



st.moritz
Grill & Bar
DESSERTS

GLUTEN FREE CHOCOLATE FUDGE CAKE*
Chocolate frosting, chocolate sauce 10.99

CRÈME BRULÉE*
Vanilla custard, caramelized sugar 9.99

SEASONAL CRISP
Served warm with vanilla ice cream and whipped cream 9.99

HALF-BAKED S'MORES COOKIE
Served with a toasted house made marshmallow and crushed graham cracker 11.99

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, Absolut 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 16
LARCENY 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
LICOR 43 CHOCOLATE 10
DRAMBUIE 10
TIA MARIA 11.5



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SPECIALTY COCKTAILS

BLOOD ORANGE VESPER
A more "Drinkable " version of a classic Vesper. Made with Whitley Neill blood orange gin, Titos vodka and Lillet Blanc Served up with a orange twist 16.00

SPICY LADY
Curamia reposado mixed with Cointreau, muddled jalapenos, hibiscus syrup and sour mix, shaken and topped with ginger beer, served on the rocks with a Tajin rim and dried lime wheel 15.00

ST. MO SUMMER MULE
Gin Lane watermelon cucumber mint gin, house made lemonade and ginger beer served in a copper mug with fresh mint 12.00

SANGRIA
Summer is here! Enjoy our house made sangria! 10.00

MISUNDERSTOOD COLADA
Misunderstood Ginger whiskey, amaretto, pineapple juice and Pina Colada mix. Shaken and served on the rocks topped with nutmeg 14.00

FIG SPRIG
Muddled orange, cranberry juice and Figenza fig vodka shaken and topped with champagne served on the rocks with a rosemary sprig 12.00

GARDEN SPRITZ
Ketel One cucumber mint botanicals, fresh lime juice, simple syrup, soda water, and champagne served in a wine glass over ice topped with cucumber bitters and fresh mint 12.00

LI HING MUI MARGARITA
A Hawaiian staple! Dried Li Hing Mui powder shaken into a margarita made with Curamia blanco, Cointreau, fresh lime juice and house made sour mix. Served on the rocks with a Li Hing Mui rim 14.00

BEER

DRAFTS

HACKER-PSCHORR OKTOBERFEST 7.00
STELLA ARTOIS 8.25
BLUE MOON 7
YUENGLING 6.50
BUD LIGHT 5
SAMUEL ADAMS SEASONAL 8
KANE HEAD HIGH IPA 8
GUINNESS STOUT 8.25
FAT TIRE 7.00

ASK YOUR SERVER ABOUT OUR SEASONAL DRAFT SELECTIONS!

BOTTLES

AMSTEL LIGHT 5.50
BUDWEISER 4.95
BUD LIGHT 4.95
CORONA 5.50
CORONA LIGHT 5.50
HEINEKEN 5.50
MILLER LITE 4.95
COORS LIGHT 4.95
MICHELOB ULTRA 5.25
ST. PAULI GIRL N/A 5.50
STELLA CIDER 5.50

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.

APPETIZERS

P.E.I MUSSELS*

Bouillabaisse broth, fennel, onion, local zucchini, baby spinach, grilled focaccia bread 19.99

MEDITERRANEAN CALAMARI

Dusted & fried with pickled banana peppers, olive & roasted red pepper tapenade, over Meyer lemon & herb aioli 18.99

SPIN & ARTI DIP*

Freshly made spinach & artichoke dip with a touch of pepper jack cheese, served with white corn tortilla chips 13.99

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

CHICKEN & CHEESE NACHOS*

Cheddar & jack cheese, fajita seasoned chicken, charro beans, jalapenos, pico de gallo and sour cream over white corn tortilla chips 14.99

BLISTERED SHISHITO PEPPERS*

Local blistered shishito peppers tossed with sea salt and togarashi spice on top of a yuzu & soy aioli 12.99

BOARDWALK TRUFFLE FRIES

Thick & crispy fries tossed in truffle oil, fine herbs, shaved Manchego cheese, with a roasted garlic aioli dipping sauce 13.99

