

LUNCH

EACH GUEST WILL RECEIVE A STARTER, ENTRÉE, AND DESSERT

STARTERS

Plantain Fritters (V, GF)
with Apple-Curry Aioli and Coconut

Spicy Tuna (GF)
with Tapioca Cracker,
Avocado and Wasabi

**Yukon Gold Potato
& Artichoke Bisque** (V, GF)
with Roasted Wild Leeks

Black Bean Soup
with Pancetta Croquette
and Sour Cream
(GF Upon Request)

Chicken Liver Parfait
with Rhubarb, Toasted Brioche,
and Local Butter
(GF Upon Request)

Stacked Curried Chicken Salad (GF)
with Red Grapes and Pineapple Chips

Black Quinoa Salad (V, GF)
with Roasted Mushrooms,
Heirloom Beets, Petite Radishes,
and Basil Yogurt Dressing
(V+ Upon Request)

Mohonk House Salad (V+, GF)
Local Artisan Lettuce, Tomatoes,
Cucumbers, and Shaved Asparagus

*With Choice of Balsamic Vinaigrette (V),
Ranch (V), Fat-Free Italian (V+), or
Sherry Shallot Vinaigrette (V+)*

ENTRÉES

Braised Beef Short Rib (GF)
Dutchess Potatoes, Porcini
Mushrooms, and Sherry Aioli

Broiled Spanish Mackerel (GF)
Saffron Potato Purée, Pickled
Ramps, and English Pea Veloute

Grilled Lemon-Garlic Shrimp (GF)
Wild Hive Farm Polenta, Roasted
Eggplant, and Romesco Sauce

Spinach & Ricotta Ravioli (V)
Egg Yolk, Meyer Lemon Brown
Butter, and Candied Walnuts

Pecan Crusted Chicken Breast
with Citrus Gastrique, Potato Purée,
and Pickled Green Strawberry Relish

Cioppino
Mussels, Clams, Rock Shrimp,
Tomato & White Wine Broth,
and Green Tomato Relish.
Served with Grilled Focaccia
(GF Upon Request)

Saffron Arancini (V)
Comte Cheese, Truffles, Roasted
Hen of the Woods Mushrooms,
and Sauce Vierge

Maine Lobster Salad (GF)
Mango, Avocado, and Lemon Aioli

Mohonk's Daily Plant-Based Special (V)
Consists of Minimally Processed Fruits,
Vegetables, Whole Grains, Legumes,
Nuts and Seeds, Herbs, and Spices,
Utilizing Wholesome Cooking
Techniques. *(V+ Upon Request)*

French Dip Sandwich
Sliced Wagyu Beef, Horseradish Mayo,
Comté Cheese and Caramelized Cipollini
Onion, Served with Beef Au Jus
(GF Upon Request)

House Half Pound Burger
Toasted Brioche Bun, Red Onion Jam,
Burger Sauce, and Choice of Cheese:
Yellow Cheddar, Swiss,
Pepper Jack, or American
(GF Upon Request)

House Vegetarian Burger (V)
Toasted Brioche Bun, Avocado,
Caramelized Onions, and Choice
of Cheese: Yellow, Cheddar, Swiss,
Pepper Jack, or American
(V+ Upon Request)

*Sandwiches and Burgers Served
with French Fries or Side Salad*

SPECIALTY COCKTAILS

\$19

NO. 301

House Made Cranberry Syrup,
Moscatto Vermouth, Sparkling Wine

HALE MARY

Amontillado Sherry, Beet Juice,
House Seasoned Tomato Juice

SKY TOP CUP

Pimm's No.1, Lemon, Ginger,
Cucumber, Club Soda

SPIRIT-FREE COCKTAILS

\$12

SPICE WORLD

Local Apple Cider, Cinnamon, Lemon Juice

DON'T CALL ME SHIRLEY

House-Made Grenadine, Vanilla, Lime Juice, Seltzer

GF = GLUTEN FREE

| V = VEGETARIAN

| V+ = VEGAN

*No additional gratuities are expected. We cannot guarantee the absence of cross-contamination.
Please let your server know if you have any food allergies*

LUNCH DESSERTS

ESPRESSO PANNA COTTA (GF)
with Gianduja Mousse, Amaretto Gelee, and Crème Fraiche Ice Cream

CHOCOLATE & CARAMEL TORTE
with Shortbread Crust and Crème Anglaise

NEW YORK STYLE CHEESECAKE
with Lemon and Key Lime Curd, Meringue, and Candied Citrus

ALMOND CAKE
with Blackberry Compote and Vanilla Sabayon

SELECTION OF HOUSE-MADE ICE CREAMS AND SORBETS
(GF Upon Request)

GF AND V+ DESSERTS AVAILABLE ON REQUEST

DESSERT COCKTAILS & SPECIALTY COFFEE

\$20

CHUPACABRA
Patron XO Coffee Tequila,
Ancho Chile Liqueur, Whipped Cream

APPLE PIE HOT TODDY
Applejack Whiskey, Local Honey,
Mohonk Tea, Lemon Juice, Cinammon Stick

HOT ORANGE CHOCOLATE
Grand Marnier, Orange Bitters,
Whipped Cream, Orange Peel

NUTTY FROM KENTUCKY
Jim Beam Bourbon, Frangelico Hazelnut Liqueur,
Whipped Cream, Chopped Hazelnuts

Single Espresso \$6 | Double Espresso \$10

Macchiato \$10 | Cappuccino \$10

Café Latte \$10 | Café Mocha \$10

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