

## S H A R E

**TUNA POKE** 🌱 rare ahi tuna, avocado, nori crisps, ginger, spring onions, ponzu 13

**KOREAN FRIED CAULIFLOWER** 🌱 spicy gochujang pepper sauce, jalapeno lime dip 10

**CALAMARI** + tempura shrimp, sriracha aioli & sweet chili sauce 14

**BRUSCHETTA** 🌱 9.75

**DRY RIBS** biryani or salt & pepper 12

**CHICKEN WINGS** biryani, salt & pepper, honey garlic, hot 12.75  
*add veggies & dip 1.5*

**SUSHI CONES** tempura shrimp, fresh avocado, nori, ponzu 14.5

**SPICY TUNA ROLL** 🌱 hand-rolled tempura sushi, spicy ahi tuna, soy sauce 13.5

**TABLESIDE FRESH SMASHED GUACAMOLE** 🌱 fresh white corn chips & salsa fresca 9.75

**MEDITERRANEAN DIP** 🌱 hummus, garlic cream, chickpeas, tomatoes, fresh herbs & rosemary flatbread 12.5

**MOSAIC DIP** 🌱 goat cheese, mushrooms, tomatoes, warm baked naan, fresh white corn chips 14

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

**LETTUCE WRAPS** 🌱 fresh veggies, cashews, chow mein noodles, ginger soy glaze 13.25  
*add chicken 5.5*

**DOUBLE CHEESE NACHOS** 🌱 SHARE PLATTER 18.5  
FOR ONE OR TWO 14.5  
*add beef or pulled chicken 5.5*  
*add fresh guacamole 3*

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

**BROCCOLI CHEESE SOUP OR FEATURE SOUP** 7.5

**STARTER MARKET SALAD** 🌱 artisan greens, fresh veggies, edamame, toasted pumpkin seeds, red wine vinaigrette 7.5

**STARTER CAESAR SALAD** 7.5

**CAESAR SALAD** garlic ciabatta baguette 10  
*add grilled chicken 5.5* *add salmon 9*

**KALE & QUINOA SALAD + LEMON VINAIGRETTE** toasted pumpkin seeds, dried currants, grana padano 14  
*add grilled chicken 5.5* *add salmon 9*

**STEAK SALAD** fresh greens, quebec goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostini 20

**SALMON & AVOCADO COBB SALAD** fresh salmon, 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 20

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

## S T E A K S

**STEAK FRITES** 7oz certified angus beef (cab®) sirloin, chimichurri, arugula, fries 25.5

**SIRLOIN** 7oz cab® 26  
*add madagascar peppercorn brandy sauce 3.5*

**HONEY GARLIC SIRLOIN** 9oz, our unforgettable marinated sirloin 30

**MUSHROOM SIRLOIN** 7oz cab® sirloin, creamy madeira sauce + pan roasted cremini mushrooms 30

**NEW YORK** 10oz 34

**PEPPERCORN NEW YORK** 10oz with madagascar peppercorn brandy sauce 37

**SIRLOIN & SHRIMP** 7oz cab® sirloin + garlic butter shrimp 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 shrimp 8

madagascar peppercorn brandy sauce 3.5

### THE MOXIE'S EXPERIENCE

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

## M A I N S

**SPANISH COD & SHRIMP** seared cod filet with mediterranean tomato broth & poached baby shrimp, salsa verde 27

**LEMON BASIL SALMON** fresh salmon, ancient grains, lemon herb sauce + fresh seasonal vegetables 26.5

**CHIPOTLE MANGO CHICKEN** sweet & smoky dry rub, lemon quinoa, seasonal vegetables, fresh avocado & salsa fresca 23.5

**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 23.5 full rack 29.5

**CHICKEN + RIBS** half rack of ribs, spice rubbed chicken, roasted baby potatoes & creamy cabbage slaw 28  
*add a second chicken breast 5.5*

## P A S T A + R I C E

**CHICKEN MADEIRA RIGATONI** pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon butter 19.5

**HERB ALFREDO** grana padano, penne, asiago cream, chives 14  
*add chicken 5.5*

**SHRIMP LINGUINE** half baby lobster tail, shrimp, rustic tomato sauce 24

**CHICKEN ENCHILADAS** guacamole, sour cream & salsa fresca 19

**MISO RAMEN** 🌱 miso broth, traditional ramen noodles, chili garlic, sesame oil, gai lan, shitake mushrooms, scallions & soft boiled egg 16  
*add pork belly 5* *add shrimp 5.5*

**RED THAI CURRY** stir-fried veggies, jasmine rice, curry-buttered naan 15  
*add chicken or shrimp 5.5*

**BEEF VINDALOO** marinated sirloin, jasmine rice, yogurt drizzle, curry-buttered naan 19

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 16

**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 1 each*

**LETTUCE "BUN" BURGER** our hand-formed burger, red relish, pickled mustard seed mayo, fresh iceberg lettuce 16

**LOADED BURGER** aged white cheddar, american cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 18

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

*substitute gluten-free bun*  
*substitute sweet potato fries 2*  
*substitute soup 2*

## 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 & wheat taco shells, refried beans, chipotle yogurt, salsa fresca + side fresh market salad 14.5

**FISH TACOS** chipotle lime haddock, soft corn & wheat taco shells, corn salsa, avocado, spicy sour cream + side fresh market salad 15.25

**SOUTHERN FRIED CHICKEN SANDWICH** cabbage slaw, cheddar cheese, quick pickles 15.75

**BEEF DIP** house-roasted beef, pretzel bun, sautéed mushrooms, horseradish aioli, swiss cheese, au jus 15.75

**DOUBLE STACKED TURKEY CLUB** roasted turkey, crisp bacon, fresh lettuce, tomato, mayo, cheddar, toasted multi-grain 15

**LUNCH COMBO** half sandwich with side soup or salad 13.5  
broccoli cheese or feature soup side caesar or market salad  
half turkey club half beef dip

**CHICKEN TENDERS** classic, buffalo or tangy thai 14.5

**BUTCHER'S CUT STEAK SANDWICH** cab® sirloin, open faced with sautéed mushrooms, caramelized & crispy onions, fresh arugula, sriracha bbq, garlic ciabatta 20

*substitute sweet potato fries 2*  
*substitute soup 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**