

LUNCH

EACH GUEST WILL RECEIVE A STARTER, ENTRÉE, AND DESSERT

STARTERS

Wild Mushroom Bisque (V)
with Brioche Croutons

Chicken and Wild Rice Soup (GF, V)

Stacked Chicken Waldorf Salad (GF)
with Apple, Grapes, and Candied Pecans

Massaged Baby Kale Salad (V, GF)
(V+ Upon Request)
with Dried Cranberries,
Crunchy Garbanzos, Hoofprint Cheese
Company Herb-Marinated Goat Cheese,
and Sherry Vinaigrette

Mohonk House Salad (V+, GF)
Local Artisan Lettuce, Tomatoes,
Roasted Root Vegetables, and
Cucumbers

*With Choice of Balsamic Vinaigrette (V),
Ranch (V), Fat-Free Italian (V+), or
Sherry Shallot Vinaigrette (V+)*

ENTRÉES

Braised Beef Short Rib (GF)
with Chili-Garlic Mashed Potatoes and
Pickled Pearl Red Onion

Pan Seared Idaho Rainbow Trout
(GF Upon Request)
with Roasted Butternut Squash,
Golden Raisins, Kale, and Honeycrisp
Apple-Ginger Gastrique

Pecan Crusted Chicken Breast
with Celeriac-Potato Purée and
Blackberry Gastrique

French Dip Sandwich
with Sliced Wagyu Beef, Horseradish Mayo,
Comté Cheese and Caramelized Cipollini Onion,
Served with Beef Au Jus

House Half Pound Burger
(GF Upon Request)
with Toasted Brioche Bun, Red Onion Jam,
House Burger Sauce, and Choice of Cheese:
Yellow Cheddar, Swiss, Pepper Jack,
or American

House Vegetarian Burger (V)
(V+ Upon Request)
with Toasted Brioche Bun, Avocado,
Caramelized Onions, and Choice of Cheese:
Yellow Cheddar, Swiss, Pepper Jack,
or American

*Sandwiches and Burgers are served with choice of
French Fries or House Salad*

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

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