

SHARE

TUNA POKE 🌱 rare ahi tuna, avocado, nori crisps, ginger, spring onions, ponzu 15½

KOREAN FRIED CAULIFLOWER 🌱 spicy gochujang pepper sauce, jalapeno lime dip 11½

CALAMARI + tempura prawns, sriracha aioli & sweet chili sauce 15½

BRUSCHETTA 🌱 10

DRY RIBS biryani or salt & pepper 13

CHICKEN WINGS biryani, salt & pepper, honey garlic, hot 14
add veggies & dip 1½

SUSHI CONES tempura prawns, fresh avocado, nori, ponzu 16½

SPICY TUNA ROLL 🌱 hand-rolled tempura sushi, spicy ahi tuna, soy sauce 15½

TABLESIDE FRESH SMASHED GUACAMOLE 🌱 fresh white corn chips & salsa fresca 12½

MEDITERRANEAN DIP 🌱 hummus, garlic cream, chickpeas, tomatoes, fresh herbs & rosemary flatbread 12½

MOSAIC DIP 🌱 goat cheese, mushrooms, tomatoes, warm baked naan, fresh white corn chips 15¾

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

LETTUCE WRAPS 🌱 fresh veggies, cashews, chow mein noodles, ginger soy glaze 15
add chicken 5¾

DOUBLE CHEESE NACHOS 🌱 SHARE PLATTER 19½
FOR ONE OR TWO 15½
add beef or pulled chicken 5¾
add fresh guacamole 3

PIZZA

RUSTIC ITALIAN prosciutto & pancetta, caramelized onions, pepperoncinis, pulled short rib 17¾

MARGHERITA 🌱 fresh basil, bocconcini, rustic tomato sauce, olive oil 14¾

SOUPS + SALADS

BROCCOLI CHEESE SOUP OR FEATURE SOUP 8¾

STARTER MARKET SALAD 🌱 artisan greens, fresh veggies, edamame, toasted pumpkin seeds, red wine vinaigrette 8¾

STARTER CAESAR SALAD 8¾

CAESAR SALAD garlic ciabatta baguette 11½
add grilled chicken 5¾ *add salmon 9*

KALE & QUINOA SALAD + LEMON VINAIGRETTE toasted pumpkin seeds, dried currants, grana padano 14¾
add grilled chicken 5¾ *add salmon 9*

STEAK SALAD fresh greens, quebec goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostini 22½

SALMON & AVOCADO COBB SALAD fresh salmon, crisp iceberg lettuce, bacon, cage-free boiled egg, feta, peppercorn ranch & sundried tomato dressing 19¾

SEARED GINGER TUNA SALAD 🌱 rare ahi tuna, edamame beans, avocado, daikon, cashews, cucumber ponzu emulsion 21

soy protein option available upon request

OUR FISH IS SOURCED FROM ENVIRONMENTALLY RESPONSIBLE FISHERIES

STEAKS

STEAK FRITES 7oz certified angus beef (cab®) sirloin, chimichurri, arugula, fries 25¾

SIRLOIN 7oz cab® 27¾
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 36

PEPPERCORN NEW YORK 10oz with madagascar peppercorn brandy sauce 39

SIRLOIN & PRAWNS 7oz cab® sirloin + garlic butter prawns 35¾

THE MOXIE'S EXPERIENCE

add a starter salad or soup to any entrée & enjoy a free mini dessert

MAINS

SPANISH COD & PRAWNS seared cod filet with mediterranean tomato broth & poached baby prawns, salsa verde 28

LEMON BASIL SALMON fresh salmon, ancient grains, lemon herb sauce + fresh seasonal vegetables 28½

CHIPOTLE MANGO CHICKEN sweet & smoky dry rub, lemon quinoa, seasonal vegetables, fresh avocado & salsa fresca 25½

OVEN ROASTED FREE-RUN CHICKEN seasoned flour, herbed goat cheese, lemon herb sauce, fresh seasonal vegetables, ancient grains 25½

SLOW-ROASTED BABY BACK RIBS fall off the bone tender, roasted baby potatoes & creamy cabbage slaw
half rack 25½ full rack 32½

CHICKEN + RIBS half rack of ribs, spice rubbed chicken, roasted baby potatoes & creamy cabbage slaw 29¾
add a second chicken breast 5¾

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, 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

PASTA + RICE

CHICKEN MADEIRA RIGATONI pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon butter 21¾

HERB ALFREDO grana padano, penne, asiago cream, chives 15¾
add chicken 5¾

PRAWN LINGUINE half baby lobster tail, prawns, rustic tomato sauce 25½

CHICKEN ENCHILADAS guacamole, sour cream & salsa fresca 18¾

MISO RAMEN 🌱 miso broth, traditional ramen noodles, chili garlic, sesame oil, gai lan, shiitake mushrooms, scallions & soft boiled egg 16
add pork belly 5 *add prawns 5¾*

RED THAI CURRY stir-fried veggies, jasmine rice, curry-buttered naan 16½
add chicken or prawns 5¾

BEEF VINDALOO marinated sirloin, jasmine rice, yogurt drizzle, curry-buttered naan 20½

soy protein option available upon request

BURGERS

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 16¾

PORTOBELLO VEGGIE BURGER 🌱 marinated full mushroom cap, aged white cheddar & fresh herbs 16½

THE BURGER hand-formed chuck & brisket patty, red relish, pickled mustard seed mayo 15¾
add bacon, aged white cheddar or sautéed mushrooms 1½ each

LETTUCE "BUN" BURGER our hand-formed burger, red relish, pickled mustard seed mayo, fresh iceberg lettuce 16¾

LOADED BURGER aged white cheddar, american cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 18¾

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

HANDHELDS

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 & wheat taco shells, refried beans, chipotle yogurt, salsa fresca 15½

FISH TACOS chipotle lime haddock, soft corn & wheat taco shells, corn salsa, avocado, spicy sour cream 16

SOUTHERN FRIED CHICKEN SANDWICH cabbage slaw, cheddar cheese, quick pickles 17¼

BEEF DIP house-roasted beef, pretzel bun, sautéed mushrooms, horseradish aioli, swiss cheese, au jus 17¼

DOUBLE STACKED TURKEY CLUB roasted turkey, crisp bacon, fresh lettuce, tomato, mayo, cheddar, toasted multi-grain 16

LUNCH COMBO half sandwich with side soup or salad 14½
broccoli cheese or feature soup side caesar or market salad
half turkey club half beef dip

CHICKEN TENDERS classic, buffalo or tangy thai 15¾

BUTCHER'S CUT STEAK SANDWICH cab® sirloin, open faced with sautéed mushrooms, caramelized & crispy onions, fresh arugula, sriracha bbq, garlic ciabatta 21¾

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