

ROOM SERVICE DINNER

Served from 6:00 p.m. until 9:30 p.m.

STARTERS

RED LENTIL AND PUMPKIN SOUP (GF, V+) \$16
with Red Onion, Heirloom Tomatoes, Compressed Apples, and Micro Mint



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



POTATO BRANDADE (GF) \$20
with Mussels, Caviar, Champagne Beurre Blanc, and Citrus Oil



ROASTED RED BEETS (GF, V) \$18
with Apples, Goat Cheese, Walnuts, Endive, and Honey Lemon Dressing



CHICKEN LIVER PARFAIT \$20
with Allspice Gelee, Habanero Onion Jam, and Grilled Country Bread



GREEK STYLE HUMMUS (V+) \$16
with Cucumber, Olives, Red Onion 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/Treenuts/Coconut/Sesame Pork

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

ROOM SERVICE DINNER

Served from 6:00 p.m. until 9:30 p.m.

ENTREES

GRILLED PRIME NY STRIP STEAK (GF) \$48

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



PAN SEARED BLACK SEA BASS (GF) \$36

with Sweet Potato, Grapes, Cucumber, Grape Jus, and Autumn Greens



GEMELI BOLOGNESE \$32

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



WILD MUSHROOM RISOTTO (GF, V) \$30

with Carnaroli Rice, Mushroom Espuma, Crisp Herbs, and Grana Padano Cheese



HERB ROASTED CHICKEN BREAST (GF) \$32

with Root Vegetables, Potatoes, Leeks, and Truffle Jus



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

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



FRESH HOUSE BUCATINI PASTA (V) \$30

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



PANKO CRUSTED PORK LOIN \$48

with Parsnip, Celery, Radishes, Cipollini Onion, and Orange Pork 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 6:00 p.m. until 9:30 p.m.

MOHONK CRUNCH CAKE

\$14

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



MONT BLANC

\$14

with Chestnut Puree, Crispy Meringue, Chantilly Cream, and Mandarin



NEW YORK STYLE CHEESECAKE

\$14

with White Chocolate Whipping Ganache, Espresso Sabayon and Gingerbread Crumble



STICKY TOFFEE PUDDING (V+)

\$14

with Date Cake, Toffee Sauce, Orange, and Vanilla Gelato



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

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

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.

A

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

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

