

Friday, October 16th, 2020



* Gluten Free

st.moritz
Grill & Bar

Appetizer Features

Sticky, Sweet & Spicy Calamari

Fresh calamari and vegetables tossed in buttermilk and durum flour, flash fried and finished with a jalapeno garlic sticky sauce, topped with cilantro and scallions 14.99

Soup Du Jour

Vegetable Beef Barley

5.00/cup 7.00/bowl

Entrée Features

Fall into Kale Cava Bowl

A unique bowl of roasted butternut squash, acorn squash cranberries, shallots, apples, kale, white rice & red blended rice, apple cider vinaigrette & pepitas 17.99

Harvest Pasta

Cracked black pepper pappardelle, roasted butternut and acorn squash grilled red peppers, kale and roasted chicken in light white wine cream sauce 22.99

New York Strip Steak

12oz center cut strip steak wood-grilled with garlic herb butter, mashed potato and roasted Brussels sprouts 33.99

Sesame Crusted Haddock

Sesame crusted baked haddock with teriyaki glaze, served with black rice and vegetable chop chop 25.99

Dessert Feature

Vanilla Cheese Cake with Apple Caramel sauce 8.99

Drink Features

Mouton Cadet Bordeaux 8.50/6oz 12/9oz 38/btl

**The Vixen – Pear vodka, Vixen pear cider & apple cider
served up with a cinnamon sugar rim 10.00**

**Nutter Butter Manhattan– PB&W peanut butter whiskey, sweet vermouth & house made
pecan coffee bitters served on the rocks with a filthy black cherry 9.00**

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