



st.moritz
Grill & Bar

DESSERTS

GLUTEN FREE COCONUT CAKE*
Our homemade coconut cake, topped with cream cheese frosting, and toasted coconut 9.99

CRÈME BRULEE *
Vanilla custard, caramelized sugar 8.99

SEASONAL CRISP
Served warm with vanilla ice cream and whipped cream 8.99

HALF-BAKED COOKIE
Sugar Cookie with choice of vanilla or chocolate ice cream, whipped cream 10.99

COFFEE DRINKS

IRISH COFFEE
Jameson Irish Whiskey, brown sugar & hot coffee, topped with whipped cream & creme de menthe 9

NUTTY COFFEE
Bailey's Irish Cream, Frangelico liqueur & hot coffee, topped with whipped cream 9

KEOKE COFFEE
Brandy, Kahlua & creme de cocoa mixed with hot coffee, topped with whipped cream 9

MEXICAN COFFEE
Kahlua coffee liqueur & hot coffee, topped with whipped cream 9

JAMAICAN COFFEE
Tia Maria coffee liqueur & hot coffee, topped with whipped cream 9

ITALIAN COFFEE
Amaretto & hot coffee, topped whipped cream 9

ESPRESSO MARTINI
Kahlua, Stoli Vanilla, and fresh brewed espresso, shaken and served up 13
Add Baileys upon request

AFTER DINNER DRINKS

BOURBON & SCOTCHES

WOODFORD RESERVE 15
BASIL HAYDEN 16
BLANTONS 19
LARCENY 13
EAGLE RARE 13
GLENLIVET 12 YR 17
GLENFIDDICH 12 YR 18
MACALLAN 12 YR 23

CORDIALS & LIQUEURS

GRAND MARNIER 13
ROMANO SAMBUCA BLACK 10
ROMANO SAMBUCA 10
CHAMBORD 12
LICOR 43 14
DRAMBUIE 14
TIA MARIA 11.5



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SPECIALTY COCKTAILS

VIOLET GIMLET
Gin Lane Violet gin with honey syrup and fresh lemon juice. Shaken and served in a martini glass with a dried lemon wheel 12.00

ROSARITA
Codigo Rosa Tequila, Cointreau, a splash of lime juice, house made sour mix and a cabernet float. Served on the rocks with a dried lime wheel and rose petals 15.00

MOHAWK MULE
A twist on a classic mule, served with Bulleit Bourbon, Cointreau, brown sugar syrup and pomegranate juice topped with ginger beer and garnished with cinnamon and a dried lime wheel 14.00

GERMAN MULLED WINE
Red wine fortified with cinnamon, clove, cardamom & orange, served warm
6oz / 8.00 9oz / 11.00

MAPLE GINGER GOLD RUSH
Misunderstood Ginger Whiskey, maple syrup and fresh lemon juice, stirred and served over a large rock with a lemon twist 15.00

FIG SPRIG
Muddled orange, cranberry juice and Figneza fig vodka shaken and topped with champagne served on the rocks with a rosemary sprig 12.00

WINTER SPRITZ
Fresh cranberry puree, rosemary simple syrup, Tito's vodka, soda water and champagne served over ice in a wine glass, garnished with a sugar-coated rosemary sprig 12.00

BEER

DRAFTS

HACKER-PSCHORR OKTOBERFEST 8.50
STELLA ARTOIS 8.25
BLUE MOON 7
YEUNGLING 6.50
BUD LIGHT 5
SAMUEL ADAMS SEASONAL 7.50
KANE HEAD HIGH IPA 9
GUINNESS STOUT 8.25

ASK YOUR SERVER ABOUT OUR SEASONAL DRAFT SELECTIONS!

BOTTLES

AMSTEL LIGHT 4.95
BUDWEISER 4.50
BUD LIGHT 4.50
CORONA 4.95
CORONA LIGHT 4.95
HEINEKEN 4.95
MILLER LITE 4.50
COORS LIGHT 3.95
MICHELOB ULTRA 4.95
ST. PAULI GIRL N/A 4

REWARDS MEMBERSHIP

\$20 OFF YOUR NEXT VISIT WHEN YOU JOIN OUR REWARDS PROGRAM
By joining the St. Moritz Loyalty Program, you qualify for a \$20 gift certificate.
This offer applies to new members only.

APPETIZERS

PARISIAN MUSSELS

Fennel, mushrooms, fine herbs, vermouth cream sauce and grilled herb foccacia 18.99

CALAMARI FRITO MISTO

Dusted & fried with a medley of pickled banana peppers, fingerling potatoes, onion, lemon slices and Sambal aioli 18.99

SPIN & ARTI DIP*

Freshly made spinach & artichoke dip with a touch of pepper jack cheese, served with house fried tortilla chips 12.99

ST MORITZ'S WOOD-GRILLED SHRIMP COCKTAIL*

Five grilled shrimp served with cocktail sauce and vanilla bourbon butter sauce 16.99

TOSSED AND SAUCED CHICKEN BITES

Boneless & bite sized tender fried chicken tossed in your choice of sauce: Traditional hot, BBQ or Bubba J's. Served with celery and bleu cheese dressing 12.99

