

# ROOM SERVICE DINNER

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

## STARTERS

**ROASTED RED PEPPER AND TOMATO BISQUE (GF, V) \$16**  
with Whipped Burrata Cheese, Basil Pesto, and Balsamic



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



**CURED SPANISH MACKEREL (GF) \$18**  
with Tomatoes, Olives, Basil, Garlic, and Cold Press Olive Oil



**MARINATED LEEKS (GF, V+) \$16**  
with Fennel, Scallion, Garlic Chips, and Roasted Carrot Purée

**CRISPY LOCAL EGG \$18**  
with Bacon-Potato Cream, Fresh Truffles, Asparagus, and Tender Herbs






**PRIME BEEF CARPACCIO (GF) \$20**  
with Avocado, Fried Capers, Onion Relish, Frisée, and Aged Parmesan



**ORGANIC BIBB LETTUCE (GF, V) \$18**  
with Tomato, Crispy Shallots, Blue Cheese Crumble, and Blue Cheese Dressing



**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 Local Polenta, Portobello Mushroom, Caramelized Onion, Kale, and Sherry-Port Sauce



### SEARED ORA KING SALMON FILET (GF) \$38

with English Pea Purée, Radish, Zucchini, and Green Apple Emulsion



### THREE CHEESE TORTELLONI (V) \$34

with Morel Mushrooms, Crushed Okinawan Potato, Brown Butter, Chives, Black Truffles, and Parmesan



### GEMELLI BOLOGNESE \$32

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



### SEAFOOD CARBONARA (V) \$36

with Fettuccine Pasta, Guanciale, Shrimp, Mussels, Lobster, Creamy Egg Sauce, and Parmesan



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

with Whipped Yukon Gold Potato, Creamed Vegetables, Crisp Herbs, and Chicken Jus



### BONE-IN PORK RIBEYE CHOP (GF) \$38

with Pine Nut and Chickpea Butter, Pearl Onion, Watercress, Arugula, Gooseberry, and Pork Gastrique



### MEATLESS QUINOA MEATBALLS (GF, V+) \$32

with Bok Choy, Cauliflower, Cashews, Cilantro, 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, and Orange Peel



## CHEESECAKE

\$14

with White Chocolate Whipping Ganache, Mango Gel, Hibiscus Jelly, and Tropical Fruit Compote



## STRAWBERRIES AND CREAM TORTE

\$14

with Mascarpone Mousse, Vanilla Cake, Strawberries, Crispy Meringue, and Sicilian Pistachio Crumble



## CHOCOLATE LAVA CAKE (GF, V+)

\$14

with Liquid Chocolate Center, Raspberry Compote, Cocoa Nibs, Freeze Dried Bananas, 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

<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>	



## 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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