G L U T E N - F R I E N D L Y S E L E C T I O N S

SHARE

BRUSCHETTA ♥ (served on rice crackers instead of crostinis)

DRY RIBS (without flour & prepared in-house, in oil that also cooks wheat products)

MOSAIC DIP © goat cheese, mushrooms, fresh baked flatbread (served with corn chips instead of flatbread, corn chips prepared in-house, in oil that also cooks wheat products)

TUNA POKE IN A JAR avocado, fresh tomatoes, nori crisps, ginger, spring onions aponzu (without ponzu – nori crisps prepared in house in oil that also cooks wheat products)

DOUBLE CHEESE NACHOS **③**

add pulled chicken or beef (corn chips prepared in-house, in oil that also cooks wheat products)

SALADS

STARTER MARKET SALAD **(9**

STARTER CAESAR SALAD house-made dressing (without croutons)

CAESAR SALAD WITH CHICKEN (without baguette or croutons)

STEAK SALAD fresh greens, quebec goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato (served with a non-marinated sirloin & without crostini)

SEARED GINGER TUNA SALAD ② rare albacore tuna, edamame beans, avocado, daikon, cashews, cucumber ponzu emulsion (without soy dressing)

BURGERS

BLACKENED CHICKEN BURGER crisp pancetta bacon, american cheddar, roasted garlic mayo (served with gluten-free bun or lettuce cup)

THE PORTOBELLO ♥ marinated full mushroom cap, aged white cheddar & fresh herbs (served with gluten-free bun or lettuce cup)

HANDHELD

STREET TACOS two chicken tacos, served food truck style + side fresh market salad

continued on back...

moxie's is not a gluten-free or a vegetarian restaurant and can take no responsibility should cross-contamination occur between foods. this menu is offered to assist you in dietary preferences, please be aware that cross-contamination can occur and consider this information seriously when making your menu selections.

vegetarian items soy protein option available upon request

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Informed Dining in utritional information available

G L U T E N - F R I E N D L Y S E L E C T I O N S

STEAKS

not including sides - vegetables or starches

SIRLOIN 7 oz certified angus beef (cab®) add madagascar peppercorn brandy sauce

SIRLOIN WITH COMPOUND PRAWN & LOBSTER BUTTER 7 oz cab® sirloin, chorizo, baby potatoes, corn hash + chimichurri

SIRLOIN & PRAWNS 7 oz cab® sirloin + grilled garlic butter prawns

NEW YORK 10 oz

add madagascar peppercorn brandy sauce

BLACKENED NEW YORK 10 oz, charred with cajun spices

MAINS

MUSTARD & DILL SALMON $\ \ \,$ fresh lois lake steelhead, green beans & mushroom salsa + baby potatoes

CHIPOTLE MANGO CHICKEN sweet + smoky dry rub, lemon quinoa + fresh avocado & salsa fresca

OVEN ROASTED FREE-RUN CHICKEN herbed goat cheese, roasted lemon, fresh green beans, baby potatoes (without flour)

SLOW-ROASTED BABY BACK RIBS fall off the bone tender, your choice of potato + fresh seasonal vegetables

CHICKEN + RIBS half rack of ribs, spice rubbed chicken, choice of potato + fresh seasonal vegetables

RICE

RED THAI CURRY BOWL stir-fried veggies, jasmine rice (without curry-buttered naan)

CHICKEN VINDALOO jasmine rice, yogurt drizzle (served with chicken instead of beef, without curry-buttered naan)

SIDES

LEMON QUINOA V

STUFFED BAKED POTATO

JASMINE RICE •

ROASTED BABY POTATOES **©**

JUMBO PRAWN SKEWER

DESSERT

SALTED CARAMEL & PECAN CHEESECAKE house-made caramel scented cheesecake with fresh blackberries & orange segments

BERRY PAVLOVA lemon custard, baked meringue & berry compote

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies

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Informed Dining in nutritional information available