

# ROOM SERVICE DINNER

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

## STARTERS

**CAULIFLOWER AND ONION BISQUE** (GF, V) **\$16**  
with Thyme, Cauliflower Purée, Cauliflower Chips, and Pickled Onion  


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

**HOUSE RICOTTA CREAM** **\$18**  
with Bayonne Ham, Tomatoes, Spring Vegetables, Brioche, and Nasturtium  
   




**RED SNAPPER CRUDO** (GF) **\$18**  
with Asian Pear, Radish, Kumquat, and Organic Sweet Lime  


**CRAB AND POTATO FRITTER** **\$20**  
with Aged Parmesan, Celeriac Emulsion, Caviar, and Chives  
    

**ROASTED GARLIC AND WHITE BEAN DIP** (V+) **\$16**  
with Sweet and Spicy Pepper Relish, Lemon Zest, Parsley, and Pita Chips  
 

**LITTLE GEM CAESAR SALAD** **\$18**  
with White Anchovies, Croutons, and Shaved Parmesan  
   

**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

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## ENTREES

### GRILLED PRIME RIB EYE OF BEEF (GF) \$48

with Yukon Gold Potato, Arugula, Red Onion, and Sun-Dried Tomato Butter



### ROASTED MONKFISH (GF) \$38

with Parsnip Purée, Grilled Kale, Kohlrabi, White Bean, and Bouillabaisse Emulsion



### CURRY LENTILS (V+) \$32

with Tomato, Potato, Squash, Spinach, Cilantro, and Flatbread



### SWEET PRAWN RAVIOLI \$38

with Fennel, Fiddlehead Fern, Ramps, and Grilled Lemon Cream Sauce



### DUET OF CHICKEN (GF) \$36

with Chicken Breast, Chicken Mousseline, Buttered Vegetables, and Mustard Sauce



### GEMELLI BOLOGNESE \$32

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



### CREAMY POLENTA (GF, V) \$32

with Mushrooms, Broccollette, Chili, Ricotta Salata, and Vegetable Chips



### GLAZED BEEF CHEEK (GF) \$42

with Garlic Potato Purée, Spring Onion, Tomatoes, Horseradish, and Natural 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

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## MOHONK CRUNCH CAKE

\$14

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



## MERINGUE (GF)

\$14

with Berry Compote, Raspberry-Hibiscus Consommé, and Blood Orange Ice Cream



## GIANDUJA MOUSSE (GF)

\$14

with Chocolate Flourless Cake, Candied Hazelnuts, and Carmelia Whipping Ganache



## 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, 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>	

*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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