

APPETIZERS

WOOD-GRILLED SHRIMP COCKTAIL

Five skewered shrimp fresh off the grill, served with cocktail and bourbon vanilla butter sauce. \$12.99

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

ANDOUILLE MUSSELS

A heaping bowl of fresh P.E.I. mussels in a Cajun cream sauce with crispy bits of andouille sausage and grilled bread. \$10.99

TOSSED & SAUCED BUFFALO CHICKEN

Boneless bite-size chunks of tender chicken fried and tossed in your choice of: traditional hot, BBQ, or hot n' spicy ranch sauce, served with celery and bleu cheese dressing. \$8.99

CHICKEN & CHEESE NACHOS

Wood-grilled chicken with cheddar and jack cheese, beans, pico de gallo, jalapeños and sour cream heaped over crispy nacho chips. \$9.99

CALAMARI JARDINIÈRE

Fresh squid, pepperoncini, jalapeños, carrots and sundried tomatoes tossed and crisp-fried together, served with lemon aioli. \$12.99

STUFFED PORTOBELLO

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

SANDWICHES

ROASTED & TOASTED TURKEY PANINI

Roasted turkey with "the works" – bacon, coleslaw, cheddar, Russian dressing on grilled whole grain bread, served with chips and pickle. \$11.99

GRILLED CHICKEN SALAD PANINI

Marinated wood-grilled chicken, roasted red peppers & red onion tossed in a savory dressing. Topped with fresh mozzarella and pressed on a ciabatta roll, served with kettle chips and a pickle spear. \$11.99

GRILLED VEGETABLE PANINI

Wood-grilled veggies, pesto mayo, provolone cheese on 7 grain whole wheat served with fresh fruit and pickle spear. \$9.99

WOOD-GRILLED BRATWURST PLATTER

Wood-grilled white bratwursts accompanied with house made sauerkraut & potato croquettes served with brat mustard. \$13.99

THE PLAZA CHICKEN SANDWICH

Marinated wood-grilled chicken breast on a toasted 7 grain hoagie roll, with provolone cheese, lettuce, tomato, and scallion mayonnaise, served with sweet potato fries and ginger aioli. \$9.99

SCHNITZEL ON PRETZEL

Crispy breaded chicken cutlet topped with melted swiss cheese & mustard on a pretzel bun served with french fries. \$10.99

CLUB SANDWICH

With your choice of Ham or Turkey. This triple stacked sandwich with bacon, Jersey tomato, fresh lettuce & scallion mayo makes for a great afternoon delight served with kettle chips. \$8.99

WOOD-GRILLED SIRLOIN BURGER

Fresh wood-grilled patty served on a brioche bun with lettuce, tomato, pickle and fries. \$11.99

Choose your toppings:

Swiss, cheddar, provolone, or horseradish cheddar cheese, onion, bacon, mushrooms, caramelized onions, jalapeños. 99¢ each

VEGGIE BURGER

Fresh house made veggie burger grilled & served over mixed green salad with cherry tomatoes in a light lemon oil & avocado sauce. \$10.99

HOUSE GROUND PORK BURGER

Fresh grilled 8oz patty topped with Swiss cheese & dijonaise sauce served on a brioche roll with sweet potato fries. \$11.99

SOUPS

CUP- \$5.00 BOWL \$7.00

BUTTERNUT SQUASH BISQUE

A rich blend of local butternut squash, garnished with spicy pecans.

CHEF'S SELECTION

SALADS

CHICKEN CAESAR SALAD

A zesty classic combination of crisp romaine lettuce and Caesar dressing with shredded asiago cheese and chili corn croutons, topped with a piece of wood-grilled chicken. \$13.99

STOVE PIPED CHOPPED SALAD

Fresh stack blend of apple wood smoked bacon, tomato, red onion, bleu cheese, iceberg, mesclun & leaf lettuce in a white balsamic vinaigrette, garnished with marinated garbanzo beans. \$12.99

SPARTA SALAD & SALMON

Chef Joel's unique creation combining fresh organic spinach, crispy pan-fried wild mushroom mix, shallots and asiago cheese in an aged sherry vinaigrette topped with a fresh piece of wood-grilled salmon. \$13.99

SANTA FE SALAD

A glorious combination of sliced fajita chicken, tomato salsa, crisp tortilla strips, 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

CHICKEN SALAD CHOPPED SALAD

Two great salads together!

Chef Joel's famous chopped salad topped with our tender wood-grilled chicken salad. \$14.99

LUNCH ENTREES

CHICKEN SCHNITZEL

Crispy breaded chicken breast cutlet with lemon and white wine sauce served with mashed potatoes & vegetable du jour. \$11.99

Want to mix it up? Add one of our delicious toppings:
Crab pico de gallo or Wood-grilled shrimp \$6.99

CAVA BOWL

Grilled red onion, bell peppers, broccoli, wild mushrooms, butternut squash, kale, spinach and black rice with pumpkin vinaigrette. A delicious option for vegans and non-vegetarians alike. \$14.99

SHRIMP 'N' GRITS

Cheesy grits served with jumbo shrimp, andouille sausage, green onion and tomato. \$14.99

A genuine Southern classic!

