

ROOM SERVICE DINNER

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

STARTERS

CAULIFLOWER AND ONION BISQUE (GF, V) \$16
with Thyme, Cauliflower Purée, Cauliflower Chips, and Pickled Onion



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



BURRATA CHEESE \$18
with Bayonne Ham, Figs, Thyme, Honey, and Sour Dough Bread



CRAB AND POTATO FRITTER \$20
with Aged Parmesan, Celeriac Emulsion, Caviar, and Chives



ROASTED BUTTERNUT SQUASH HUMMUS (V+) \$16
with Roasted Marinated Vegetables, Caramelized Apples, Pumpkin Seed Oil, and Pita Chip



LITTLE GEM CAESAR SALAD \$18
with White Anchovies, Croutons, and Aged Parmesan



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 PRIME RIB EYE OF BEEF (GF) \$48

with Yukon Gold Potato, Arugula, Red Onion, and Sun-Dried Tomato Butter



ROASTED BLACK COD (GF) \$38

with Cockles, Potato, Cucumber, Scallion, Fennel, and Seafood Beurre Noisette



ROASTED CARROT AND RED LENTILS (V+) \$32

with Caulilini, Shiitake Mushrooms, Coconut Yogurt, Almonds and Toasted Flatbread



ROASTED CHICKEN BREAST (GF) \$32

with Mashed Sweet Potato, Heirloom Carrots, Spinach Aioli, and Chicken Jus



GEMELLI BOLOGNESE \$32

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



PUMPKIN FERGOLA (V) \$32

with Tomato, Basil, Leeks, and Parmesan Cheese



24 HOUR WAGYU ZABUTON (GF) \$42

with Red Cabbage, Braised Onion, Broccolini, and Balsamic 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 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



WARM APPLE AND PEAR CRISP

\$14

with Salted Caramel and Vanilla Ice Cream



GIANDUJA MOUSSE (GF)

\$14

with Chocolate Flourless Cake, Candied Hazelnuts, and Caramelia Whipping Ganache



CARROT CAKE (GF, V+)

\$14

with Cream Cheese Frosting and Carrot Ribbons



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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