

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 TILEFISH (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

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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



LOBSTER RISOTTO (GF)

with English Peas, Asparagus, Zucchini, Butternut Squash, Saffron Seafood Cream and Citrus Crème Fraîche



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 (V+) \$32

with Bok Choy, Cauliflower, Cashews, Cilantro, Pita, 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

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

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