



### DESSERTS

#### GLUTEN FREE COCONUT CAKE\*

Our homemade coconut cake, topped with cream cheese frosting, almond 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 20
- BLANTONS 22
- LARCENY 13
- EAGLE RARE 10
- GLENLIVET 12 YR 22
- GLENFIDDICH 12 YR 22
- MACALLAN 12 YR 25

#### 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



### 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 a cinnamon stick 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 garnish 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

### DRAFTS

### BEER

### BOTTLES

- 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!

- 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.



st. moritz  
**Grill & Bar**  
**APPETIZERS**

**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

**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

**PARISIAN MUSSELS**

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

**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

\*Denotes that an item can be prepared gluten free

**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 cipollini 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

**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

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

**ENTREES**

**PAN SEARED SCALLOPS**

Butternut squash puree, toasted farro & brussels sprout hash, asparagus, pomegranate & merlot reduction  
Half/19.99 Full/33.99  
*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*

**BRATWURST PLATTER**

Wood-grilled alpine bratwursts with house made sauerkraut, mashed potatoes and house brat mustard 19.99  
*Pair with a pint of Hacker-Pschorr Oktoberfest*

**ROASTED & TOASTED TURKEY PANINI**

Roasted turkey with "the works": bacon, coleslaw, cheddar and Russian dressing on grilled whole grain roll, served with french fries 18.99  
*Pair with a pint of Stella Artois*

**CHICKEN CORDON BLEU SANDWICH**

Breaded chicken cutlet with ham, Swiss and mustard on a pretzel bun with french fries 17.99  
*Pair with Frenzy Sauvignon Blanc*

**GO CART SANDWICH**

A fond memory from Chef John's childhood! Ham, caramelized onions and goat cheese with arugula and tomato on a brioche roll served with french fries 17.99  
*Pair with a pint of Yeungling*

**GRILLED BLT**

Grilled thick cut applewood smoked bacon, oven roasted tomato jam, arugula and roasted garlic aioli on a toasted ciabatta served with French fries 18.99  
*Pair with a pint of Samuel Adams Seasonal*

**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*

**THAI TUNA BOWL\***

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

**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*

**RESERVE PORK CHOP\***

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

**BUBBA J'S CHICKEN SANDWICH**

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

½ Sandwich and Soup  
Choice of  
Go Cart, Grilled BLT or  
Turkey Panini 16.99

**LUNCH SIMPLE SELECTION\***

Choose your protein:  
**GRILLED CHICKEN** 16.99  
**ORGANIC SALMON** 20.99  
**GRILLED SHRIMP** 16.99  
With lemon butter sauce or vanilla bourbon butter sauce, served with herbed rice and vegetable du jour



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