SALADS

Add Chicken 6.99 Add Shrimp 7.99 Add Salmon 9.99

SUMMER HARVEST SALAD*

Roasted local corn, chili & honey roasted walnuts, shallots, crispy prosciutto, fresh local peaches served over baby spinach & arugula, fresh herb vinaigrette 13.99

BROCCOLI & CARROT SALAD*

Roasted broccoli & carrots, toasted almonds, crumbled goat cheese, shallot, sundried cherry vinaigrette 13.99

WATERMELON & FETA SALAD*

Blistered local shishito peppers, local watermelon, feta cheese, cucumber, baby arugula, toasted pine nuts, "Garlic & Oil's" infused basil olive oil, watermelon mojito vinaigrette 13.99

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

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

Sides 4.99

Fries	Rice	Sautéed Spinach
Sweet Potato Fries	Orzo	Broccoli
Mashed Potatoes	Side Salad	Vegetable Du Jour

ENTREES

PAN SEARED SCALLOPS*

Curried Three Sister succotash, smoked chimichurri
Half/22.99 Full/34.99
Pair with Rouststock Cellars Chardonnay

GLAZED ATLANTIC SALMON*

Wood-grilled with honey balsamic glaze, corn & basil orzo, vegetable du jour, lemon butter sauce, topped with fried leeks
Half/20.99 Full/28.99
Pair with Angeline Pinot Noir

BLACKENED SALMON TACOS

Flour tortillas filled with blackened salmon, caramelized onions and cilantro lime aioli, served with black bean relish, herb rice, fennel & poblano slaw
Half/18.99 Full/24.99
Pair with Angeline Pinot Noir

MISO GLAZED AHI TUNA*

Hijiki salad, baby bok choy, sauteed mixed vegetables, wasabi citrus aioli
Half/19.99 Full/38.99
Pair with Jeio Prosecco, Italy

BOSTON BAKED COD*

Baked Atlantic cod topped with herb asiago bread crumbs, lemon buerre blanc, mashed potatoes and vegetable du jour 29.99
Pair with Murphy Goode Sauvignon Blanc

SIMPLE SELECTION*

Choose your protein:
GRILLED CHICKEN 24.99
ORGANIC SALMON 28.99
GRILLED SHRIMP 28.99

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

CHICKEN SCHNITZEL

Breaded chicken cutlet with mashed potatoes, vegetable du jour and lemon butter sauce
Half/19.99 Full/26.99
Add 3 Shrimp 7.99 Add 6 Shrimp 15.99
Pair with Frenzy Sauvignon Blanc

RESERVE PORK CHOP*

Wood-grilled with, mashed potatoes and vegetable du jour, topped with a pistachio salmuera 31.99
Pair with Xavier Cotes De Rhone

18 oz CAB RIBEYE*

Wood-grilled with horseradish mashed potato, vegetable du jour, green onion compound butter 59.99
Pair with Tobias Cabernet Sauvignon

8 oz CAB FLATIRON *

Wood-grilled with fried sweet potato wedges, corn & poblano salsa, avocado mousse 34.99
Pair with Zorzal Malbec

SIRLOIN BURGER*

Wood-grilled on a toasted brioche bun with lettuce, tomato, pickle and fries 16.99
-Can substitute a house salad for fries-
Toppings 1.50 each - Bleu cheese, Swiss, American, Pepper Jack, Cheddar, Bacon, Mushrooms, Caramelized Onions, Jalapeños
Pair with Bouchon Cabernet Sauvignon

ALPINE CAVA BOWL*

Spinach & kale, cucumber, carrot, sesame & honey roasted sweet potato, pickled spring onion, radish, lentils, Thai chili vinaigrette and white rice 19.99
Pair with Murphy Goode Sauvignon Blanc

BUBBA J'S CHICKEN SANDWICH

Your choice of wood-grilled or buttermilk fried chicken tossed in Bubba J's sauce, pepper jack cheese on a toasted brioche bun with french fries -
Can substitute a house salad for fries 16.99
Add Bacon 1.50
Pair with Bassermann Jordan Riesling

*Denotes that item can be prepared gluten free



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

