Anglaise | Candied Cacao Nibs

## BASQUE CHEESECAKE (GF)

\$15

Sabayon | Orange Syrup | Blood Orange Ice Cream

## TIRAMISU

\$15

Espresso Sabayon | Chocolate Covered Espresso Beans

## APPLE TARTE TATIN

\$15

Salted Caramel | Feuilletine

## SELECTION OF HOUSE-MADE ICE CREAMS AND SORBETS

\$9

*(GF Upon Request)*

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

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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
<i>(earl grey creme, english breakfast, happy, tali's masala chai, dark chocolate peppermint, mint green)</i>	
<i>(caffeine free - pacific mint, french lemon ginger, white coconut creme, egyptian chamomile)</i>	
<b>Hot Chocolate</b>	8
<b>Juice</b>	8
<i>(apple, orange, grapefruit, cranberry, pineapple, V8 &amp; prune)</i>	
<b>Soft Drinks</b>	6
<i>(pepsi, diet pepsi, ginger ale, sprite)</i>	
<b>Assorted Seltzers</b>	6
<i>(plain, black cherry, orange, lemon lime)</i>	
<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
<i>(raspberry, mango)</i>	
<b>Cabernet Sauvignon</b>	62 btl
<i>Hahn Estate, CA, 2021</i>	
<b>Chardonnay</b>	62 btl
<i>Dough, Sonoma County, CA, 2019</i>	



## 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
<i>(gluten free upon request)</i>	
<b>Kids Spaghetti and Meatballs</b>	12
<i>(gluten free upon request)</i>	
<b>Crispy Chicken Tenders with French Fries</b>	12
<b>Cheeseburger on Brioche Bun with French Fries</b>	12
<i>(gluten free upon request)</i>	
<b>Fresh Tossed Salad with Tomatoes and Cucumbers</b>	10
<i>(choice of house dressing)</i>	
<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
<i>(gluten-free cauliflower crust available)</i>	
<b>Assorted Deep River Chips</b> (per bag)	3.75
<i>(sea salt, rosemary &amp; olive oil, dill pickle, sour cream &amp; onion)</i>	
<b>Assorted Chobani Greek Yogurts</b>	3.50
<i>(plain, blueberry, strawberry)</i>	
<b>Orchard Valley Organic Trail Mix</b>	4.75
<b>KIND Bars</b>	6.75
<i>(dark chocolate)</i>	
<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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