

BREAKFAST | (OPEN-11:00AM)

SPECIALTIES

EARLY RISER	
Pot of Coffee or Decaf (6-Cup Pot)	\$11
Espresso	\$6
Cappuccino	\$6
Herbal Tea Selections	\$6
Hot Chocolate	\$5
Milk (Skim, 2% or Chocolate)	\$5
STARTERS	
Freshly Squeezed Orange or Grapefruit Juice	\$6
Apple, Cranberry, Pineapple, V8, Tomato or Orange Guava Juices	\$5
Gold Peak Sweetened or Unsweetened Tea, Minute Maid Light Lemonade or Nestea Raspberry	\$5
FRESH FRUIT OF THE SEASO	NC
Grapefruit Sections	\$8
Fresh Seasonal Berries	\$8
Fruit Platter	\$18
ASSORTED CEREALS	
Oatmeal or Gluten Free Brown Rice Farina	\$6
Assorted Cold Cereals with fresh bananas, blueberries or strawberries	\$4 \$6
Yogurt with Berries & Granola	\$8
Overnight Oatmeal made with almond milk, honey, plain Greek yogurt & mixed berries	\$8

FRESHLY BAKED BREADS	
Muffin, Danish, Plain or Chocolate Croissant or New York-Style Bagel with Cream Cheese	\$6
English Muffin, Raisin Bread, White, Wheat or Rye Bread	\$5
CONTINENTAL BREAKFAST freshly squeezed orange or grapefruit assorted pastries, fresh seasonal berr & coffee, hot tea or milk	juice,
FRESH EGGS & OMELETS*	
served with breakfast potatoes & choi	ce of toast
Long Island Cut 8oz Steak & Three Eggs Any Style	\$30
Two Eggs Any Style with Meat	\$14
Three Eggs Any Style with Meat	\$16
Western Omelet	\$16
Ham & Cheese Omelet	\$15
Cheese Omelet	\$14
HEALTHY CHOICE OMELET	\$16

spinach & mushroom omelet with tomato & choice of egg whites or egg substitute;

turkey sausage (+\$2) & gluten

free English muffin

	with fresh seasonal berries	\$14
	Waffles with bananas or fresh seasonal berries	\$12 \$14
	Buttermilk Pancakes with strawberries, bananas, blueberries or chocolate chips	\$12 \$14
	Homemade Corned Beef Hash & Three Eggs* Any Style	\$16
:	Eggs Benedict* toasted English muffins topped with Canadian bacon, two poached eggs, Hollandaise sauce & chives	\$18
	Egg Sandwich* two eggs any style, your choice of breakfast meat (bacon, sausage, ham) cheese (cheddar, American or Swiss), bread (English muffin, biscuit, croissant or bagel)	\$14
	Southwestern Breakfast Burrito* scrambled eggs, sautéed peppers, onions with chorizo sausage & avocado & a side of salsa wrapped in a flour tort	\$14 illa
	Smoked Salmon Platter	\$25
	SIDES	
	Bacon, Sausage, Smoked Ham	\$7
	Homemade Corned Beef Hash, Turkey Bacon or Turkey Sausage	\$8
	Breakfast Potatoes	\$5
	Cottage Cheese	\$5

FRESHLY BAKED DESSERTS	
Mohegan Chocolate Cake, Cheesecake or Peanut Butter Pie \$10 Ice Cream pint by Ben & Jerry's Sorbet pint by Häagen-Dazs Ask about our seasonal dessert choices	
\$11 NON-ALCOHOLIC BEVERAGES SODAS AND MIXERS	

Coke, Diet Coke, Sprite, Diet Sprite, Canada Dry Ginger Ale, Tonic or Soda Water (12	\$3.50 ?-Ounce)
Barq's Root Beer (20-Ounce)	\$5
Powerade assorted flavors (20-Ounce)	\$5
Bottle of Bloody Mary Mix (32-Ounce)	\$10
Orange, Grapefruit, Tomato or Cranberry Juice (Quart)	\$18
Apple Juice, Cranberry Juice, Orange Guava Juice, Gold Peak Sweetened Green Tea, Unsweetened Black Tea, Minute Maid Light Lemonade, Nestea Raspberry (Glass)	\$5
Mohegan Sun Bottled Water (12-Ounce)	\$2.50
Acqua Panna Bottled Water (1-Liter)	\$8.50
S.Pellegrino Sparkling Water (8.4-Ounce)	\$3.50
Monster (Can)	\$5.25
Red Bull (Can)	\$8

All beverages listed are registered trademarks. All orders subject to 20% Service Charge, applicable CT Sales Tax and \$1 per person set-up charge.

