

SHARE

TUNA POKE 🌱 rare ahi tuna, avocado, nori crisps, ginger, spring onions, ponzu 14½

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 12¾

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

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 10½

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 14¾

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

LETTUCE WRAPS 🌱 fresh veggies, cashews, chow mein noodles, ginger soy glaze 14
add chicken 5½

DOUBLE CHEESE NACHOS 🌱 SHARE PLATTER 18¾ FOR ONE OR TWO 14½
add beef or pulled chicken 5½
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 8½

STARTER MARKET SALAD 🌱 artisan greens, fresh veggies, edamame, toasted pumpkin seeds, red wine vinaigrette 8½

STARTER CAESAR SALAD 8½

CAESAR SALAD garlic ciabatta baguette 10
add grilled chicken 5½ *add salmon 9*

KALE & QUINOA SALAD + LEMON VINAIGRETTE toasted pumpkin seeds, dried currants, grana padano 14¾
add grilled chicken 5½ *add salmon 9*

STEAK SALAD fresh greens, quebec goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostini 20¾

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 19¾

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 25½

SIRLOIN 7oz cab® 27
add madagascar peppercorn brandy sauce 3½

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 34½

PEPPERCORN NEW YORK 10oz with madagascar peppercorn brandy sauce 37½

SIRLOIN & PRAWNS 7oz cab® sirloin + garlic butter prawns 35

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

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 26¾

LEMON BASIL SALMON fresh salmon, ancient grains, lemon herb sauce + fresh seasonal vegetables 27¾

CHIPOTLE MANGO CHICKEN sweet & smoky dry rub, lemon quinoa, seasonal vegetables, fresh avocado & salsa fresca 24¾

OVEN ROASTED FREE-RUN CHICKEN seasoned flour, herbed goat cheese, lemon herb sauce, fresh seasonal vegetables, ancient grains 24¾

SLOW-ROASTED BABY BACK RIBS fall off the bone tender, roasted baby potatoes & creamy cabbage slaw
half rack 24½ 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

PASTA + RICE

CHICKEN MADEIRA RIGATONI pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon butter 20¾

HERB ALFREDO grana padano, penne, asiago cream, chives 14¾
add chicken 5½

PRAWN LINGUINE half baby lobster tail, prawns, rustic tomato sauce 24¾

CHICKEN ENCHILADAS guacamole, sour cream & salsa fresca 18½

MISO RAMEN 🌱 miso broth, traditional ramen noodles, chili garlic, sesame oil, gai lan, shiitake mushrooms, scallions & soft boiled egg 15½
add pork belly 5 *add prawns 5½*

RED THAI CURRY stir-fried veggies, jasmine rice, curry-buttered naan 16
add chicken or prawns 5½

BEEF VINDALOO marinated sirloin, jasmine rice, yogurt drizzle, curry-buttered naan 19¾

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 16½

PORTOBELLO VEGGIE BURGER 🌱 marinated full mushroom cap, aged white cheddar & fresh herbs 15½

THE BURGER hand-formed chuck & brisket patty, red relish, pickled mustard seed mayo 15¼
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 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

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 15

FISH TACOS chipotle lime haddock, soft corn & wheat taco shells, corn salsa, avocado, spicy sour cream 15½

SOUTHERN FRIED CHICKEN SANDWICH cabbage slaw, cheddar cheese, quick pickles 17

BEEF DIP house-roasted beef, pretzel bun, sautéed mushrooms, horseradish aioli, swiss cheese, au jus 17

DOUBLE STACKED TURKEY CLUB roasted turkey, crisp bacon, fresh lettuce, tomato, mayo, cheddar, toasted multi-grain 15¾

LUNCH COMBO half sandwich with side soup or salad 14
broccoli cheese or feature soup side caesar or market salad
half turkey club half beef dip

CHICKEN TENDERS classic, buffalo or tangy thai 15

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