

ROOM SERVICE DINNER

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

STARTERS

BUTTERNUT SQUASH BISQUE (GF, V) \$16
with Red Onion, Pumpkin Seed Pesto, Crispy Carrots, and Sage

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

JAMBON DE BAYONNE (GF) \$20
with Confit Yukon Gold Potato, Pickled Onions, Mustard Cream, and Grated Parmesan

CITRUS CURED SALMON (GF) \$20
with Onion Soubise, Salmon Roe, Pickled Vegetables, and Dill Oil

CREAMY AVOCADO MOUSSE (V+) \$18
with Tomatillos, Cilantro, Pons Oil, and Pita Chips
(GF Upon Request)

WINTER CHICORY SALAD (GF, V) \$16
with Honeycrisp Apples, Candied Pecans, Blue Cheese, and Lemon-Herb Vinaigrette
(V+ Upon Request)

MOHONK HOUSE SALAD (GF, V+) \$16
Local Artisan Lettuce, Tomatoes, Cucumbers, Carrots & 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 RIBEYE OF BEEF (GF) \$46

with Potato Croquette, Parsnip Purée, Asparagus, Punarella, Red Wine Demi-Glace

PAN SEARED RED GROUPER (GF) \$34

with Celery Root Purée, Tomato Jam, Broccolini, and Champagne Beurre Blanc

HANDMADE PASTA \$32

with Duck Ragu, Root Vegetables, Ricotta Cheese, and Shaved Winter Truffle

SPICE ROASTED CAULIFLOWER (GF, V+) \$30

with Raisins, Grapes, Pine Nuts, Capers, and Coconut-Lemongrass Sauce

PAN BRAISED CHICKEN BREAST (GF) \$32

with Kabocha Purée, Savory Cabbage, Turnips, and Chicken Jus

RICOTTA AND HERB Malfatti (V) \$30

with Winter Squash, Spinach, Chestnut, Basil Pesto, and Parsnip Velouté

SEARED VEAL LOIN (GF) \$36

with Brussels Sprouts, Red Bliss Potatoes, Maitake Mushrooms, and Tarragon Cream Sauce

No additional gratuities are expected.

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 p.m. until 9:30 p.m.

MOHONK CRUNCH CAKE

\$14

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

CREME FRAICHE MOUSSE

\$14

with Blueberries, Ladyfingers, and Lavender Ice Cream

YOGURT AIR (GF)

\$14

with Granola, Mixed Berries, and Strawberry Syrup

CHOCOLATE CAKE (GF, V+)

\$14

with Chocolate Orange Avacado Mousse, Chocolate Sauce, and Candied Orange

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

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
<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>	
Hot Chocolate	8
Juice	8
<i>(apple, orange, grapefruit, cranberry, pineapple, V8 & prune)</i>	
Soft Drinks	6
<i>(pepsi, diet pepsi, ginger ale, sprite)</i>	
Assorted Seltzers	6
<i>(plain, black cherry, orange, lemon lime)</i>	
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
<i>(raspberry, mango)</i>	
Cabernet Sauvignon	62 btl
<i>Hahn Estate, CA, 2021</i>	
Chardonnay	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

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

SNACKS

12" Cheese or Pepperoni Pizza	30
<i>(gluten-free cauliflower crust available)</i>	
Assorted Deep River Chips (per bag)	3.75
<i>(sea salt, rosemary & olive oil, dill pickle, sour cream & onion)</i>	
Assorted Chobani Greek Yogurts	3.50
<i>(plain, blueberry, strawberry)</i>	
Orchard Valley Organic Trail Mix	4.75
KIND Bars	6.75
<i>(dark chocolate)</i>	
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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