

SHARE

TUNA POKE 🌱 rare ahi tuna, avocado, nori crisps, ginger, spring onions, ponzu 13.99

KOREAN FRIED CAULIFLOWER 🌱 spicy gochujang pepper sauce, jalapeno lime dip 9.99

CALAMARI + tempura prawns, sriracha aioli & sweet chili sauce 14.5

DRY RIBS biryani or salt & pepper 12.99

CHICKEN WINGS biryani, salt & pepper, honey garlic, hot 13.99
add veggies & dip 1.5

SUSHI CONES tempura prawns, fresh avocado, nori, ponzu 14.99

SPICY TUNA ROLL 🌱 hand-rolled tempura sushi, spicy ahi tuna, soy sauce 14.99

TABLESIDE FRESH SMASHED GUACAMOLE 🌱 fresh white corn chips & salsa fresca 10.99

MEDITERRANEAN DIP 🌱 hummus, garlic cream, chickpeas, tomatoes, fresh herbs & rosemary flatbread 11.99

MOSAIC DIP 🌱 goat cheese, mushrooms, tomatoes, warm baked naan, fresh white corn chips 14.99

BRUSCHETTA 🌱 9.99

NASHVILLE HOT CHICKEN buttermilk fried chicken, spicy pepper sauce & quick pickles 14.99

LETTUCE WRAPS 🌱 fresh veggies, cashews, chow mein noodles, ginger soy glaze 13.99
add chicken 5.75

DOUBLE CHEESE NACHOS 🌱 SHARE PLATTER 19.5
FOR ONE OR TWO 14.99
add beef or pulled chicken 5.75
add fresh guacamole 2.99

PIZZA

RUSTIC ITALIAN prosciutto & pancetta, caramelized onions, pepperoncinis, pulled short rib 16.99

MARGHERITA 🌱 fresh basil, bocconcini, rustic tomato sauce, olive oil 14.99

SOUPS + SALADS

BROCCOLI CHEESE SOUP OR FEATURE SOUP 8.25

STARTER MARKET SALAD 🌱 artisan greens, fresh veggies, edamame, toasted pumpkin seeds, red wine vinaigrette 8.25

STARTER CAESAR SALAD 8.25

CAESAR SALAD garlic ciabatta baguette 10.75
add grilled chicken 5.75 *add salmon 8.99*

KALE & QUINOA SALAD + LEMON VINAIGRETTE toasted pumpkin seeds, dried currants, grana padano 13.99
add grilled chicken 5.75 *add salmon 8.99*

STEAK SALAD fresh greens, quebec goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostini 20.99

SALMON & AVOCADO COBB SALAD 🌱 fresh lois lake steelhead, crisp iceberg lettuce, bacon, cage-free boiled egg, feta, peppercorn ranch & sundried tomato dressing 19.99

SEARED GINGER TUNA SALAD 🌱 rare ahi tuna, edamame beans, avocado, daikon, cashews, cucumber ponzu emulsion 19.99

soy protein option available upon request

STEAKS

SIRLOIN 7oz certified angus beef (cab®) 26.99
add madagascar peppercorn brandy sauce 3.5

HONEY GARLIC SIRLOIN 9oz, our unforgettable marinated sirloin 29.99

MUSHROOM SIRLOIN 7oz cab® sirloin, creamy madeira sauce + pan roasted cremini mushrooms 29.99

NEW YORK 10oz 33.99

PEPPERCORN NEW YORK 10oz with madagascar peppercorn brandy sauce 36.99

SIRLOIN & PRAWNS 7oz cab® sirloin + garlic butter prawns 33.99

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

MAINS

SPANISH COD & PRAWNS seared cod fillet with mediterranean tomato broth & poached baby prawns, salsa verde 25.99

LEMON BASIL SALMON 🌱 fresh lois lake steelhead, ancient grains, lemon herb sauce + fresh seasonal vegetables 27.5

CHIPOTLE MANGO CHICKEN sweet & smoky dry rub, lemon quinoa, seasonal vegetables, fresh avocado & salsa fresca 24.99

OVEN ROASTED FREE-RUN CHICKEN seasoned flour, herbed goat cheese, lemon herb sauce, fresh seasonal vegetables, ancient grains 24.5

SLOW-ROASTED BABY BACK RIBS fall off the bone tender, roasted baby potatoes & creamy cabbage slaw
half rack 23.99 full rack 30.99

CHICKEN + RIBS half rack of ribs, spice rubbed chicken, roasted baby potatoes & creamy cabbage slaw 28.99
add a second chicken breast 5.75

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 5.99

garlic butter prawns 7.99

madagascar peppercorn brandy sauce 3.5

PASTA + RICE

CHICKEN MADEIRA RIGATONI pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon butter 21.5

HERB ALFREDO grana padano, penne, asiago cream, chives 13.99
add chicken 5.75

PRAWN LINGUINE half baby lobster tail, prawns, rustic tomato sauce 24.99

CHICKEN ENCHILADAS guacamole, sour cream & salsa fresca 18.99

MISO RAMEN 🌱 miso broth, traditional ramen noodles, chili garlic, sesame oil, gai lan, shiitake mushrooms, scallions & soft boiled egg 15.5
add pork belly 4.99 *add prawns 5.75*

RED THAI CURRY stir-fried veggies, jasmine rice, curry-buttered naan 15.99
add chicken or prawns 5.75

BEEF VINDALOO marinated sirloin, jasmine rice, yogurt drizzle, curry-buttered naan 19.5

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 16.5

PORTOBELLO VEGGIE BURGER 🌱 marinated full mushroom cap, aged white cheddar & fresh herbs 16.5

THE BURGER hand-formed chuck & brisket patty, red relish, pickled mustard seed mayo 15.5
add bacon, aged white cheddar or sautéed mushrooms 1.5 each

LETTUCE "BUN" BURGER our hand-formed burger, red relish, pickled mustard seed mayo, fresh iceberg lettuce 16.5

LOADED BURGER aged white cheddar, american cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 18.5

substitute gluten-free bun .99
substitute sweet potato fries 2.99
substitute soup 1.99

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 + side fresh market salad 15.5

FISH TACOS chipotle lime haddock, soft corn & wheat taco shells, corn salsa, avocado, spicy sour cream + side fresh market salad 15.99

SOUTHERN FRIED CHICKEN SANDWICH cabbage slaw, cheddar cheese, quick pickles 16.99

BEEF DIP house-roasted beef, pretzel bun, sautéed mushrooms, horseradish aioli, swiss cheese, au jus 16.99

DOUBLE STACKED TURKEY CLUB roasted turkey, crisp bacon, fresh lettuce, tomato, mayo, cheddar, toasted multi-grain 15.99

LUNCH COMBO half sandwich with side soup or salad 13.99
broccoli cheese or feature soup side caesar or market salad
half turkey club half beef dip

CHICKEN TENDERS classic, buffalo or tangy thai 14.99

BUTCHER'S CUT STEAK SANDWICH cab® sirloin, open faced with sautéed mushrooms, caramelized & crispy onions, fresh arugula, sriracha bbq, garlic ciabatta 20.99

substitute sweet potato fries 2.99
substitute soup 1.99

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