

APPETIZERS

WOOD-GRILLED SHRIMP COCKTAIL

Five skewered shrimp fresh off the grill, served with cocktail and bourbon vanilla butter sauce. \$12.99

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

ANDOUILLE MUSSELS

A heaping bowl of fresh P.E.I. mussels in a Cajun cream sauce with crispy bits of andouille sausage and grilled bread. \$10.99

TOSSED & SAUCED BUFFALO CHICKEN

Boneless bite-size chunks of tender chicken fried and tossed in your choice of: traditional hot, BBQ, or hot n' spicy ranch sauce, served with celery and bleu cheese dressing. \$8.99

CHICKEN & CHEESE NACHOS

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

CALAMARI JARDINIÈRE

Fresh squid, pepperoncini, jalapeños, carrots and sundried tomatoes tossed and crisp-fried together, served with lemon aioli. \$12.99
A St. Moritz original.

SANDWICHES

ROASTED & TOASTED TURKEY PANINI

Roasted turkey with "the works" – bacon, coleslaw, cheddar, Russian dressing on grilled whole grain bread, served with chips and pickle. \$11.99

GRILLED CHICKEN SALAD PANINI

Marinated wood-grilled chicken, roasted red peppers & red onion tossed in a savory dressing. Topped with fresh mozzarella and pressed on a ciabatta roll, served with kettle chips and a pickle spear. \$11.99

GRILLED VEGETABLE PANINI

Wood-grilled veggies, pesto mayo, provolone cheese on 7 grain whole wheat served with fresh fruit and pickle spear. \$9.99

WOOD-GRILLED BRATWURST PLATTER

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

THE PLAZA CHICKEN SANDWICH

Marinated wood-grilled chicken breast on a toasted 7 grain hoagie roll, with provolone cheese, lettuce, tomato, and scallion mayonnaise, served with sweet potato fries and ginger aioli. \$9.99

SCHNITZEL ON PRETZEL

Crispy breaded chicken cutlet topped with melted swiss cheese & mustard on a pretzel bun served with french fries. \$10.99

CLUB SANDWICH

With your choice of Ham or Turkey. This triple stacked sandwich with bacon, Jersey tomato, fresh lettuce & scallion mayo makes for a great afternoon delight served with kettle chips. \$8.99

WOOD-GRILLED SIRLOIN BURGER

Fresh wood-grilled patty served on a brioche bun with lettuce, tomato, pickle and fries. \$11.99

Choose your toppings:

Swiss, cheddar, provolone, or horseradish cheddar cheese, onion, bacon, mushrooms, caramelized onions, jalapeños. 99¢ each

VEGGIE BURGER

Fresh house made veggie burger grilled & served over mixed green salad with cherry tomatoes in a light lemon oil & avocado sauce. \$10.99

HOUSE GROUND PORK BURGER

Fresh grilled 8oz patty topped with Swiss cheese & dijonaise sauce served on a brioche roll with sweet potato fries. \$11.99

SOUPS

CUP- \$5.00 BOWL \$7.00

POTATO LEEK

Rich and creamy, topped with fried leeks.

CHEF'S SELECTION

A creative whim.

SALADS

CHICKEN CAESAR SALAD

A zesty classic combination of crisp romaine lettuce and Caesar dressing with shredded asiago cheese and chili corn croutons, topped with a piece of wood-grilled chicken. \$13.99

STOVE PIPED CHOPPED SALAD

Fresh stack blend of apple wood smoked bacon, tomato, red onion, bleu cheese, iceberg, mesclun & leaf lettuce in a white balsamic vinaigrette, garnished with marinated garbanzo beans. \$12.99

SPARTA SALAD & SALMON

Chef Joel's unique creation combining fresh organic spinach, crispy pan-fried wild mushroom mix, shallots and asiago cheese in an aged sherry vinaigrette topped with a fresh piece of wood-grilled salmon. \$13.99

SANTA FE SALAD

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

SPINACH & PEAR SALAD

Baby spinach tossed in a caramelized shallot vinaigrette with julienne radish and focaccia croutons, topped with goat cheese and sliced red Anjou pears. \$8.99

CHICKEN SALAD CHOPPED SALAD

Two great salads together!
Chef Joel's famous chopped salad topped with our tender wood-grilled chicken salad. \$14.99

LUNCH ENTREES

CHICKEN SCHNITZEL

Crispy breaded chicken breast cutlet with lemon and white wine sauce served with mashed potatoes & vegetable du jour. \$11.99

Want to mix it up? Add one of our delicious toppings:
Crab pico de gallo or Wood-grilled shrimp \$6.99

HARVEST CAVA BOWL

Grilled red onion, bell peppers, broccoli, wild mushrooms, butternut squash, kale, spinach and black rice with pumpkin vinaigrette. A delicious option for vegans and non-vegetarians alike. \$14.99

SHRIMP 'N' GRITS

Cheesy grits served with jumbo shrimp, andouille sausage, green onion and tomato. \$14.99
A genuine Southern classic!

