

# ROOM SERVICE DINNER

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

## STARTERS

**CHESTNUT AND MUSHROOM VELOUTE (GF, V) \$16**  
with Pear, Fennel, and Sherry



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



**MUHAMMARA (V+) \$18**  
with Walnuts, Pomegranate Molasses, Chives, and Pita



**BAKED OYSTERS \$16**  
with Mushroom, Spinach, Parsley, Panko, and Lemon



**CHILLED PRIME BEEF \$20**  
with Brioche, Red Onion, Tartare Dressing, and Aged Parmesan






**POACHED ENDIVE SALAD (GF, V) \$18**  
with Butternut Squash, Walnut, Chives, Pumpkin Seeds, and Maple-Mustard 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

### GRILLED FILET OF BEEF (GF) \$48

with Organic Kale, Kabocha Squash Purée, Salsify, and Mushroom Demi Glace



### PAN SEARED POLLOCK (GF) \$38

with White Bean, Butternut Squash, Asparagus, Sea Vegetables, and Seafood Emulsion



### BLACK BEAN MOLE (V) \$32

with Zucchini Fritter, Scallions, Heirloom Carrots, and Herb Sour Cream



### GEMELLI BOLOGNESE \$32

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



### SEARED CHICKEN BREAST \$32

with Brussels Sprouts, Wild Mushrooms, Spiced Brioche, and Albuféra Sauce



### CHERRY BRAISED FRENCHED LAMB SHANK (GF) \$42

with Quinoa Salad, Butter Beans, Ratatouille, Natural Jus, and Cherry Pesto



### MEATLESS QUINOA MEATBALLS (V+) \$32

with Bok Choy, Cauliflower, Cashews, Cilantro, Coconut-Green Curry Broth, and Pita



*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



## NY STYLE CHEESECAKE

\$14

with Mango Gel, White Chocolate Whipping Ganache, Hibiscus Jelly, and Tropical Compote



## MASCARPONE TORTE

\$14

with Mascarpone Mousse, Vanilla Cake, Figs, Grapes, Poached Pear, 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 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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