

\* 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

### STUFFED PORTOBELLO

Wood-grilled portobello mushroom cap stuffed with spinach, grilled onion, grape tomatoes and fresh mozzarella with sherry demi. \$8.99

## 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

### BRUSSELS SPROUT SALAD

Fresh Brussels sprouts oven roasted and tossed with arugula and a warm bacon vinaigrette, finished with fried cranberries and crumbled goat cheese. \$8.99

## 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

### RED CURRY RICE NOODLES

Red curry, green beans, carrots, grilled onions and roasted forest mushrooms all tossed with rice noodles and finished off with green onion, cilantro and lime. \$11.99

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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 choice of lemon butter sauce or pesto, herb rice and vegetable du jour.

### WHITE CHOCOLATE SCALLOPS \*

Delicious pan seared jumbo scallops with a caper dill white chocolate butter sauce, served with sautéed spinach and herb rice. \$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 bacon onion demi glace, garlic spinach and bleu cheese 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

### 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*

### GG'S CHICKEN PAPRIKASH

A Hungarian style chicken stew.

Tender boneless dark meat chicken simmered in a rich paprika cream sauce, served over mashed potatoes. \$19.99

*A generational family recipe.*

## SIDES

YOUR CHOICE \$3.99

- STEAMED OR GARLIC BROCCOLI
- WOOD-GRILLED VEGETABLES
- SAUTEED SPINACH
- VEGETABLE DU JOUR
- MASHED POTATO
- HERB RICE

## 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  
Straccali 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 mashed potatoes, 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*