



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 20

BLANTONS 16

LARCENY 13

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 14

DRAMBUIE 12

LICOR 43 CHOCOLATE 10

TIA MARIA 12



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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 an orange twist 16

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

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

SANGRIA

Summer is here! Celebrate with our house made white and red sangria! 10

MISUNDERSTOOD COLADA

Misunderstood Ginger whiskey, amaretto, pineapple juice and Pina Colada mix. Shaken and served on the rocks topped with nutmeg 14

FIG SPRIG

Muddled orange, cranberry juice and Figenza fig vodka shaken and topped with champagne served on the rocks with a rosemary sprig 12

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 13

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 12

DRAFTS

HACKER-PSCHORR OKTOBERFEST 7

STELLA ARTOIS 8.25

BLUE MOON 7

YUENGLING 6.50

BUD LIGHT 5

SAMUEL ADAMS SEASONAL 8

KANE HEAD HIGH IPA 9

GUINNESS STOUT 8.25

FAT TIRE 7

BEER

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

ASK YOUR SERVER ABOUT OUR SEASONAL DRAFT SELECTIONS!

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.



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APPETIZERS

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

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

P.E.I MUSSELS*

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

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

*Denotes that an item can be prepared gluten free

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*

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

WATERMELON & FETA SALAD*

Blistered local shishito peppers, local watermelon chunks, feta cheese, cucumber, baby arugula, toasted pine nuts, 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
Small/14.99 Large/19.99

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

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

ENTREES

PAN SEARED SCALLOPS*

Curried Three Sister succotash, smoked chimichurri
Half/22.99 Full/34.99
Pair with Roustestock 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

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

MUSHROOM PANINI

Swiss cheese, horseradish cream, caramelized onions, on sourdough with french fries 17.99
Pair with Frenzy Sauvignon Blanc

PORK BAGUETTE

A classic Vietnamese bahn mi sandwich with Chinese 5 spice roasted pork loin, pickled spring vegetables, sambal aioli and shaved cabbage with french fries 18.99
Pair with a pint of Yuengling

PROSCIUTTO CIABATTA

Thinly sliced prosciutto on a toasted ciabatta with tomato, fresh mozzarella, spring onion pesto and baby arugula 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/19.99 Full/26.99
Add 3 Shrimp 7.99 Add 6 Shrimp 15.99
Pair with Murphy Goode Sauvignon Blanc

MISO GLAZED AHI TUNA*

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

SIRLOIN BURGER *

Wood-grilled on a toasted brioche bun with lettuce, tomato, pickle and french fries or house salad 16.99
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 mashed potatoes and vegetable du jour, topped with a pistachio salmuera 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 or a house salad 16.99
Add Bacon 1.50
Pair with Bassermann Jordan Riesling

½ Sandwich and Soup or Salad
Choice of
Pork Baguette, Prosciutto Ciabatta, Mushroom Panini or Turkey Panini
17.99

LUNCH SIMPLE SELECTION*

Choose your protein:
GRILLED CHICKEN 17.99
ORGANIC SALMON 20.99
GRILLED SHRIMP 17.99
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](https://www.bestofnj.com), 2023 Edition

