

ROOM SERVICE DINNER

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

STARTERS

CARROT AND LENTIL SOUP (GF, V+) \$16
with Coconut, Curry, Lime, and Cilantro



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



SEAFOOD PANNA COTTA (GF) \$18
with Salmon, Oyster, Lobster, Trout Roe, and Smoked Sour Cream



HEIRLOOM BEET TARTARE (GF, V) \$16
with Yogurt, Roquefort, Walnuts, Mint, Orange, and Little Gem Lettuce



PORK DUMPLINGS \$18
with Radish, Tarragon, Crispy Shitake, Scallion, and Pork Broth



GREEK STYLE HUMMUS (V+) \$16
with Cucumber, Olives, Red Onion, Tomatoes, 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 & 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 PRIME NY STRIP STEAK (GF) \$48

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



PAN SEARED POLLOCK (GF) \$38

with Burnt Broccoli Purée, Organic Rapini, Spring Onion, Caulilini, and Golden Raisin Beurre Blanc



GEMELLI BOLOGNESE \$32

Classic Sauce with Pork, Beef, Veal and Red Pepper Flakes, served with Shaved Parmesan



WILD MUSHROOM MILLE-FEUILLE (V) \$32

with Crisp Puff Pastry, Pine Nuts, Crisp Herbs, Turnip Cream, and Parmesan



HONEY AND SAGE ROASTED HALF CHICKEN (GF) \$32

with White Sweet Potato, Warm Spring Vegetable Salad, and Pan Sauce



FRENCH PLANTAIN GNOCCHI (V+) \$32

with Charred Carrot, Carrot Variation, and Curry Coconut Sauce



FRESH HOUSE PASTA \$34

with Tomatoes, Spicy Nduja, Blue Crab, and Seafood Cream Sauce



ROASTED VEAL \$48

with Fermented Barley, Celeriac, Asparagus, Rhubarb, Veal Jus, and Green Peppercorn Sauce



No additional gratuities are expected. Menus are subject to change based on seasonality and availability. Please let your server know if you have any food allergies. We cannot guarantee the absence of cross-contamination.

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, and Orange Peel



RED BERRY BUDINO

\$14

with White Chocolate Mousse, Strawberry Rhubarb Liquid Center, and White Chocolate Fennel Shards



BANANA CAKE

\$14

with Strawberries, Vanilla Sabayon, and Caramelized Banana Ice Cream



ALMOND TART (GF, V+)

\$14

with Blueberry Jam, Candied Kumquats, and Oat Milk Vanilla Gelato



COMPOSED CHEESE PLATE (V)

\$14

with Local Cheese, Seasonal Jam, Local Honey Comb, and Fig Bread



SELECTION OF HOUSE-MADE ICE CREAMS & SORBETS (V, V+)

\$8

with Shortbread Cookies



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>	



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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