Please touch the room service button or dial 2.3663 on your phone for assistance.



ALL DAY | (11:00AM-CLOSE)

HOMESTYLE SOUPS	
New England Clam Chowder	\$9
Soup of the Day	\$8
French Onion Soup	\$9
FRESH SALADS	
Fresh Mixed Greens BLT Salad with applewood smoked bacon, heirloom tomatoes, blue cheese, roasted peppers & balsamic vina	\$17 igrette
Harvest Salad♦ mixed greens, Granny Smith app spiced walnuts, blue cheese, red heirloom tomatoes tossed in a cid	onion,
Caesar Salad crispy romaine lettuce, Caesar dressing, fresh grated parmesan cheese & croutons **add chicken \$6, sirloin \$8, shri salmon \$17	
SMALL BITES	
Shrimp Cocktail (4)	\$20
Philly Cheesesteak Egg Rolls	(2)/\$12 ~ (4)/\$20

Chicken Wings

bone-in (8) or boneless (5)

Freshly Made Hummus

sweet & spicy Thai or honey bbg

with fresh vegetables & pita chips

tossed with choice of buffalo, garlic parmesan,

QUESADILLAS \$19 Grilled Chicken (BBQ style available) flour tortilla, grilled chicken, onions & peppers served with salsa & sour cream

Grilled Steak (BBQ style available)
flour tortilla, grilled steak, onions & peppers
served with salsa & sour cream

Grilled Buffalo Chicken flour tortilla, grilled chicken, buffalo sauce & crumbled blue cheese with salsa & sour cream

SPECIALTY SANDWICHES

with French Fries or Chips

Buffalo Chicken Wrap
choice of grilled or crispy chicken,
applewood smoked bacon, lettuce,
tomatoes, crumbled blue cheese
& ranch dressing in a flour tortilla

Grilled Reuben corned beef, Swiss cheese, sauerkraut, Thousand Island dressing on grilled rye

\$16

\$18

Fresh Deli Sandwiches choice of ham, turkey, or roast beef, lettuce, tomato, cheese, choice of bread, roll or wrap

Fried Vegetarian Buffalo
Cauliflower Wrap \$16
fried cauliflower tossed in buffalo sauce
with lettuce, tomato, red onion, blue cheese
crumbles & ranch dressing

Crispy Chicken Sandwich \$18 seasoned panko chicken breast, bacon, cheddar cheese, arugula, red onion, zesty house sauce on a pretzel roll

BUILD-A-BURGER*

\$18

American Classic – American cheese, lettuce, tomato & red onion on a traditional roll

Impossible Burger – Vegetarian burger with lettuce, tomato & red onion on a pretzel bun

Topping choices: bacon, choice of cheese, mushroom, sautéed onions

PIZZA

\$18

\$17

\$18

choice of toppings; pepperoni, sausage, bacon, chorizo sausage, mushrooms, onions, tomatoes, olives, peppers or broccoli

first topping add \$2 each additional topping add \$1

Cheese (18")	\$20
Gluten Free (10")	\$20
Vegetable Pizza (red or white)	\$22

ENTRÉES (4:00PM-CLOSE)

\$25

\$30

\$25

\$34

crispy wedge potatoes, coleslaw & tartar sauce	
New York Choice Strip* 12oz roasted shallot and demi-glace	\$45
choice of mashed potatoes or pan-sear	
fingerling potatoes & vegetables du jou	r
Filet Mignon* 8oz	\$45

Filet Mignon" 802
demi-glace, choice of mashed
potatoes or pan-seared fingerling
potatoes & vegetables du jour
Harb Crusted Salman

New England Fish and Chins

Herb Crusted Satinon
pan-seared Atlantic salmon,
fresh herbs, citrus butter sauce
with vegetable du jour

Eggplant Parmesan
breaded eggplant, house marinara,
mozzarella cheese linguini hasil nesto

Jumbo Cajun Spiced Shrimp & Linguir
cajun dusted shrimp, heirloom
tomatoes, red bell pepper, arugula,
loman white wine garlic cream

Chicken Parmesan	\$30
breaded chicken, house marinara,	
mozzarella cheese, served with linguini	

MAC & CHEESE

Baked Mac & Cheese three cheese sauce & herbed breadcrumbs	\$27
Chicken & Broccoli Mac & Cheese diced chicken, broccoli, pepper bacon, three cheese sauce & herbed breadcrumbs	\$30
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Buffalo Mac & Cheese	\$30
diced chicken, cheddar,	
blue cheese, buffalo ranch cream &	
seasoned breadcrumbs	
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