



st.moritz
Grill & Bar
DESSERTS

KEY LIME PIE

Whipped cream 7.99

CRÈME BRULEE *

Vanilla custard, caramelized sugar 7.99

SEASONAL CRISP

Served warm with Vanilla ice cream and
whipped cream 6.99

HALF-BAKED PEANUT BUTTER COOKIE

Vanilla or chocolate ice cream, whipped cream
7.99

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, Kalhua & creme de cocoa mixed with hot
coffee,
topped with whipped cream 9

MEXICAN COFFEE

Kalhua coffee liqueur & hot coffee, topped
whipped cream 9

JAMAICAN COFFEE

Tia Maria coffee liqueur & hot coffee, topped
whipped cream 9

ITALIAN COFFEE

Amaretto & hot coffee, topped whipped cream 9

AFTER DINNER DRINKS

BOURBON & SCOTCHES

WOODFORD RESERVE 15

BASIL HAYDEN 17

BLANTONS 22

LARCENY 13

EAGLE RARE 10

GLENLIVET 12 YR 18

GLENFIDDICH 12 YR 18

MACALLAN 12 YR 18

CORDIALS & LIQUEURS

GRAND MARNIER 9

ROMANO SAMBUCA BLACK 8

ROMANO SAMBUCA 8

B&B 8.5

CHAMBORD 12

LICOR 43 10

DRAMBUIE 12

GODIVA CHOCOLATE 9

TIA MARIA 12



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SPECIALTY COCKTAILS

SUMMER IN THE PLAZA

Tito's vodka, fresh lime juice, simple syrup and
fresh watermelon juice shaken and served up
with a salted rim and cucumber wheel. 9

GARDEN SPRITZ

Ketel One Cucumber Mint Botanicals, simple
syrup, fresh lime juice, club soda and champagne
served over ice in a wine glass topped with
cucumber bitters and a mint sprig. 10

LAKESIDE ESCAPE

Whitley Neill Blood Orange gin, lemon juice, St
Germain and gingerale served over ice with a
fresh basil garnish. 10

ROSARITA

Codigo Rose tequila (tequila aged in cabernet
barrels), triple sec, fresh lime juice and sour mix
served on the rocks with a salted rim and
cabernet float. 13

MISUNDERSTOOD COLADA

Misunderstood Ginger whiskey, amaretto,
pineapple juice and pina colada puree shaken
and served on the rocks with a dusting of nutmeg
and dehydrated pineapple. 9

SUMMER MULE

Choice of Mango, Watermelon, Strawberry or
Pina Colada with
Tito's vodka, lime juice and ginger beer
in a copper mug. 10

BEER

DRAFTS

HACKER-PSCHORR OKTOBERFEST 8/20oz

STELLA ARTOIS 7.25

BLUE MOON 6.50

COORS LIGHT 4.25

BUD LIGHT 4.25

SAMUEL ADAMS SEASONAL 6.50

KANE HEAD HIGH IPA 7.50

GUINNESS STOUT 7.75

ASK YOUR SERVER ABOUT OUR SEASONAL
DRAFT SELECTIONS!

BOTTLES

AMSTEL LIGHT 4.95

BUDWEISER 3.95

BUD LIGHT 3.95

CORONA 4.95

CORONA LIGHT 4.95

HEINEKEN 4.95

MILLER LITE 3.95

COORS LITE 3.95

MICHELOB ULTRA 4.95

ST. PAULI GIRL N/A 4

REWARD 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.

Due to the nationwide staffing shortage and supply chain issues, we are forced to reduce our menu offerings so that we can continue providing you with the highest quality food, while at the same time treating our staff with the care they deserve.

