

# GLUTEN CONSCIOUS LIFESTYLE

Moxie's Gluten Conscious menu is designed for lifestyle choice. This menu is not for allergies and is not gluten-free. The menu is simply used to assist guests wishing to limit gluten in making menu choices.

**PLEASE SPEAK DIRECTLY TO A MANAGER IF YOU HAVE A GLUTEN ALLERGY.**

## SHARE

**TUNA POKE** 🌱 rare ahi tuna, avocado & ginger with roasted nori (150 Cals per serving, 3 servings) 16 *(without ponzu & wonton crisps)*

**BRUSCHETTA** ♻️ (130 Cals per serving, 3 servings) 12 *(served with mary's crackers instead of crostinis)*

**DRY RIBS** (510 Cals per serving, 3 servings) 14 *(without flour, prepared in-house in oil that also cooks wheat products)*

**FRESH SMASHED GUACAMOLE** ♻️ fresh white corn chips & salsa fresca (210 Cals per serving, 3 servings) 12¾ *(corn chips prepared in-house, in oil that also cooks wheat products)*

**MOSAIC DIP** ♻️ goat cheese, mushrooms, tomatoes, fresh white corn chips (200 Cals per serving, 4 servings) 15¾ *(served with corn chips & mary's crackers instead of warm baked naan, corn chips prepared in-house, in oil that also cooks wheat products)*

**NACHOS** ♻️ (500 Cals per serving, 2 servings) 15 *(corn chips prepared in-house, in oil that also cooks wheat products)* Share Platter available at select locations

## SALADS

**STARTER MARKET SALAD** ♻️ artisan greens, fresh veggies, edamame, toasted pumpkin seeds (130 Cals) + red wine vinaigrette (130 Cals) 9

**STARTER CAESAR SALAD** (150 Cals), caesar dressing (200 Cals) 9 *(without croutons)*

**CAESAR SALAD** (210 Cals), caesar dressing (340 Cals) 11½ *(without baguette or croutons)*

**KALE & QUINOA SALAD** toasted pumpkin seeds, dried currants, grana padano (490 Cals) + lemon vinaigrette (260 Cals) 15

**STEAK SALAD** marinated sirloin, fresh greens, quebec goat cheese, grape tomatoes (270 Cals), spicy vinaigrette with a hint of clamato (60 Cals) 22½ *(served without crostinis)*

**SALMON & AVOCADO COBB SALAD** fresh salmon, crisp iceberg lettuce, bacon, cage-free soft boiled egg, feta (1030 Cals) + peppercorn ranch & sundried tomato dressing (280 Cals) 21 *(without croutons)*

**SEARED GINGER TUNA SALAD** 🌱 rare ahi tuna, edamame, daikon, avocado, cashews (500 Cals) 22 *(without soy dressing)* Available at select locations

## HANDHELD S

**BLACKENED CHICKEN BURGER** crisp pancetta bacon, cheddar, roasted garlic mayo 17½ *(served with gluten-free bun (800 Cals) or lettuce bun (550 Cals), prepared on grill that also cooks wheat products)*

**PORTOBELLO VEGGIE BURGER** ♻️ marinated full mushroom cap, aged white cheddar & fresh herbs 16½ *(served with gluten-free bun (610 Cals) or lettuce bun (360 Cals), prepared on grill that also cooks wheat products)*

**LETTUCE "BUN" BURGER** red relish, pickled mustard seed mayo (580 Cals) 17

**LOADED BURGER** aged white cheddar, american cheddar, sautéed mushrooms, red relish, pickled mustard seed mayo, bacon & bbq sauce 19 *(served with gluten-free bun (1310 Cals) or lettuce bun (1090 Cals))*

**FISH TACOS** chipotle lime haddock, corn salsa, avocado, spicy sour cream (570 Cals) 16 *(served in lettuce cups instead of taco shells, corn chips prepared in-house, in oil that also cooks wheat products)*

**continued on back...**

adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day; however, individual needs vary

♻️ vegetarian items

🌱 **ocean wise.** A SUSTAINABLE CHOICE

**Informed Dining** ⓘ nutritional information available

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## STEAKS

**STEAK FRITES** 7oz certified angus beef (cab®) sirloin, chimichurri, arugula, fries (1260 Cals) 26

**SIRLOIN** 7oz certified angus beef (cab®) (370 Cals) 28¾

**HONEY GARLIC SIRLOIN** 9 oz AAA, our unforgettable marinated sirloin (360 Cals) 31

**SIRLOIN & SHRIMP** 7oz cab® sirloin + garlic butter shrimp (520 Cals) 37

**NEW YORK** 10 oz AAA (580 Cals) 37

**TENDERLOIN FILET** 6oz classic grilled filet with red wine demi glace (590 Cals) 39¼  
*Available at select locations*

### ADD ON...

garlic butter shrimp (180 Cals) 9

**served with fresh seasonal vegetables** (110 Cals) + **your choice of side:**

roasted baby potatoes (320 Cals)  
*(prepared on grill that also cooks wheat products)*

stuffed baked potato with mashed potatoes, cream cheese, green onion & bacon (480 Cals)

lemon quinoa (370 Cals)

## MAINS

**SPANISH COD & SHRIMP** seared cod filet with mediterranean tomato broth & poached baby shrimp, salsa verde (770 Cals) 28 *(without garlic baguette)*  
*Available at select locations*

**CHIPOTLE MANGO CHICKEN** sweet & smoky dry rub, ancient grains, fresh avocado & salsa fresca (960 Cals) 25¾

**SLOW-ROASTED BABY BACK RIBS** fall off the bone tender, roasted baby potatoes  
**half rack** (1260 Cals) 26 **full rack** (1930 Cals) 33  
*(baby potatoes prepared on grill that also cooks wheat products)*

**CHICKEN + RIBS** half rack of ribs, spice rubbed chicken, roasted baby potatoes (1520 Cals) 31½ *(baby potatoes prepared on grill that also cooks wheat products)*

## BOWLS

**RED THAI CURRY** stir-fried veggies (580 Cals), jasmine rice (350 Cals) 16½  
*(without curry-buttered naan)*

**CHICKEN VINDALOO** sautéed chicken, yogurt drizzle (740 Cals), jasmine rice (350 Cals) 21 *(without curry-buttered naan)*

## DESSERT

**FLOURLESS CHOCOLATE CAKE** ♻️ moist & rich, double chocolate cake with almond & coconut crust, fiasco mint chocolate chip gelato (420 Cals per serving, 2 servings) 9

**FIASCO GELATO** ♻️ two scoops of mint chocolate chip, chocolate sauce (160 Cals per serving, 2 servings) 6

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

♻️ vegetarian items

🌊 **ocean wise.** A SUSTAINABLE CHOICE

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