

# ROOM SERVICE DINNER

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

## STARTERS

**HONEYNUT SQUASH SOUP (GF, V) \$16**  
with Dill, Crème Fraîche, and Chanterelle Mushrooms



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



**HEIRLOOM BEET TARTARE (GF, V) \$18**  
with Goat Cheese, Walnuts, Mint, and Little Gem Lettuce



**CRISPY LOCAL EGG \$16**  
with Creamed Potato, Fresh Truffles, Tender Herbs, and Parmesan






**GREEK STYLE HUMMUS (V+) \$18**  
with Cucumber, Eggplant, Olives, Red Onion, Tomatoes, and Pita



**ORGANIC SUPERGREENS (GF, V+) \$16**  
with Shaved Asparagus, Honeydew, Avocado, Pistachio, and Chlorophyll Vinaigrette



**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

### GRILLED PRIME NY STRIP STEAK (GF) \$48

with Chili-Herb Mashed Potato, Roasted Heirloom Carrots, and Bordelaise Sauce



### SEARED ORA KING SALMON FILET (GF) \$40

with Black Rice, Bok Choy, Onion, and Coconut-Lemongrass Sauce



### GEMELLI BOLOGNESE \$32

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



### WILD MUSHROOM FRICASSEE (V) \$32

with Crisp Puff Pastry, Caramelized Onion, Parmesan Cream, and Truffles



### HONEY AND SAGE ROASTED CHICKEN BREAST \$32

with Fermented Mixed Grain, Green Cabbage, Carrots, and Sweet Onion Cream



### ROASTED CARAFLEX CABBAGE (V+) \$32

with Chickpeas, Tahini, Romesco, and Croutons



### STUFFED PORK LOIN (GF) \$34

with Cippolini Onion, Fingerling Potatoes, Parsley Purée, Black Trumpet Mushroom, and Pork Jus



*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.*

# 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



## BUDINO (GF)

\$14

with White Chocolate Mousse with Orange Liquid Center, Dark Chocolate Glaze, Pomegranate Gel, and Vanilla Sabayon



## FINANCIER

\$14

with Almond Cake with Fig Jam, Candied Almonds, Honey Sabayon, Chocolate and Crème Anglaise



## ALMOND TART (GF, V+)

\$14

with with Blueberry Jam, Orange Segments, and Oat Milk Vanilla Gelato



## COMPOSED CHEESE PLATE (V)

\$14

with Local Cheese, Seasonal Jam, Candied Walnuts, and Harvest Grain 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 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, 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*

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