

# ROOM SERVICE LUNCH

Served from 12 p.m until 5 p.m.

## STARTERS

**CHEF'S SOUP OF THE DAY \$12**

**SPINACH & ARTICHOKE DIP (V, GF) \$15**

Tortilla Chips | Salsa | Sour Cream



**STRACCIATELLA BREAD (V) \$15**

Warm Ricotta Dip | Extra Virgin Olive Oil | Olive Tapenade



**HEARTS OF ROMAINE SALAD (GF) \$16**

Romaine | Caesar Dressing | Shaved Parmesan | Ciabatta Croutons



ADD PROTEIN \$11

Grilled Shrimp  | Grilled Chicken

**MOHONK HOUSE SALAD (GF, V) \$14**

Artisan Lettuce | Tomatoes | Carrots | Cucumbers | Lemon Dijon Dressing

 Dairy  Egg  Shellfish  Fish

 Wheat  Peanuts/Treenuts/Coconut/Sesame  Pork

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



# ROOM SERVICE LUNCH

*Served from 12 p.m until 5 p.m.*

## WOOD FIRED SPECIALTIES

**SALUMERIA BIELLESE PEPPERONI PIZZA** \$25  
Roasted Wild Mushrooms | Caramelized Onions | Mike's Hot Honey  
  

**FRESH MOZZARELLA AND CURED ROMA TOMATOES PIZZA (V)** \$23  
Basil Oil | Pine Nuts  
  

**FIRE ROASTED EGGPLANT AND MUSHROOM FLATBREAD (V)** \$23  
Feta | Hummus  
  

**WOOD FIRED CHICKEN WINGS (GF)** \$25  
Honey Chipolte | Blue Cheese | Celery  
 

## SANDWICHES

*Served with French Fries*

**HOUSE HALF POUND BEEF BURGER** \$32  
Choice of Cheese | House Burger Sauce | Red Onion Jam  
  

**VEGETARIAN BURGER (V)** \$29  
Choice of Cheese | Caramelized Onions | Portobello Mushroom  
   

**CRISPY KOREAN STYLE CHICKEN SANDWICH** \$27  
Kimchee Coleslaw | Bread and Butter Pickles | Gocchujang Aioli  
   

**QUESADILLA** \$25  
Crispy Pork Belly | Roasted Chilies | Pepper Jack Cheese  
 

**FRENCH DIP** \$28  
Kobe Skirt Steak | Cippolini Onions | Comté Cheese | Ciabatta Roll | Beef 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 DESSERTS

Served from 12 p.m until 5 p.m.

## CHOCOLATE CRÉMEUX \$15

Dark Chocolate Cake | Apricot Gel | Cherries | Cocoa Nibs



## BASQUE CHEESECAKE (GF) \$15

Sabayon | Orange Syrup



## TIRAMISU \$15

Espresso Sabayon | Chocolate Covered Espresso Beans



## WARM CITRUS BREAD PUDDING \$15

Orange Syrup | Vanilla Ice Cream



## SELECTION OF HOUSE-MADE ICE CREAMS & SORBETS (GF, V or V+) \$9

DESSERTS MAY CONTAIN GELATIN

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 9:30 PM  
For service, please dial 2364 to place an order

## BEVERAGES

<b>Bottles of Water</b>	5
<b>Saratoga Sparkling Water</b> <i>sm / lrg</i>	8 / 14
<b>Coffee</b> <i>per person</i>	10
<b>French Press Coffee</b> <i>sm / lrg</i>	14 / 16
<b>Assorted Harney &amp; Sons Teas</b>	10
<i>English Breakfast, Earl Grey, Peppermint, Chamomile,</i>	
<i>Lemon Herbal, Japanese Sencha Green, Paris, Hot Cinnamon Spice</i>	
<b>Hot Chocolate</b>	8
<b>Juice</b>	8
<i>Apple, Orange, Grapefruit, Cranberry, Pineapple, V8, 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> <i>Regular, Sugar-Free</i>	7.50
<b>Starbucks Espresso Double Shots</b>	7.50

## KIDS MENU

<b>Macaroni and Cheese</b>	12
<b>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>Mixed Green Salad with Tomatoes and Cucumbers</b>	10
<i>gluten free upon request</i>	
<b>Fresh Fruit Bowl with Yogurt Dip</b>	10
<b>Kids Assorted Steamed Vegetables</b>	10
<b>French Fries</b>	10

## SNACKS

<b>12" Cheese or Pepperoni Pizza</b>	30
<i>gluten free cauliflower crust upon request</i>	
<b>Assorted Deep River Chips</b>	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> <i>Dark Chocolate</i>	6.75
<b>CLIF Peanut Butter Protein Bars</b>	6.75
<b>Dried Mango Pack</b>	7.25
<b>Popinsanity Popcorn</b>	8
<i>Cinnamon Swirl, Classic Caramel</i>	
<b>Smart Pop White Cheddar Popcorn</b>	4.50
<b>Organic Gummy Bears</b> <i>Vegan</i>	7.25
<b>Fruit Bliss Dried Fruit</b>	7.25
<b>Savor by Suzie Pretzels</b>	6
<i>Sea Salt, Roasted Garlic &amp; Herb</i>	
<b>Barkeater Chocolate</b>	6.50
<i>Peanut Butter Cups, Dark Chocolate Espresso, Sea Salt</i>	

## WINE & COCKTAILS

<b>Mimosa</b>	14
<b>Prosecco</b> <i>Mionetto, Veneto, IT, 187ml</i>	18
<b>Cabernet Sauvignon</b> <i>Hahn Estate, CA, 2021</i>	62
<b>Chardonnay</b> <i>Dough, Sonoma County, CA, 2019</i>	62
<b>Brut Champagne</b> <i>Sadi Malot, Blanc de Blancs, FR</i>	139

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

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.

