

ROOM SERVICE DINNER

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

STARTERS

ROASTED RED PEPPER AND TOMATO BISQUE (GF, V) \$16
with Whipped Burrata Cheese, Basil Pesto, and Balsamic



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



CURED SPANISH MACKEREL (GF) \$18
with Tomatoes, Olives, Basil, Garlic, and Cold Press Olive Oil



MARINATED LEEKS (GF, V+) \$16
with Fennel, Scallion, Garlic Chips, and Roasted Carrot Purée

CRISPY LOCAL EGG \$18
with Bacon-Potato Cream, Fresh Truffles, Asparagus, and Tender Herbs






PRIME BEEF CARPACCIO (GF) \$20
with Avocado, Fried Capers, Onion Relish, Frisée, and Aged Parmesan



ORGANIC BIBB LETTUCE (GF, V) \$18
with Tomato, Crispy Shallots, Blue Cheese Crumble, and Blue Cheese 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

ROASTED TENDERLOIN OF BEEF (GF) \$48

with Local Polenta, Portobello Mushroom, Caramelized Onion, Kale, and Sherry-Port Sauce



SEARED ORA KING SALMON FILET (GF) \$38

with English Pea Purée, Radish, Zucchini, and Green Apple Emulsion



THREE CHEESE TORTELLONI (V) \$34

with Morel Mushrooms, Crushed Okinawan Potato, Brown Butter, Chives, Black Truffles, and Parmesan



GEMELLI BOLOGNESE \$32

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



LOBSTER RISOTTO \$36

with English Peas, Aparagus, Zucchini, and Citrus Crème Fraîche



SEARED LOCAL CHICKEN BREAST (GF) \$32

with Whipped Yukon Gold Potato, Creamed Vegetables, Crisp Herbs, and Chicken Jus



BONE-IN PORK RIBEYE CHOP (GF) \$38

with Pine Nut and Chickpea Butter, Pearl Onion, Watercress, Arugula, Gooseberry, and Pork Gastrique



MEATLESS QUINOA MEATBALLS (GF, V+) \$32

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



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



CHEESECAKE

\$14

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



STRAWBERRIES AND CREAM TORTE

\$14

with Mascarpone Mousse, Vanilla Cake, Strawberries, Crispy Meringue, 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 10 PM
For service, please dial 2364 to place an order

DRINKS

Bottles of Water	5
Saratoga Sparkling Water (sm / lrg)	8 / 14
Coffee (per person)	10
French Press Coffee (sm / lrg)	14 / 16
Assorted Art of Tea Box (7 bags)	12
<i>(earl grey creme, english breakfast, happy, tali's masala chai, dark chocolate peppermint, mint green)</i>	
<i>(caffeine free - pacific mint, french lemon ginger, white coconut creme, egyptian chamomile)</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 (regular or sugar free)	7.50
Starbucks Espresso Double Shots	7.50
Raspberry Yerba Mate Herbal Energy Drink	7.50

FEATURED WINE & COCKTAILS

Mimosa	14
Bloody Mary	14
White Claw	9
<i>(raspberry, mango)</i>	
Cabernet Sauvignon	62 btl
<i>Hahn Estate, CA, 2021</i>	
Chardonnay	62 btl
<i>Dough, Sonoma County, CA, 2019</i>	

*Full Bar and Wine List
Available
12 PM To 9:30 PM*

KIDS MENU

Served From Noon to 9:30 P.M

House-Made Macaroni and Cheese	12
House- Made 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>	
Fresh Tossed Salad with Tomatoes and Cucumbers	10
<i>(choice of house dressing)</i>	
Fresh Fruit Bowl with Yogurt Dip	10
Kids Assorted Steamed Vegetables	10

SNACKS

12" Cheese or Pepperoni Pizza	30
<i>(gluten-free cauliflower crust available)</i>	
Assorted Deep River Chips (per bag)	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	6.75
<i>(dark chocolate)</i>	
CLIF Peanut Butter Protein Bars	6.75
Dried Mango Pack	7.25
Grass Fed Beef Jerky	6.50
Smart Pop White Cheddar Popcorn	4.50
Organic Gummy Bear Packs (vegan)	7.25

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