JERSEY FISH & CHIPS

Fresh Atlantic cod fillets coated with Jersey beer batter and fried to golden perfection, served with skin-on seasoned fries and house tartar sauce. \$13.99

GLAZED SALMON

Wood-grilled salmon fillet glazed with balsamic honey and topped with crispy fried leeks, served with sweet potato orzo and vegetable. \$15.99

DAILY OMELETTE

Changes daily served with a small house salad & buttered toast. \$9.99

BLACKENED SALMON TACOS

Flour tortillas filled with blackened salmon tips and caramelized onions. Served with cilantro lime aioli, black bean relish, herb rice and orange mango savoy cabbage slaw. \$15.99

Ask about our private parties and dining events. 973.729.5677

LUNCH

Grill & Bar

ST. MORITZ



COCKTAILS

FIRESIDE MARTINI

Tito's vodka, BroVo orange curacao liqueur, fresh lime juice & Pom juice. Shaken & served up in a martini glass, topped with a merlot float and a torched rosemary sprig. 12.00

SPARKLING POMAGRANATE MARGARITA

Espolon tequila, Triple Sec, sour mix, lime juice & Pom juice served on ice with a champagne float and salt frosted rosemary. \$11.00

BLUEBERRY VANILLA SKY

Titos vodka with blueberry preserves, lemon juice & vanilla syrup served over ice. \$8.50

CARAMEL PEAR

Captain Morgan spiced rum, SKYY Pear vodka, lemon juice, caramel syrup & ginger beer served over ice. \$8.50

HARVEST MULE BAR

Choose your own flavor!
Cranberry-Pear-Pomegranate-Blueberry
With Tito's vodka, lime juice & ginger beer served in a signature copper mug. \$9.50

GERMAN MULLED WINE

A great German tradition!
Red wine fortified with a spiced simple syrup & served warm with a dried orange slice. \$7.50

NON ALCOHOLIC

IBC Root Beer	2.99
IBC Black Cherry Soda	2.99
Saratoga Sparkling Water 1 Liter	4.75
Saratoga Flat Water 1 Liter	4.75
St. Moritz Refresher	2.75
Fresh Brewed Iced Tea	2.75
St. Pauli Girl N/A	4.00

WINE

WHITE SELECTIONS 6OZ/9OZ

Estrella Chardonnay	7/9.75
Kendall-Jackson Chardonnay	10.50/14.75
Ghost Pines Chardonnay	10.75/15
Straccali Pinot Grigio	7/9.75
Cavit Pinot Grigio	8/11.25
Oyster Bay Sauvignon Blanc	9.25/13.25
St. Supery Sauvignon Blanc	11/15.25
St. Michelle Riesling, WA	7.75/11
Corbett Canyon White Zinfandel	7/9.75

RED SELECTIONS 6OZ/9OZ

Canyon Road Merlot	7/9.75
Fourteen Hands Merlot	8/11.50
Mirassou Pinot Noir	8.75/12.75
MacMurray Pinot Noir	12.50/16.25
Estrella Cabernet Sauvignon	7/9.75
Finca El Origen Cabernet	9.50/13.50
Alamos Malbec, Argentina	9.50/13.50
Lamole di Lamole Chianti	10.25/14.25
Chateau Florie-Aude Bordeaux	8.50/12

BEER

DRAFT SELECTIONS

Great Lakes Edmund Fitzgerald Porter
Cleveland, OH - 6% abv. 6.50

Tröegs Mad Elf
Hershey, PA - 11% abv. 7.25/12 oz.

Warsteiner Pilsner
Warsteiner, Germany-4.8% abv. 7.50/20oz

Lagunitas IPA
Petaluma, CA - 6.2% abv. 7.00

Flying Fish Grand Cru
Somerdale, NJ - 6.9% abv. 6.00

Kane Head High IPA
Ocean, NJ - 6.5% abv. 7.00

Hacker-Pschorr Oktoberfest
Munich, Germany - 5.8% abv. 7.00/20oz

Stella Artois
Leuven, Belgium - 5.2% abv. 7.25

Blue Moon
Golden, CO - 5.4% abv. 6.00

Coors Light
Golden, CO - 4.2% abv. 4.25

Bud Light

St. Louis, MO - 4.80% abv. 4.00

Guinness

Dublin, Ireland - 4.2% abv. 7.75

Yuengling

Pottsville, PA - 4.4% abv. 4.00

Samuel Adams Winter Lager

Boston, MA - 5.6% abv. 6.50

BOTTLE SELECTIONS

Amstel Light 4.95

Budweiser 3.95

Bud Light 3.95

Corona 4.95

Heineken 4.95

Michelob Ultra 4.50

Miller Lite 3.95

Coors Lite 3.95

Omission Gluten Free Lager 5.50