APPETIZERS

STICKY, SWEET & SPICY CALAMARI

Fresh calamari and vegetables tossed in buttermilk & Durum flour, flash fried and finished with a jalapeno garlic sticky sauce, topped with cilantro and scallions. 16.99

CHICKEN & CHEESE NACHOS*

Cheddar and Jack cheese, fajita seasoned chicken, charro beans, jalapenos, pico de gallo and sour cream heaped over crispy nacho chips. 11.99

SPIN & ARTI DIP*

Freshly made spinach and artichoke dip with a touch of Pepper Jack cheese, served with tortilla chips. 9.99

SZECHUAN GLASS NOODLE STIR FRY

Noodle stir fry dish of ground beef, vegetables, garlic, ginger, glass vermicelli noodles, spicy aromatic Szechuan stir fry sauce. 11.99

JERSEY FRESH MUSSELS*

Fresh PEI mussels simmered in a broth of shallots, white wine and butter, tossed with roasted jersey corn, bacon, blistered shishito peppers and grape tomato. 13.99

TOSSED AND SAUCED CHICKEN BITES

Boneless bite size chunks of tender chicken fried and tossed in your choice of sauce: Traditional hot, BBQ or Bubba J's. Served with celery and bleu cheese dressing. 8.99

PEEL N EAT SHRIMP*

We cook 'em and chill 'em, you peel n eat 'em! Served with lemon and cocktail sauce. 1/2 lb 10.99 1lb 18.99

SALADS

STOVE PIPE CHOPPED SALAD*

Fresh stack of Applewood smoked bacon, tomato, red onion, bleu cheese, iceberg, mesclun and leaf lettuce in a white balsamic vinaigrette with marinated garbanzo beans.

Small/9.99 Large/13.99

JERSEY TOMATO & LOCAL BURRATA*

Assorted Jersey tomatoes, shaved red onion, arugula, with basil vinaigrette and burrata. 13.99

SPARTA SALAD*

Fresh spinach, crispy wild mushroom mix, shallots and asiago cheese in an aged sherry vinaigrette 9.99

GREEK WATERMELON SALAD *

Fresh arugula greens tossed with red onions, Kalamata olives, feta cheese, & sweet watermelon in a red-wine vinaigrette 11.99

*Denotes that item can be prepared gluten free



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ENTREES

SHRIMP 'N' GRITS

Searred shrimp and andouille sausage with tomatoes and scallions in a scampi sauce served over cheese grits.
Half/ 15.99 Full/26.99

GLAZED SALMON*

Wood-grilled organic salmon glazed with balsamic honey and topped with fried leeks, served with vegetable du jour and sweet potato orzo.
Half/ 18.99 Full/26.99

BLACKENED SALMON TACOS

Flour tortillas filled with blackened organic salmon tips and caramelized onions, with cilantro-lime aioli, black bean relish, herb rice and orange mango savoy cabbage slaw
Half/ 16.99 Full/22.99

GREEK SALMON CAKE CAVA BOWL

Kale, spinach & arugula with tomatoes, roasted red peppers, red onions, cucumbers, Kalamata olives, feta cheese & feta vinaigrette over warm grains topped with salmon cakes & tzatziki sauce 18.99

PORK MIGNONS

Wood-grilled tenderloin of pork with peach mango chutney, mashed potatoes and vegetable du jour 26.99

CHICKEN SCHNITZEL

Crispy breaded chicken breast cutlet with lemon and white wine sauce with mashed potatoes and vegetable du jour
Half/ 12.99 Full/21.99
Add 3 shrimp 6.99

TUNA POKE BOWL*

St. Moritz Twist in the traditional Hawaiian salad Sushi grade ahi tuna over cauliflower rice with cucumber, edamame, avocado, pickled ginger & purple radish micro greens finished with ponzu sauce.
Half/ 17.99 Full/34.99

WOOD-GRILLED SIRLOIN BURGER *

Fresh wood-grilled patty served on a brioche bun with lettuce, tomato, pickle and fries 13.99
Toppings 0.99 each - Bleu cheese, Swiss, American, Pepper Jack, Cheddar, bacon, mushrooms, caramelized onions, jalapeños

THE ST. MORITZ RIBEYE*

House-seasoned 12oz ribeye steak wood-grilled to perfection and served with fried onion straws, mashed potatoes and broccoli. 39.99

SIMPLE SELECTION

Choose your protein:
GRILLED CHICKEN 21.99 ORGANIC SALMON 24.99
GRILLED SHRIMP 23.99
With lemon butter sauce, served with herbed rice and vegetable du jour.

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