

# ROOM SERVICE DINNER

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

## STARTERS

### WATERMELON GAZPACHO (V+) \$16

with Red Onion, Heirloom Tomatoes, Compressed Apples, and Micro Mint



### FRENCH ONION SOUP \$16

with Comté Cheese and Brioche Crouton



### MEXICAN BLUE SHRIMP (GF) \$20

with Rice, Grilled Scallion Oil, and Pickled Daikon Radish



### POTATO CROQUETTE (V) \$18

with Caramelized Onions, Potato Foam, Summer Truffles, and Baby Greens



### TRIPLE BEEF TARTARE \$20

with Crisp Baguette, Beef Aioli, Charred Onion, and Soft-Boiled Egg



### ROASTED CARROT HUMMUS (V+) \$16

with Braised Carrots, Roasted Garlic-Herb Dressing, and Pita Bread



### ORGANIC SUPERGREENS (GF, V+) \$16

with Shaved Asparagus, Honeydew, Avocado, Pistachio, and Chlorophyll Vinaigrette



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

with 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)

Dairy Egg Shellfish Fish

Wheat Peanuts/Tree nuts/Coconut/Sesame Pork

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

# ROOM SERVICE DINNER

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## ENTREES

**GRILLED PRIME NY STRIP STEAK (GF) \$48**

with Chili-Herb Mashed Potato, Roasted Carrots, and Bordelaise Sauce



**PAN SEARED TILEFISH (GF) \$36**

with Fava Bean, Tomatoes, Baby Fennel, Pickled Cucumber, and Seafood Emulsion



**GEMELI BOLOGNESE \$32**

Classic Sauce with Pork, Beef, and Veal, served with Shaved Grana Padano Cheese



**TRUFFLE VEGETABLE RISOTTO (GF, V) \$30**

with Carnaroli Rice, Smoked Butter, Hon-Shimeji Mushrooms, Yukon Gold Potato, Shaved Truffles



**CRISPY CHICKEN BREAST (GF) \$32**

with Parsnip Purée, Potatoes, Onion, and Chicken Sauce



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

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



**FRESH HOUSE PASTA (V) \$30**

with Zucchini, Tomatoes, Capers, Olives, Carrots, and Garlic Tomato Sauce



**SEARED DECKLE STEAK (GF) \$48**

with Creamed Yucca, Black Trumpet Mushrooms, Watercress, and Sherry Veal Aigre-Doux Sauce



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

## 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 Compressed Pineapple



## 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



## 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

<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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