

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

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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

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

KIDS MENU

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

SNACKS

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

WINE & COCKTAILS

Mimosa	14
Prosecco <i>Mionetto, Veneto, IT, 187ml</i>	18
Cabernet Sauvignon, Bogle Family Vineyards, CA, 2021	62
Chardonnay <i>Dough, Sonoma County, CA, 2019</i>	62
Brut Champagne <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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