

* Available After 4pm

APPETIZERS

WOOD-GRILLED SHRIMP COCKTAIL

5 skewered shrimp fresh off the grill, served with a lemon butter sauce. \$12.99

A crowd pleaser from day one.

SPIN & ARTI DIP

Fresh made spinach-artichoke dip with a touch of pepper jack cheese served with tortilla chips. \$7.99

Add jumbo lump crabmeat \$4.00

CHICKEN & CHEESE NACHOS

Wood-grilled chicken with cheddar and jack cheeses, pico de gallo, jalapenos and sour cream heaped over crispy nacho chips. \$9.99

SOUPS

CHEF'S SELECTION

A creative whim.

CUP- \$5.00 BOWL- \$7.00

SALADS

SIMPLE SALAD

Fresh-tossed romaine and leaf lettuces garnished with shaved carrot and grape tomatoes served with your choice of dressing. \$4.99

CAESAR SALAD

A zesty classic combination of crisp romaine lettuce, asiago cheese and caesar dressing. \$7.99

SPARTA SALAD

Chef Joel's unique creation combining fresh spinach, crispy pan-fried wild mushroom mix, shallots and asiago cheese in an aged sherry vinaigrette. \$7.99

STOVE PIPED CHOPPED SALAD

Fresh stack blend of applewood smoked bacon, tomato, red onion, bleu cheese, iceberg, mesclun & leaf lettuce in a white balsamic vinaigrette. \$8.99

SANTA FE SALAD

A glorious combination of sliced fajita chicken, tomato salsa, cheddar and Monterey jack cheeses over fresh greens tossed in lemon-herb vinaigrette. \$13.99

SUSSEX APPLE ENDIVE SALAD

A delicious blend of local apples, Belgian endive, shallots and crumbled bleu cheese in a champagne vinaigrette. \$7.99

SMALL PLATES

SHRIMP 'N' MASH

Jumbo shrimp, andouille sausage, green onion and tomato over mashed potatoes \$14.99

CHERRY DUCK

Tender rich duck confit with sundried cherries over truffle mash potatoes, topped with brandy duck demi. \$14.99

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ENTREES

GLAZED SALMON

Wood-grilled salmon fillet glazed with balsamic honey, lemon butter sauce served with herb rice and vegetable du jour. \$25.99

SIMPLY GRILLED

Your choice of wood-grilled

SALMON \$23.99 **CHICKEN** \$19.99 **SHRIMP** \$22.99

Served with lemon butter sauce, herb rice and vegetable du jour.

AUTUMN SCALLOPS *

Delicious pan seared jumbo scallops over curried butternut squash puree, drizzled with apple cider gastrique and served with garlic broccolini. \$29.99

SEAFOOD MIXED GRILL *

Organic salmon topped with cherry compote, fresh sea scallops with pesto sauce, and large shrimp with lemon butter sauce, served with mashed potatoes and vegetable du jour. \$27.99

ST. MORITZ FILET MIGNON *

Wood-grilled center cut filet mignon served with red wine demi glace, grilled onion and tomato salad and mashed potatoes. \$31.99

WOOD-GRILLED RIBEYE

House bronzed 18 oz. ribeye steak wood-grilled to perfection, served with mashed potatoes and garlic broccoli. \$31.99

The marbling of fat gives this cut exceptional flavor.

BEEF & BLEU

Fresh seared filet tips with wild mushroom red wine demi, Maytag bleu cheese, mashed potatoes and vegetable du jour. \$25.99

HARVEST CAVA BOWL

Grilled red onion, bell peppers, broccoli, wild mushrooms, butternut squash, kale, spinach and black rice with a pumpkin vinaigrette.

A delicious option for vegans and non-vegetarians alike. \$17.99

Add chicken: \$3.99 Add 3 shrimp: \$6.99

SIDES

YOUR CHOICE \$3.99

- MASHED POTATO
- COLLARD GREENS
- HERB RICE
- SAUTEED SPINACH
- STEAMED OR GARLIC BROCCOLI
- VEGETABLE DU JOUR

GLUTEN FREE BREAD AVAILABLE

At St. Moritz, we follow strict and rigid procedures when preparing food in order to accommodate allergies, however, please be advised that products containing gluten are used in this establishment.

GLUTEN FREE

Grill & Bar

ST. MORITZ



COCKTAILS

<i>Absolut Vodka</i>	7.00
<i>Titos Handmade Vodka</i>	8.00
<i>Captain Morgan Spiced Rum</i>	7.50
<i>Bacardi Rum</i>	6.95
<i>Malibu Rum</i>	7.00
<i>Jose Cuervo Tequila</i>	7.50
<i>Chivas Regal Whiskey</i>	7.75
<i>Jack Daniels Whiskey</i>	7.50
<i>Maker's Mark Whiskey</i>	9.00

DESSERTS

CHEF'S SELECTION

A creative whim

Carrot Cake \$6.25

Dessert Shooter \$2.99

Ice cream: \$4.25
Vanilla or Chocolate
Seasonal Sorbet

BEER

Omission Gluten Free Beer 12oz 5.50

WINE

HOUSE SELECTIONS

6OZ./9OZ. 7/9.75

Estrella Chardonnay
Citra Pinot Grigio
Corbett Canyon White Zinfandel
Canyon Road Merlot
Estrella Cabernet Sauvignon

PREMIUM SELECTIONS

Kendall Jackson Chardonnay 10.50/14.75
Ghost Pines Chardonnay 10.75/15
Cavit Pinot Grigio 8/11.25
St. Supery Sauvignon Blanc 11/15.25
Oyster Bay Sauvignon Blanc, NZ 9.75/13.75
Chateau St. Michelle Riesling 7.75/11
Mirassou Pinot Noir 8.75/12.75
MacMurray Pinot Noir 12.50/16.25
Fourteen Hands Merlot 8/11.50
Finca El Origen Cabernet 9.50/13.50
Almos Malbec, Argentina 9.50/13.50
Lamole di Lamole Chianti 10.25/14.25

LIGHTER SIDE OF LIFE

VEGGIE BURGER

Fresh house made veggie burger grilled and topped with pico de gallo with a side of avocado aioli. Served over mixed green salad with cherry tomatoes in a light lemon oil. \$10.99

WOOD-GRILLED SIRLOIN BURGER

Fresh wood-grilled patty served with lettuce, tomato, pickle and mashed potatoes. \$11.99

Choose your toppings:

Bleu, swiss, cheddar, provolone or horseradish cheddar cheese; onion; bacon; mushrooms; caramelized onions; jalapenos. 99¢ each

HOUSE GROUND PORK BURGER

8oz fresh grilled patty topped with Swiss cheese and dijonaise sauce served with your choice of side. \$10.99

WOOD-GRILLED BRATWURST PLATTER

Wood-grilled white bratwursts with house made sauerkraut and potato croquettes, served with brat mustard. \$13.99

This information was obtained by Celiac.com and our suppliers

Ask about our private parties and dining events.

973.729.5677