CHICKEN & CHEESE NACHOS*

Cheddar & jack cheese, fajita seasoned chicken, charro beans, jalapenos, pico de gallo and sour cream over house fried tortilla chips 13.99

ALBONDIGAS*

Beef and pork meatballs baked in a Spanish style tomato sauce, topped with manchego cheese and served with a grilled focaccia 10.99

WILD MUSHROOM RISOTTO*

Sautéed shiitake, porcini & cremini mushrooms, roasted garlic, shallots and roasted tomato mascarpone 15.99

SALADS

Add Chicken 6.99 Add Shrimp 7.99 Add Salmon 9.99

HARVEST SALAD

Roasted butternut squash, toasted pumpkin seeds, dried cranberries and fresh apples served over baby spinach & arugula tossed in a fresh herb vinaigrette 11.99

BABY KALE & BEET SALAD

Parmesan & black pepper vinaigrette, golden beets, roasted cippolini onion and a crunchy walnut topping 13.99

SPARTA SALAD*

Baby spinach, crispy wild mushroom mix, shallots and asiago cheese with sherry vinaigrette 11.99

STOVE PIPE CHOPPED SALAD*

Fresh stack of applewood smoked bacon, tomato, red onion, bleu cheese, iceberg, mesclun & leaf lettuce in a white balsamic vinaigrette with marinated garbanzo beans
Small/13.99 Large/19.99

For groups of eight people or more a 20% gratuity will be added to your check.

Due to the nationwide staffing shortage & supply chain issues we are forced to reduce our menu offerings. We hope to continue providing you with the highest quality food while treating our staff with the care they deserve. Thank you for your understanding.

ENTREES

PAN SEARED SCALLOPS

Butternut squash puree, toasted farro & brussels sprout hash, asparagus, pomegranate & merlot reduction
Half/19.99 Full/31.99
Pair with Roustock Cellars Chardonnay

GLAZED ATLANTIC SALMON*

Wood-grilled with honey balsamic glaze, sweet potato orzo, vegetable du jour and lemon butter sauce topped with fried leeks
Half/20.99 Full/28.99
Pair with Fog River Pinot Noir

BLACKENED SALMON TACOS

Flour tortillas filled with blackened salmon, caramelized onions and cilantro lime aioli, served with black bean relish, herb rice and orange, mango & savoy cabbage slaw
Half/18.99 Full/24.99
Pair with Angeline Pinot Noir

THAI TUNA BOWL*

Thai rice noodles in a red curry sauce with wild mushrooms, edamame, cabbage, carrots, spinach, topped with RARE sesame crusted Ahi tuna
Half/19.99 Full/38.99
Pair with Bassermann Jordan Riesling

BOSTON BAKED COD*

Baked Atlantic cod topped with herb asiago bread crumbs, lemon buerre blanc, mashed potatoes and vegetable du jour 28.99
Pair with Hanna Sauvignon Blanc

SIMPLE SELECTION*

Choose your protein:
GRILLED CHICKEN 23.99
ORGANIC SALMON 28.99
GRILLED SHRIMP 28.99
With lemon butter sauce or vanilla bourbon butter sauce, served with herbed rice & vegetable du jour
Pair with Estrella Chardonnay

*Denotes that item can be prepared gluten free

CHICKEN SCHNITZEL

Breaded chicken cutlet with mashed potatoes, vegetable du jour and lemon butter sauce
Half/17.99 Full/25.99
Add 3 Shrimp 7.99 Add 6 Shrimp 15.99
Pair with Frenzy Sauvignon Blanc

RESERVE PORK CHOP*

Wood-grilled with sage & honey brown butter, mashed potatoes and vegetable du jour 31.99
Pair with Xavier Cotes De Rhone

NEW YORK STRIP STEAK*

Wood-grilled strip steak, crispy fingerling potatoes, charred broccolini and a red wine demi 46.99
Pair with Tobias Cabernet Sauvignon

FILET MIGNON*

Wood-grilled with mashed potatoes, roasted bacon brussels sprouts and a Robert sauce
1 medallion/28.99 2 Medallions/46.99
Pair with Zorzal Malbec

SIRLOIN BURGER*

Wood-grilled on a toasted brioche bun with lettuce, tomato, pickle and fries 15.99
Toppings 1.50 each - Bleu cheese, Swiss, American, Pepper Jack, Cheddar, Bacon, Mushrooms, Caramelized Onions, Jalapeños
Pair with Bouchon Cabernet Sauvignon

EAST SHORE CAVA BOWL*

Green kale, edamame, house smoked tofu, Asian pear, bok choy and radish with a carrot ginger dressing over warm grains 19.99

BUBBA J'S CHICKEN SANDWICH

Your choice of wood-grilled or buttermilk fried chicken tossed in Bubba J's sauce, pepper jack cheese on a toasted brioche bun with french fries 15.99
Add Bacon 1.50
Pair with Bassermann Jordan Riesling



Visit our sister restaurant, **Chesapeake Tavern**, in Long Valley, NJ
Winner of *Best Seafood Restaurants in New Jersey* – [BestofNJ.com](https://www.bestofnj.com), 2023 Edition

