

OUR MENU IS INSPIRED BY THE PEOPLE WE MEET, THE CULTURES WE ENCOUNTER AND THE FOOD WE LOVE TO COOK.

— MOXIE'S EXECUTIVE CHEF, BRANDON THORDARSON

## Salads

### CHIMICHURRI STEAK SALAD

certified angus beef®, artisan greens, fresh vegetables, feta & garlic crostinis (590 Cals) 23¼

### CAESAR SALAD

Moxie's own caesar dressing (340 Cals), crunchy croutons, shaved cheese & lemon (210 Cals) + garlic baguette (280 Cals) 13

add grilled chicken (270 Cals) or tofu (160 Cals) 6

add prawns (180 Cals) 8 add salmon (300 Cals) 9

### SALMON & AVOCADO COBB SALAD

pan seared salmon, crisp iceberg lettuce, bacon, soft boiled egg, feta (870 Cals), ranch & sundried tomato dressing (150 Cals) 22¼

## Vegetarian & Plant Based

### VEGAN TOFU LETTUCE WRAPS

crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo (290 Cals per serving, 3 servings) 19

### ROASTED TOMATOES & WHIPPED FETA

baby tomatoes, fresh herbs, artisan sourdough (490 Cals per serving, 2 servings) 15¼

### BEYOND MEAT BURGER

plant based patty, aged white cheddar, red relish, pickled mustard seed mayo (790 Cals), with fries (620 Cals) 18

🍃 vegetarian items

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

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

## Appetizers

### CALAMARI

with tempura shrimp, garlic dip & spicy mayo (410 Cals per serving, 3 servings) 16¾

### ROASTED TOMATOES & WHIPPED FETA

baby tomatoes, fresh herbs, artisan sourdough (490 Cals per serving, 2 servings) 15¼

### CHICKEN WINGS 1LB

(360-620 Cals per serving, 3 servings) served with ranch & celery (70 Cals) 15½

### CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo (290 Cals per serving, 3 servings) 19

### VEGAN TOFU LETTUCE WRAPS

crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo (290 Cals per serving, 3 servings) 19

## Kids

all junior menu items include a drink (0-130 Cals) & dessert (100-280 Cals) for children twelve & under

### PASTA

noodles with asiago cream (590 Cals) + garlic baguette (280 Cals) 12

### CHEESEBURGER

with ketchup (790 Cals), served with fries (310 Cals) or veggies & dip (60 Cals) 12

### CHICKEN FINGERS

(500 Cals), served with fries (310 Cals) or veggies & dip (60 Cals) 12

## Steaks

served with buttered mashed potatoes (370 Cals) & fresh seasonal vegetables (110 Cals), unless otherwise indicated

100% OF OUR STEAKS COME FROM CANADIAN RANCHES. OUR "AAA" STEAKS ARE GRAIN FED, AGED A MINIMUM OF 32 DAYS FOR SUPERIOR FLAVOUR & TENDERNESS

### STEAK FRITES

7 oz certified angus beef®, chimichurri, fresh greens & fries (1260 Cals) 27½  
substitute fresh seasonal vegetables (110 Cals) 2

### SIRLOIN

7 oz certified angus beef® (370 Cals) 29½

### MUSHROOM SIRLOIN

7 oz certified angus beef® sirloin, creamy madeira sauce + pan roasted cremini mushrooms (730 Cals) 33

### NEW YORK

10 oz certified angus beef® (580 Cals) 39

### PERFECT WITH STEAKS

garlic butter prawns (180 Cals) 8  
cremini mushroom sauce (390 Cals) 3½

## Mains

### CHIPOTLE MANGO CHICKEN

sweet & smoky dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo (1000 Cals) 26¼

### LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables (910 Cals) 29

## Pasta & Bowls

### CHICKEN MADEIRA RIGATONI

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon (1460 Cals) + garlic ciabatta (280 Cals) 23

### CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, grana padano, asiago cream, chives (1330 Cals) + garlic baguette (280 Cals) 23

## Handhelds

served with fries (620 Cals), unless otherwise indicated

beef burgers are served on a toasted sesame brioche bun & topped with lettuce, tomatoes, red onions & pickles, unless otherwise indicated

substitute gluten free bun (-10 Cals) no charge

substitute sweet potato fries (710 Cals) 3

substitute soup (110 - 270 Cals), market salad (110 Cals) or caesar salad (230 Cals) 2

OUR BURGERS ARE 100% CANADIAN GROUND CHUCK

### BLACKENED CHICKEN BURGER

crisp bacon, cheddar, roasted garlic aioli (690 Cals) 18  
substitute grilled chicken breast with no spice (660 Cals)

### BEYOND MEAT BURGER

plant based patty, aged white cheddar, red relish, pickled mustard seed mayo (790 Cals) 18

### CHEESEBURGER

aged white cheddar, red relish, pickled mustard seed mayo (890 Cals) 17¼  
add bacon (270 Cals), sautéed mushrooms (60 Cals) 1½ ea

### LETTUCE "BUN" BURGER

aged white cheddar, red relish, pickled mustard seed mayo, fresh iceberg - gluten conscious (530 Cals) 18

### LOADED CHEESEBURGER

aged white cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce (1220 Cals) 19½

### CHICKEN TENDERS

(800-890 Cals) 17

## Desserts

### MINI JELLY DONUTS

fresh whipped cream & icing sugar (100 Cals per serving, 2 servings) 8

### WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream (770 Cals per serving, 2 servings) 9½

### BITE OF BROWNIE (680 Cals) 5

### STICKY TOFFEE PUDDING

served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream (740 Cals per serving, 2 servings) 10