

# ROOM SERVICE DINNER

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

## STARTERS

### SUNCHOK VELOUTÉ (GF, V) \$16

with Saffron Poached Pear, Croutons, Mustard Seeds, and Sunchoke Chips



### FRENCH ONION SOUP \$16

with Comté Cheese & Brioche Crouton



### JAMBON DE BAYONNE (GF) \$18

French Prosciutto with Burrata, Mission Figs, Arugula, and Saba



### DRY AGED KAMPACHI (GF) \$20

with Minus 8 Dressing, Fresh Horseradish, Shiso Cress, and Himalayan Salt



### CRISPY LOBSTER AND SHRIMP ROULADE \$18

with Tartar Sauce, Grilled Lettuce, Charred Vegetables and Parmesan Cheese



### ROASTED GARLIC AND WHITE BEAN DIP (V+) \$16

with Garlic, Lemon Zest, Pine Nuts, Parsley, and Pita Chips



### SHAVED KOHLRABI SALAD (GF, V) \$16

with Apples, Frisée, Chives, and Caraway Seed Dressing

### 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

# ROOM SERVICE DINNER

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## ENTREES

**GRILLED DRY AGED RIB EYE OF BEEF (GF) \$48**  
with Butternut Squash Purée, Parsnip, Savoy Cabbage, and Périgueux Sauce  


**POTATO CRUSTED WILD CAUGHT HALIBUT (GF) \$36**  
with Shishito Peppers, Tomatoes, Basil, and Sauterne Beurre Blanc  
 

**TOFU-CELERIAC CAKE (V+) \$32**  
with Zucchini, Yellow Squash, Lentils, Tomato, Olives, and Garlic  
 

**CAMPANELLI PASTA (V) \$32**  
with Broccoli Di Ciccio, Lovage, Peas, and Spinach Pesto  
  

**GLAZED LOCAL CHICKEN BREAST (GF) \$32**  
with Creamed Potato, Turnips, Carrots, Crispy Onion, and Chicken Jus  


**GEMELI BOLOGNESE \$32**  
Classic Sauce with Pork, Beef, and Veal, served with Shaved Grana Padano Cheese  
  

**BUTTER BEAN CASSOULET (V) \$30**  
with Maitake Mushrooms, Sweet Potato, Tomatoes, Croutons, and Almonds  
 

**SEARED AUSTRALIAN LAMB LOIN (GF) \$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 6:00 p.m. until 9:30 p.m.

## MOHONK CRUNCH CAKE

\$14

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



## MILK CHOCOLATE BUDINO (GF)

\$14

with a Liquid Passion Fruit and Pineapple Center, Dark Chocolate Glaze, and Tropical Fruit Compote



## WARM APPLE CRISP (V)

\$14

with Vanilla Custard and Lemon Shiso Ice Cream



## 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>	

*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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