JERSEY FISH & CHIPS

Fresh Atlantic cod fillets coated with Jersey beer batter and fried to golden perfection, served with skin-on seasoned fries and house tartar sauce. \$13.99

GLAZED SALMON

Wood-grilled salmon fillet glazed with balsamic honey and topped with crispy fried leeks, served with sweet potato orzo and vegetable. \$15.99

DAILY OMELETTE

Changes daily served with a small house salad & buttered toast. \$9.99

BLACKENED SALMON TACOS

Flour tortillas filled with blackened salmon tips and caramelized onions. Served with cilantro lime aioli, black bean relish, herb rice and orange mango savory cabbage slaw. \$15.99

Ask about our private parties and dining events. 973.729.5677

LUNCH

Grill & Bar

ST. MORITZ



COCKTAILS

ORCHARD MARTINI

A delicious combination of SKYY Pear vodka, Cointreau, farm fresh apple cider & Pom juice. Shaken & served up in a martini glass, topped with a dusting of nutmeg. \$9.00

SPICED CIDER MARGARITA

Casamigo's Reposado tequila, Grand Marnier, sour mix & farm fresh apple cider served on the rocks with a cinnamon sugar rim. \$11.00

BLUEBERRY VANILLA SKY

Titos vodka with blueberry preserves, lemon juice & vanilla syrup served over ice. \$8.50

GINGER PUMPKIN SMASH

Misunderstood ginger whiskey, lemon juice & pumpkin butter, served over ice & garnished with mint & cinnamon. \$10.00

HARVEST MULE BAR

Choose your own flavor!
Cider-Grapefruit~Pomegranate-Blueberry
With Tito's vodka, lime juice & ginger beer served in a signature copper mug. \$9.50

GERMAN MULLED WINE

A great German tradition!
Red wine fortified with a spiced simple syrup & served warm with a dried orange slice. \$7.50

NON ALCOHOLIC

IBC Root Beer	2.99
IBC Black Cherry Soda	2.99
Saratoga Sparkling Water 1 Liter	4.75
Saratoga Flat Water 1 Liter	4.75
St. Moritz Refresher	2.75
Fresh Brewed Iced Tea	2.75
St. Pauli Girl N/A	4.00

WINE

WHITE SELECTIONS 6OZ/9OZ

Estrella Chardonnay	7/9.75
Kendall-Jackson Chardonnay	10.50/14.75
Ghost Pines Chardonnay	10.75/15
Straccali Pinot Grigio	7/9.75
Cavit Pinot Grigio	8/11.25
Oyster Bay Sauvignon Blanc	9.25/13.25
St. Supery Sauvignon Blanc	11/15.25
St. Michelle Riesling, WA	7.75/11
Corbett Canyon White Zinfandel	7/9.75

RED SELECTIONS 6OZ/9OZ

Canyon Road Merlot	7/9.75
Fourteen Hands Merlot	8/11.50
Mirassou Pinot Noir	8.75/12.75
MacMurray Pinot Noir	12.50/16.25
Estrella Cabernet Sauvignon	7/9.75
Finca El Origen Cabernet	9.50/13.50
Alamos Malbec, Argentina	9.50/13.50
Lamole di Lamole Chianti	10.25/14.25
Chateau Florie-Aude Bordeaux	8.50/12

BEER

DRAFT SELECTIONS

Great Lakes Edmund Fitzgerald Porter
Cleveland, OH - 6% abv. 6.50

Tröegs Mad Elf
Hershey, PA - 11% abv. 7.25/12 oz.

Warsteiner Pilsner
Warsteiner, Germany-4.8% abv. 7.50/20oz

Lagunitas IPA
Petaluma, CA - 6.2% abv. 7.00

Shipyard Pumpkinhead Ale
Portland, ME - 4.5% abv. 6.00

Kane Head High IPA
Ocean, NJ - 6.5% abv. 7.00

Hacker-Pschorr Oktoberfest
Munich, Germany - 5.8% abv. 7.00/20oz

Stella Artois
Leuven, Belgium - 5.2% abv. 7.25

Blue Moon
Golden, CO - 5.4% abv. 6.00

Coors Light
Golden, CO - 4.2% abv. 4.25

Bud Light

St. Louis, MO - 4.80% abv. 4.00

Guinness

Dublin, Ireland - 4.2% abv. 7.75

Yuengling

Pottsville, PA - 4.4% abv. 4.00

Samuel Adams Winter Lager

Boston, MA - 5.6% abv. 6.50

BOTTLE SELECTIONS

Amstel Light 4.95

Budweiser 3.95

Bud Light 3.95

Corona 4.95

Heineken 4.95

Michelob Ultra 4.50

Miller Lite 3.95

Coors Lite 3.95

Omission Gluten Free Lager 5.50

Seasonal Craft Special MP