

# 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



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## 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

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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, Bogle Family Vineyards, CA, 2021</b>	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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