

SHARE

TUNA POKE 🌱
rare ahi tuna, avocado & ginger with roasted nori & wonton crisps 13½

CALAMARI
+ tempura shrimp, sriracha aioli & sweet chili sauce 14½

BRUSCHETTA ♻️
tomatoes, fresh basil, goat cheese & extra virgin olive oil 10½

DRY RIBS
salt & pepper 12

SPICY TUNA ROLL 🌱
hand-rolled tempura sushi, spicy ahi tuna, soy sauce 14

FRESH SMASHED GUACAMOLE ♻️
smashed to order, fresh white corn chips & salsa fresca 10¼

MOSAIC DIP ♻️
goat cheese, mushrooms, tomatoes, warm baked naan, fresh white corn chips 14

CHICKEN WINGS
salt & pepper, honey garlic or hot, served with peppercorn ranch & celery 13½

LETTUCE WRAPS ♻️
fresh veggies, cashews, chow mein noodles, ginger soy glaze 13¼
add chicken 5½

DOUBLE CHEESE NACHOS ♻️ 14½
add beef or pulled chicken 5½
add fresh guacamole 3

SOUPS + SALADS

BROCCOLI CHEESE SOUP OR FEATURE SOUP 8

STARTER MARKET SALAD ♻️
artisan greens, fresh veggies, edamame, toasted pumpkin seeds, red wine vinaigrette 7¾

STARTER CAESAR SALAD 7¾

CAESAR SALAD
garlic ciabatta baguette 10
add grilled chicken 5½ *add salmon 9*

KALE & QUINOA SALAD + LEMON VINAIGRETTE
toasted pumpkin seeds, dried currants, grana padano 14
add grilled chicken 5½ *add salmon 9*

STEAK SALAD
fresh greens, quebec goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostini 21

SALMON & AVOCADO COBB SALAD
fresh salmon, crisp iceberg lettuce, bacon, cage-free soft boiled egg, feta, peppercorn ranch & sundried tomato dressing 19

SEARED GINGER TUNA SALAD 🌱
rare ahi tuna, edamame beans, avocado, daikon, cashews, cucumber ponzu emulsion 20

OUR FISH IS SOURCED FROM ENVIRONMENTALLY RESPONSIBLE FISHERIES

STEAKS

STEAK FRITES
7 oz certified angus beef (cab®) sirloin, chimichurri, arugula, fries 25½

SIRLOIN 7oz cab® 26

HONEY GARLIC SIRLOIN
9oz, our unforgettable marinated sirloin 30

MUSHROOM SIRLOIN
7oz cab® sirloin, creamy madeira sauce + pan roasted cremini mushrooms 30

NEW YORK 10oz 35

PEPPERCORN NEW YORK
10oz with madagascar peppercorn brandy sauce 38

SIRLOIN & SHRIMP
7oz cab® sirloin + garlic butter shrimp 34

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

served with mashed potatoes & fresh seasonal vegetables, unless otherwise indicated

ADD ON . . .

garlic butter shrimp 8

cremini mushroom sauce 3½

madagascar peppercorn

brandy sauce 3½

WE ALWAYS USE CAGE-FREE EGGS & FREE-RUN CHICKEN FROM CANADIAN FARMS, RAISED WITHOUT THE USE OF HORMONES OR STEROIDS

MAINS + BOWLS

LEMON BASIL SALMON
fresh salmon, ancient grains, lemon herb sauce + fresh seasonal vegetables 26½

CHIPOTLE MANGO CHICKEN
sweet & smoky dry rub, lemon quinoa, seasonal vegetables, fresh avocado & salsa fresca 24

SLOW-ROASTED BABY BACK RIBS
fall off the bone tender, mashed potatoes & fresh seasonal vegetables
half rack 24 full rack 30

CHICKEN + RIBS
half rack of ribs, spice rubbed chicken, mashed potatoes & fresh seasonal vegetables 28

RED THAI CURRY
stir-fried veggies, jasmine rice, curry-buttered naan 15
add chicken or shrimp 5½

CHICKEN MADEIRA RIGATONI
pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon 19½

HERB ALFREDO
grana padano, penne, asiago cream, chives 14
add chicken or shrimp 5½

VEGETARIAN POWER BOWL ♻️
marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, jasmine rice & spicy mayo 15
add sesame tuna 7 *add chicken 5½*

MISO RAMEN ♻️
miso broth, traditional ramen noodles, chili garlic, sesame oil, gai lan, shiitake mushrooms, scallions & soft boiled egg 16
add pork belly 6 *add shrimp 5½*

BEEF VINDALOO
marinated sirloin, jasmine rice, yogurt drizzle, curry-buttered naan 19
substitute chicken

OUR MENU IS INSPIRED BY THE PEOPLE WE MEET, THE CULTURES WE ENCOUNTER & THE FOOD WE LOVE TO COOK. AT MOXIE'S WE BUY FRESH, QUALITY INGREDIENTS & PREPARE THEM WITH LOVE!

MOXIE'S EXECUTIVE CHEF BRANDON THORDARSON

HANDHELDS

served with fries, unless otherwise indicated

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

substitute gluten-free bun

BLACKENED CHICKEN BURGER
crisp pancetta bacon, cheddar, roasted garlic mayo 16

BEYOND MEAT BURGER ♻️
plant based patty, white cheddar, red relish, pickled mustard seed mayo + side fresh market salad 16½

THE BURGER
red relish, pickled mustard seed mayo 15
add bacon, aged white cheddar or sautéed mushrooms 1 each

OUR BURGERS ARE 100% CANADIAN CAB® GROUND CHUCK

LETTUCE "BUN" BURGER
red relish, pickled mustard seed mayo, fresh iceberg lettuce + side fresh market salad - gluten conscious 16

LOADED BURGER
aged white cheddar, cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 18

FISH TACOS
chipotle lime haddock, soft corn & wheat shells, corn salsa, avocado, spicy sour cream, served with fresh white corn chips + salsa fresca 15¼
add fresh guacamole 3

BEEF DIP
roasted beef, pretzel bun, sautéed mushrooms, horseradish aioli, swiss cheese, au jus 16

DOUBLE STACKED TURKEY CLUB
roasted turkey, crisp bacon, fresh lettuce, tomato, mayo, cheddar, toasted multi-grain 15

LUNCH COMBO half sandwich with side soup or salad 13½
broccoli cheese or feature soup side caesar or market salad
half turkey club half beef dip

CHICKEN TENDERS
classic, buffalo or tangy thai 14½

BUTCHER'S CUT STEAK SANDWICH
cab® sirloin, open faced with sautéed mushrooms, fresh arugula, sriracha bbq, crispy onion rings, garlic ciabatta 20

substitute sweet potato fries 3
substitute soup 2

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

Informed Dining ⓘ nutritional information available