

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

ROOM SERVICE DINNER

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

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



CHICKEN FRICASSEE \$34

with Mashed Potatoes, Spinach, Mushrooms, and Natural Jus



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

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



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

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

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.

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> | |

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

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 |

No additional gratuities are expected.
We cannot guarantee the absence of cross-contamination.
Please let your server know if you have any food allergies.

