

S H A R E

TUNA POKE 🌱 rare ahi tuna, avocado, nori crisps, ginger, spring onions, ponzu 13¾

KOREAN FRIED CAULIFLOWER 🌱 spicy gochujang pepper sauce, jalapeno lime dip 9¾

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

BRUSCHETTA 🌱 9¾

DRY RIBS biryani or salt & pepper 12

SUSHI CONES tempura prawns, fresh avocado, nori, ponzu 14¾

SPICY TUNA ROLL 🌱 hand-rolled tempura sushi, spicy ahi tuna, soy sauce 13¾

TABLESIDE FRESH SMASHED GUACAMOLE 🌱 fresh white corn chips & salsa fresca 9¾

MOSAIC DIP 🌱 goat cheese, mushrooms, tomatoes, warm grilled pita, fresh white corn chips 14¾

NASHVILLE HOT CHICKEN buttermilk fried chicken, spicy pepper sauce & quick pickles 15

CHICKEN WINGS biryani, salt & pepper, honey garlic, hot 13¾
add veggies & dip 1½

LETTUCE WRAPS 🌱 fresh veggies, cashews, chow mein noodles, ginger soy glaze 14½
add chicken 5½

DOUBLE CHEESE NACHOS 🌱 SHARE PLATTER 18¾
FOR ONE OR TWO 14½
add beef or pulled chicken 5½
add fresh guacamole 3

P I Z Z A

RUSTIC ITALIAN prosciutto & pancetta, caramelized onions, pulled short rib 16¾

MARGHERITA 🌱 fresh basil, bocconcini, rustic tomato sauce, olive oil 15

S O U P S + S A L A D S

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 10¾
add grilled chicken 5½

KALE & QUINOA SALAD + LEMON VINAIGRETTE toasted pumpkin seeds, dried currants, grana padano 14½
add grilled chicken 5½

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 lois lake steelhead, crisp iceberg lettuce, bacon, cage-free boiled egg, feta, peppercorn ranch & sundried tomato dressing 19

SEARED GINGER TUNA SALAD 🌱 rare ahi tuna, edamame beans, avocado, daikon, cashews, cucumber ponzu emulsion 19¾

soy protein option available upon request

S T E A K S

SIRLOIN 7oz certified angus beef (cab®) 26
add madagascar peppercorn brandy sauce 3½

HONEY GARLIC SIRLOIN 9oz, our unforgettable marinated sirloin 29¾

MUSHROOM SIRLOIN 7oz cab® sirloin, creamy madeira sauce + pan roasted cremini mushrooms 29¾

NEW YORK 10oz 34½

PEPPERCORN NEW YORK 10oz with madagascar peppercorn brandy sauce 37¾

SIRLOIN & PRAWNS 7oz cab® sirloin + garlic butter prawns 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 your choice of roasted baby potatoes, lemon quinoa or a baked potato stuffed with mashed potatoes, cream cheese, green onion & bacon. Plus, fresh seasonal vegetables.

ADD ON . . .

mushroom skillet 6

garlic butter prawns 8

madagascar peppercorn brandy sauce 3½

OUR SALMON IS CERTIFIED OCEAN WISE – SUSTAINABLY RAISED, FRESH FROM BC'S LOIS LAKE

M A I N S

SPANISH COD & PRAWNS seared cod filet with mediterranean tomato broth & poached baby prawns, salsa verde 27

LEMON BASIL SALMON 🌱 fresh lois lake steelhead, 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

OVEN ROASTED FREE-RUN CHICKEN seasoned flour, herbed goat cheese, lemon herb sauce, fresh seasonal vegetables, ancient grains 24

SLOW-ROASTED BABY BACK RIBS fall off the bone tender, roasted baby potatoes & creamy cabbage slaw
half rack 23¾ full rack 31

CHICKEN + RIBS half rack of ribs, spice rubbed chicken, roasted baby potatoes & creamy cabbage slaw 28
add a second chicken breast 5½

P A S T A + R I C E

CHICKEN MADEIRA RIGATONI pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon butter 20

HERB ALFREDO grana padano, penne, asiago cream, chives 13¾
add chicken 5½

PRAWN LINGUINE half baby lobster tail, prawns, rustic tomato sauce 24½

CHICKEN ENCHILADAS guacamole, sour cream & salsa fresca 19

GINGER TERIYAKI RICE BOWL 🌱 fresh asian veggies, chipotle yogurt 14½
add chicken or steak 5½

RED THAI CURRY stir-fried veggies, jasmine rice, curry-buttered naan 14½
add chicken or prawns 5½

BEEF VINDALOO marinated sirloin, jasmine rice, yogurt drizzle, curry-buttered naan 18¾

soy protein option available upon request

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

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

B U R G E R S

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

BLACKENED CHICKEN BURGER crisp pancetta bacon, cheddar, roasted garlic mayo 16½

PORTOBELLO VEGGIE BURGER 🌱 marinated full mushroom cap, aged white cheddar & fresh herbs 15

THE BURGER hand-formed chuck & brisket patty, red relish, pickled mustard seed mayo 15
add bacon, aged white cheddar or sautéed mushrooms 1½ each

LETTUCE "BUN" BURGER our hand-formed burger, fresh iceberg lettuce 16

LOADED BURGER aged white cheddar, american cheddar, sautéed mushrooms, bacon & bbq sauce 18½

substitute gluten-free bun 1
substitute sweet potato fries 3
substitute soup or salad 2

OUR BURGERS ARE HAND-FORMED USING CHUCK AND BRISKET FROM CATTLE RAISED WITHOUT THE USE OF HORMONES OR STEROIDS

H A N D H E L D S

served with fries unless otherwise indicated. if you would prefer one of our other great sides, just let us know!

STREET TACOS pulled chicken, soft corn taco shells, refried beans, chipotle yogurt, salsa fresca 14¾

FISH TACOS chipotle lime haddock, soft corn taco shells, corn salsa, avocado, sour cream 15¾

SOUTHERN FRIED CHICKEN SANDWICH cabbage slaw, cheddar cheese, quick pickles 16½

BEEF DIP house-roasted beef, pretzel bun, sautéed mushrooms, horseradish aioli, swiss cheese, au jus 16¾

DOUBLE STACKED TURKEY CLUB roasted turkey, crisp bacon, fresh lettuce, tomato, mayo, cheddar, toasted multi-grain 15½

LUNCH COMBO choose any two of the following: broccoli cheese or feature soup, side caesar or side market salad, half turkey club or half beef dip 13¾

CHICKEN TENDERS classic, buffalo or tangy thai 14

BUTCHER'S CUT STEAK SANDWICH cab® sirloin, open faced with sautéed mushrooms, caramelized & crispy onions, fresh arugula, sriracha bbq, garlic ciabatta 21

substitute sweet potato fries 3
substitute soup or salad 2

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

🌱 vegetarian items

🌊 **ocean wise.** A SUSTAINABLE CHOICE

Informed Dining ⓘ nutritional information available