

## SHARE

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


**CALAMARI** + tempura shrimp, sriracha aioli & sweet chili sauce 15½

**BRUSCHETTA**  12


**DRY RIBS** biryani or salt & pepper 15


**CHICKEN WINGS** biryani, salt & pepper, honey garlic, hot 14½  
*add veggies & dip 1½*

**SUSHI CONES** tempura shrimp, fresh avocado, nori, ponzu 16

**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 15½

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

**DOUBLE CHEESE NACHOS**  SHARE PLATTER 20  
FOR ONE OR TWO 16

*add beef or pulled chicken 5¾*  
*add fresh guacamole 3*

## STEAKS

**STEAK FRITES** 7oz certified angus beef (cab®) sirloin, chimichurri, arugula, fries 26

**SIRLOIN** 7oz cab® 27½  
*add madagascar peppercorn brandy sauce 3½*

**HONEY GARLIC SIRLOIN** 9oz, our unforgettable marinated sirloin 31

**MUSHROOM SIRLOIN** 7oz cab® sirloin, creamy madeira sauce + pan roasted cremini mushrooms 31

**NEW YORK** 10oz 36

**PEPPERCORN NEW YORK** 10oz with madagascar peppercorn brandy sauce 39

**SIRLOIN & SHRIMP** 7oz cab® sirloin + garlic butter shrimp 35½

**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 6½

garlic butter shrimp 8

madagascar peppercorn brandy sauce 3½

### THE MOXIE'S EXPERIENCE

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

## MAINS

**SPANISH COD & SHRIMP** seared cod filet with mediterranean tomato broth & poached baby shrimp, 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 26

**OVEN ROASTED FREE-RUN CHICKEN** seasoned flour, herbed goat cheese, lemon herb sauce, fresh seasonal vegetables, ancient grains 26

**SLOW-ROASTED BABY BACK RIBS** fall off the bone tender, roasted baby potatoes & creamy cabbage slaw  
half rack 26 full rack 32

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

## PASTA + RICE

**CHICKEN MADEIRA RIGATONI** pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon butter 21

**HERB ALFREDO** grana padano, penne, asiago cream, chives 15½  
*add chicken 5¾*

**SHRIMP LINGUINE** half baby lobster tail, shrimp, rustic tomato sauce 26

**CHICKEN ENCHILADAS** guacamole, sour cream & salsa fresca 20

**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 shrimp 5¾*

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

**BEEF VINDALOO** marinated sirloin, jasmine rice, yogurt drizzle, curry-buttered naan 21

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

## 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 17

**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 16½  
*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 17½

**LOADED BURGER** aged white cheddar, american cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 19

*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**

## SOUPS + SALADS

**BROCCOLI CHEESE SOUP OR FEATURE SOUP** 8¾

**STARTER MARKET SALAD**  artisan greens, fresh veggies, edamame, toasted pumpkin seeds, red wine vinaigrette 9


**STARTER CAESAR SALAD** 9

**CAESAR SALAD** garlic ciabatta baguette 12  
*add grilled chicken 5¾ add salmon 9*

**KALE & QUINOA SALAD + LEMON VINAIGRETTE** toasted pumpkin seeds, dried currants, grana padano 15½  
*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 22

**SALMON & AVOCADO COBB SALAD** fresh salmon, crisp iceberg lettuce, bacon, cage-free boiled egg, feta, peppercorn ranch & sundried tomato dressing 21

**SEARED GINGER TUNA SALAD**  rare ahi tuna, edamame beans, avocado, daikon, cashews, cucumber ponzu emulsion 21½

soy protein option available upon request

**OUR FISH IS SOURCED FROM ENVIRONMENTALLY RESPONSIBLE FISHERIES**

 vegetarian items

 **ocean wise.** A SUSTAINABLE CHOICE

**Informed Dining**  nutritional information available

## 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 16

**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 17½

**BEEF DIP** house-roasted beef, pretzel bun, sautéed mushrooms, horseradish aioli, swiss cheese, au jus 17½

**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 15  
broccoli cheese or feature soup side caesar or market salad  
half turkey club half beef dip

**CHICKEN TENDERS** classic, buffalo or tangy thai 16

**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**