

ROOM SERVICE DINNER

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

STARTERS

CREAM OF ARTICHOKE SOUP (GF, V) **\$16**
with Crispy Mushrooms, Hazlenut Crumble, Celery, and Chives
🥜 🥛

FRENCH ONION SOUP **\$16**
with Comté Cheese & Brioche Crouton
🌾 🥛 🥚

JAMBON DE BAYONNE **\$18**
French Prosciutto with Artichoke, Burrata, Brioche, Arugula, Tomatoes, and Olives
🌾 🥛 🐷 🥚

MAINE LOBSTER SALAD (GF) **\$20**
with Avocado, Garden Herbs, Rice Chips
🦞 🥚

POTATO BRANDADE (GF) **\$18**
with Cauliflower, California Sturgeon Caviar, and Citrus Oil
🐟 🥛

ROASTED GARLIC AND WHITE BEAN DIP (V+) **\$16**
with Garlic, Lemon Zest, Pine Nuts, Parsley, and Pita Chips
🥜 🌾

RED LETTUCE SALAD (GF, V) **\$16**
with Shaved Radish, Orange Segments, Apricot, Ricotta Salata, and Grapefruit Vinaigrette
🥛

MOHONK HOUSE SALAD (GF, V+) **\$16**
with Local Artisan Lettuce, Tomatoes, Cucumbers, Carrots & Grilled Asparagus

HOUSE-MADE DRESSINGS (GF)
Sherry Shallot (V+), Fat-Free Italian (V+), Ranch (V) 🥚 🥛, Creamy Balsamic (V) 🥚

🥛 Dairy 🥚 Egg 🦞 Shellfish 🐟 Fish

🌾 Wheat 🥜 Peanuts/Treenuts/Coconut/Sesame 🐷 Pork

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

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ENTREES

GRILLED PRIME RIBEYE OF BEEF (GF) \$48

with Caramelized Shallot, Creamed Spinach, Mustard Potato Purée, and Sauce Perigodine



PAN SEARED WILD CAUGHT HALIBUT \$36

with Comte Garlic Purée, Golden Raisins, Citrus Beurre Blanc, and Garden Herbs



TOFU-CELERIAC CAKE (V+) \$32

with Grilled Maitake Mushrooms, Tempura Vegetables, and Almond Sauce



PARISIAN GNOCCHI (V) \$32

with Beurre Monte, Parmesan, Truffles, and Toasted Grains



GLAZED CHICKEN BREAST (GF) \$32

with Pearl Onions, Fingerling Potatoes, Carrots, and Chicken Jus



GEMELI BOLOGNESE \$32

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



CAROLINA GOLD RICE (GF, V) \$30

with Grilled Vegetables, Braised Mushrooms, Seed Blend, Crispy Kale, and Celeriac Cream



SEARED AUSTRALIAN LAMB LOIN \$46

with Carrot Purée, Lamb Cake, Carrots, Fava Bean, and Lamb Jus



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



CRÈME FRAÎCE MOUSSE

\$14

with Blueberries, Ladyfingers, and Lavender Ice Cream



TIRAMISU

\$14

with Coffee, Mascarpone, and Cocoa



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



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

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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