

# ROOM SERVICE DINNER

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

## STARTERS

**TURMERIC ROASTED HEIRLOOM CARROT BISQUE** (GF, V) **\$16**  
with Maple Yogurt, Basil, Leeks, and Carrot Powder



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



**SUSHI MAKI** (GF) **\$20**  
with Spicy Tuna, Avocado, Seaweed, Wasabi, and Pickled Ginger



**BRAISED HOLLAND STYLE LEEKS** (GF, V+) **\$18**  
with Scented Rice, Oyster Mushroom, Hazelnut, and Balsamic



**POTATO CROQUETTE** (V) **\$18**  
with Caramelized Onions, Potato Foam, Truffles, and Baby Greens



**TRIPLE BEEF TARTARE** (GF) **\$18**  
with Potato Chips, Beef Aioli, and Soft-Boiled Egg



**LITTLE GEM CAESAR SALAD** **\$16**  
with White Anchovies, Croutons, and Aged Parmesan



**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

### ROASTED TENDERLOIN OF BEEF (GF) \$48

with Crushed Yukon Gold Potatoes, Hon Shimeji Mushrooms, Wilted Greens, and Bone Marrow Jus  





### SEARED SALMON FILET (GF) \$36

with Pea Leaves, Fermented Grains, Broccolini, Miso-Lemongrass Sauce  
  

### BURRATA RAVIOLI (V) \$32

With Carrot Cream, Mixed Herbs, and Shaved Parmesan  
  

### GEMELI BOLOGNESE \$32

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

### GLAZED EGGPLANT (V) \$30

with Spelt, Tempeh, Asparagus, Broccolini, Tomatoes, and Herb Sauce  
 

### SEARED LOCAL CHICKEN BREAST (GF) \$32

with Purple Sweet Potato, Button Mushrooms, Spinach, Pearl Onion, and Chicken Jus  


### COFFEE-MAPLE GLAZED BEEF SHORT RIB (GF) \$42

with Celeriac, Mushrooms, Watercress, and Natural Jus  


### MEATLESS QUINOA MEATBALLS (V) \$30

with Charred Broccoli, Cauliflower, Cashews, Naan, and Coconut-Green Curry Broth  
   

*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



## OLIVE OIL CAKE

\$14

with Lemon, Toasted Almond, Pomegranate and Port Wine Syrup



## WHITE WINE POACHED PEARS

\$14

with Vanilla Custard, Honey, and Lemon Cream



## CHOCOLATE CAKE (GF, V+)

\$14

with Chocolate Custard, Cocoa Nibs, Cherries, and Almond Milk Ice Cream



## 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> |        |

*Full Bar and Wine List  
Available  
12 PM To 9:30 PM*

## 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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