



DESSERTS

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

CRÈME BRULÉE *
Vanilla custard, caramelized sugar 8.99

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

HALF-BAKED COOKIE
White chocolate macadamia nut.
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



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

FALL SANGRIA
Our house made red sangria infused with cinnamon and topped with apple cider 10.00

GINGER PEACH TEA
Misunderstood Ginger Whiskey, peach puree and unsweetened iced tea shaken and served on the rocks with a fresh mint 10.00

HARVEST SUNSET
Figneza fig vodka and Aperol topped with apple cider, shaken and served on the rocks with an orange twist 13.00

ORCHARD SPRITZ
Absolut Pear vodka, triple sec and apple cider topped with champagne. Served on the rocks with a cinnamon sugar rim and cinnamon stick 11.00

BEER

DRAFTS

- HACKER-PSCHORR OKTOBERFEST 8.50/20oz
- 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.

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.

APPETIZERS

SPICY FALL CALAMARI*

Roasted delicata and kabocha squash, dried cranberries tossed in a sweet, sticky jalapeno sauce 18.99

CHICKEN & CHEESE NACHOS*

Cheddar & jack cheese, fajita seasoned chicken, charro beans, jalapenos, pico de gallo & sour cream heaped over crispy nacho chips 13.99

SPIN & ARTI DIP*

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

ST MORITZ'S WOOD-GRILLED SHRIMP COCKTAIL *

Five skewered shrimp fresh off the grill, served with cocktail sauce & vanilla bourbon butter sauce 16.99

TOSSED AND SAUCED CHICKEN BITES

Boneless & bite size tender fried chicken tossed in your choice of sauce: Traditional hot, BBQ or Bubba J's. Served with celery and bleu cheese dressing 10.99

ALBONDIGAS*

Beef and pork meatballs simmered in a Spanish style tomato sauce served with a Manchego grilled focaccia plank 10.99

FALL RISOTTO*

With roasted Brussels sprouts, delicata & kabocha squash, asiago cheese, herbs and dried cranberries 12.99

ANDOUILLE MUSSELS

A crowd favorite brought back! A heaping bowl of fresh P.E.I. mussels with a cajun cream sauce, crispy bits of andouille sausage and grilled bread 18.99

SALADS

Add Chicken 6.99 Add Shrimp 7.99 Add Salmon 9.99

Sussex Apple Endive Salad

Local apples, Belgium endive, shallots, blue cheese, chives, champagne vinaigrette, apple gastrique 13.99

HARVEST SALAD

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

SPARTA SALAD*

Fresh spinach, crispy wild mushroom mix, shallots & asiago cheese in an aged 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/14.99 Large/21.99

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

ENTREES

THAI CASHEW CURRY SCALLOPS

Pan-seared scallops with a cashew curry sauce, stir-fried rice and vegetable chop chop, drizzled with a port wine reduction 34.99

GLAZED SALMON*

Wood-grilled organic salmon glazed with balsamic honey & topped with fried leeks, served with vegetable du jour & sweet potato orzo Half/19.99 Full/27.99 Pair with Fog River Pinot Noir

BLACKENED SALMON TACOS

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

FALL INTO KALE CAVA*

A blend of roasted butternut, kabocha and delicata squash toasted with kale, toasted walnuts, shallots, dried cranberries, diced farm fresh apples over warm grains in an apple cider vinaigrette 19.99

Add Chicken 6.99 Add Shrimp 7.99 Add Salmon 9.99

RESERVE PORK CHOP*

Wood-grilled pork chop with apple, walnut, cranberry chutney, served with mashed potato & vegetable du jour 29.99 Pair with Van Duzer Pinot Noir

GARLIC RIBEYE*

Wood-grilled garlic rubbed ribeye with garlic herb butter, garlic mashed potatoes, garlic broccoli 46.99 Pair with Tobias Cabernet Sauvignon

BOSTON BAKED COD*

Baked Atlantic cod topped with herb asiago bread crumbs, lemon butter sauce, mashed potatoes and vegetable du jour 28.99

CHICKEN SCHNITZEL

Crispy breaded chicken breast cutlet with lemon & white wine sauce, mashed potatoes & vegetable du jour Half/15.99 Full/23.99 Add 3 shrimp 7.99 Add 6 Shrimp 15.99 Pair with Kendall Jackson Chardonnay

THAI NOODLE & TUNA BOWL*

Thai rice noodles in a fragrant red curry sauce with mushrooms, edamame, cabbage, carrots, spinach and topped with RARE sliced sesame crusted Ahi Tuna Half/ 20.99 Full/39.99

WOOD-GRILLED SIRLOIN BURGER *

Fresh wood-grilled patty served on a brioche bun with lettuce, tomato, pickle and fries 15.99 Pair with Bouchon Cabernet Sauvignon

Toppings 1.25 each - Bleu cheese, Swiss, American, Pepper Jack, Cheddar, Bacon, Mushrooms, Caramelized Onions, Jalapeños

WOOD GRILLED FILET MIGNON*

Robert sauce with whole grain mustard mashed potatoes, roasted brussels sprouts and bacon 1 medallion/28.99 2 medallions/46.99 Pair with Fabre De Montmayou Malbec

BUBBA J'S CHICKEN SANDWICH

Your choice of wood-grilled or buttermilk fried chicken tossed with Bubba J's sauce with pepper jack cheese on a brioche bun with french fries 15.99 Add Bacon 1.25 Pair with Three Zinfandel Old Vine Field Blend

SIMPLE SELECTION*

Choose your protein:

GRILLED CHICKEN 22.99

ORGANIC SALMON 27.99

GRILLED SHRIMP 27.99

With lemon butter or vanilla bourbon butter sauce, served with herbed rice & vegetable du jour Pair with Estrella Chardonnay

*Denotes that item can be prepared gluten free



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