

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

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

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

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

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 7 oz certified angus beef (cab®) 26

HONEY GARLIC SIRLOIN 9 oz, our unforgettable marinated sirloin 29¾

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

SIRLOIN & PRAWNS 7 oz cab® sirloin + garlic butter prawns 34

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

M A I N S

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*

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

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 or lemon quinoa. Plus, fresh seasonal vegetables.

ADD ON ...

mushroom skillet 6

garlic butter prawns 8

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

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

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 15¼

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: feature soup, side caesar salad, 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