

S H A R E

GRILLED SHISHITO PEPPERS

with lemon & sea salt + garlic dip 9½

TUNA POKE

rare ahi tuna, avocado & ginger with roasted nori & wonton crisps 15¼

CALAMARI

with tempura shrimp, grilled shishito peppers, garlic dip & spicy mayo 15½

MOSAIC DIP

goat cheese, mushrooms, tomatoes, warm baked naan, fresh white corn chips 15¼

DRY RIBS

salt & pepper 13

SPICY TUNA ROLL

hand-rolled tempura sushi, spicy ahi tuna, soy sauce 15¼

FRESH SMASHED GUACAMOLE

smashed to order, fresh white corn chips & salsa fresca 12½

ROASTED TOMATOES & WHIPPED FETA CHEESE

baby tomatoes, fresh herbs, garlic & artisan sourdough 15

CHICKEN WINGS

salt & pepper, honey garlic or hot, served with ranch & celery 14¼

CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 19

VEGAN TOFU LETTUCE WRAPS

crispy tofu, cashews, ginger, sesame, fresh vegetables, lettuce & spicy vegan mayo 19

DOUBLE CHEESE NACHOS

add beef or pulled chicken 5¼
add fresh guacamole 3

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

BROCCOLI CHEESE SOUP OR FEATURE SOUP 8¼

STARTER MARKET SALAD

artisan greens, fresh veggies, edamame, toasted pumpkin seeds, red wine vinaigrette 8¼

STARTER CAESAR SALAD 8¼

CAESAR SALAD

garlic ciabatta baguette 12
add grilled chicken 5¼ add salmon 9

KALE & QUINOA SALAD + LEMON VINAIGRETTE

toasted pumpkin seeds, dried currants, grana padano 14¼
add grilled chicken 5¼ 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 soft boiled egg, feta, ranch & sundried tomato dressing 19¼

SEARED GINGER TUNA SALAD

rare ahi tuna, edamame beans, avocado, daikon, cashews, cucumber ponzu emulsion 21

OUR FISH IS SOURCED FROM ENVIRONMENTALLY RESPONSIBLE FISHERIES

S T E A K S

STEAK FRITES

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

SIRLOIN 7oz cab® 28¼

HONEY GARLIC SIRLOIN

9oz, our unforgettable marinated sirloin 31½

MUSHROOM SIRLOIN

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

NEW YORK 10oz 37

PEPPERCORN NEW YORK

10oz with madagascar peppercorn brandy sauce 39¼

SIRLOIN & PRAWNS

7oz cab® sirloin + garlic butter prawns 36¼

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 mashed potatoes & fresh seasonal vegetables, unless otherwise indicated

ADD ON . . .

garlic butter prawns 8

cremini mushroom sauce 3½

madagascar peppercorn

brandy sauce 3½

WE ALWAYS USE CAGE-FREE EGGS & FREE-RUN CHICKEN FROM CANADIAN FARMS, RAISED WITHOUT THE USE OF HORMONES OR STEROIDS

M A I N S + B O W L S

LEMON BASIL SALMON

fresh salmon, ancient grains, lemon herb sauce + fresh seasonal vegetables 29½

CHIPOTLE MANGO CHICKEN

sweet & smoky dry rub, lemon quinoa, seasonal vegetables, fresh avocado & salsa fresca 25¼

SLOW-ROASTED BABY BACK RIBS

fall off the bone tender, mashed potatoes & fresh seasonal vegetables
half rack 26 full rack 34

CHICKEN + RIBS

half rack of ribs, spice rubbed chicken, mashed potatoes & fresh seasonal vegetables 31

RED THAI CURRY

stir-fried veggies, jasmine rice, curry-buttered naan 16¼
add chicken or prawns 5¼

CHICKEN MADEIRA RIGATONI

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon 22½

HERB ALFREDO

grana padano, penne, asiago cream, chives 15¼
add chicken or prawns 5¼

VEGETARIAN POWER BOWL

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, jasmine rice & spicy mayo 16
add sesame tuna 7 add chicken 5¼

MISO RAMEN

miso broth, traditional ramen noodles, chili garlic, sesame oil, gai lan, shiitake mushrooms, scallions & soft boiled egg 16¼
add pork belly 6 prawns 5¼

BEEF VINDALOO

marinated sirloin, jasmine rice, yogurt drizzle, curry-buttered naan 19¼
substitute chicken

H A N D H E L D S

served with fries, unless otherwise indicated

beef burgers are served on a toasted sesame brioche bun & topped with lettuce, tomatoes, red onions & pickles

substitute gluten-free bun 1

BLACKENED CHICKEN BURGER

crisp pancetta bacon, cheddar, roasted garlic mayo 17½

BEYOND MEAT BURGER

plant based patty, white cheddar, red relish, pickled mustard seed mayo + side fresh market salad 16½

THE BURGER

red relish, pickled mustard seed mayo 16
add bacon, aged white cheddar or sautéed mushrooms 1½ each

OUR BURGERS ARE 100% CANADIAN CAB® GROUND CHUCK

LETTUCE "BUN" BURGER

red relish, pickled mustard seed mayo, fresh iceberg lettuce + side fresh market salad - gluten conscious 16¼

LOADED BURGER

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

FISH TACOS

chipotle lime haddock, soft corn & wheat shells, corn salsa, avocado, spicy sour cream, served with fresh white corn chips + salsa fresca 16
add fresh guacamole 3

BEEF DIP

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 16¼

LUNCH COMBO half sandwich with side soup or salad 14¼

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

CHICKEN TENDERS

classic, buffalo or tangy thai 15¼

BUTCHER'S CUT STEAK SANDWICH

cab® sirloin, open faced with sautéed mushrooms, fresh arugula, sriracha bbq, crispy onion rings, garlic ciabatta 22

substitute sweet potato fries 3

substitute soup or salad 2

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies

 vegetarian items

 ocean wise. A SUSTAINABLE CHOICE

Informed Dining  nutritional information available

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