

# ROOM SERVICE DINNER

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

## STARTERS

**WHITE BEAN VELOUTÉ** (GF, V) \$16  
with Onions, Scallions, and Red Peppers

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

**WARM DIVER SCALLOPS** (GF) \$20  
with Leek Cream, Caviar, and Roasted Vegetable Vinaigrette

**POACHED LOCAL FARM EGG** (GF) \$18  
with Potato Mousseline, Mushrooms, Pancetta, and Chives

**ROASTED CARROT HUMMUS** (V+) \$18  
with Dates, Roasted Carrots, Crosnes, and Pita Bread  
*(GF Upon Request)*

**ARUGULA AND FENNEL SALAD** (GF, V) \$16  
with Butternut Squash, Pepitas, Walnuts, Feta Cheese, and Honey-Citrus Vinaigrette

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

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

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## ENTREES

**GRILLED PRIME NY STRIP STEAK** (GF) \$48  
with Chili Mashed Potato, Roasted Carrots, and Bordelaise Sauce

**STEAMED ALASKAN HALIBUT** (GF) \$36  
with Green Cauliflower Cream, Kohlrabi, Mussels, and Crisp Greens

**CAVATELLI BOLOGNESE** \$32  
Classic Sauce made with Pork, Beef, and Veal, served with Shaved Grana Padano Cheese  
*(GF Upon Request)*

**MULTIGRAIN RISOTTO** (V) \$30  
with Spinach, Butternut Squash, Pumpkin Seeds, and Local Goat Cheese

**FRESH TAGLIATELLI PASTA** (V+) \$30  
with Zucchini, Tomatoes, Capers, Olives, Carrots, and Garlic Tomato Sauce  
*(GF Upon Request)*

**GLAZED LOCAL CHICKEN BREAST** (GF) \$34  
with Confit Potato, Leeks, Mustard Greens, Herb Purée, and Truffle Jus

**SEARED LOIN OF LAMB** (GF) \$48  
with Salsify Puree, Rutabaga, Cipollini Onion, Asparagus, and Capers Lamb Jus

*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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# ROOM SERVICE DESSERT

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## **MOHONK CRUNCH CAKE**

**\$14**

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

## **VACHERIN (GF)**

**\$14**

Meringue with Citrus Cream, Key Lime Curd, and Candied Kumquats

## **CHOCOLATE CREMEUX (GF)**

**\$14**

with Chocolate Panna Cotta, Bananas, and Spiced Caramel

## **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  
*(GF Upon Request)*

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

**\$8**

*(GF Upon Request)*

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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>	

*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
<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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