

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 14¾

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 14¾

SUSHI CONES tempura prawns, fresh avocado, nori, ponzu 15½

SPICY TUNA ROLL

hand-rolled tempura sushi, spicy ahi tuna, soy sauce 15

FRESH SMASHED GUACAMOLE

smashed to order, fresh white corn chips & salsa fresca 12

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 14¾

DRY RIBS

salt & pepper 13

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 5¾
add fresh guacamole 3

S T E A K S

STEAK FRITES

7oz certified angus beef (cab®) sirloin, chimichurri, arugula, fries 26½

SIRLOIN 7oz cab® 28

HONEY GARLIC SIRLOIN

9oz, our unforgettable marinated sirloin 31½

MUSHROOM SIRLOIN

7oz cab® sirloin, creamy madeira sauce + pan roasted cremini mushrooms 31½

NEW YORK 10oz 36¾

PEPPERCORN NEW YORK

10oz with madagascar peppercorn brandy sauce 39¾

SIRLOIN & PRAWNS

7oz cab® sirloin + garlic butter prawns 36

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 lois lake steelhead, ancient grains, lemon herb sauce + fresh seasonal vegetables 28½

CHIPOTLE MANGO CHICKEN

sweet & smoky dry rub, lemon quinoa, seasonal vegetables, fresh avocado & salsa fresca 25¾

SLOW-ROASTED BABY BACK RIBS

fall off the bone tender, mashed potatoes & fresh seasonal vegetables
half rack 25 full rack 32

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 16¾
add chicken or prawns 5¾

CHICKEN MADEIRA RIGATONI

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

HERB ALFREDO

grana padano, penne, asiago cream, chives 15½
add chicken or prawns 5¾

VEGETARIAN POWER BOWL

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, jasmine rice & spicy mayo 16½
add sesame tuna 7 add chicken 5¾

MISO RAMEN

miso broth, traditional ramen noodles, chili garlic, sesame oil, gai lan, shiitake mushrooms, scallions & soft boiled egg 16¾
add pork belly 6 add prawns 5¾

BEEF VINDALOO

marinated sirloin, jasmine rice, yogurt drizzle, curry-buttered naan 19¾
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 16¾

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 15¾

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 16¾

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 17¾

LUNCH COMBO choose any two of the following: broccoli cheese or feature soup, side caesar or side market salad or half beef dip 15

CHICKEN TENDERS

classic, buffalo or tangy thai 15¾

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

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

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

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

BROCCOLI CHEESE SOUP OR FEATURE SOUP 8¾

STARTER MARKET SALAD

artisan greens, fresh veggies, edamame, toasted pumpkin seeds, red wine vinaigrette 8¾

STARTER CAESAR SALAD 8¾

CAESAR SALAD

garlic ciabatta baguette 11½
add grilled chicken 5¾ add salmon 9

KALE & QUINOA SALAD + LEMON VINAIGRETTE

toasted pumpkin seeds, dried currants, grana padano 14¾
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 lois lake steelhead, crisp iceberg lettuce, bacon, cage-free soft boiled egg, feta, ranch & sundried tomato dressing 19¾

SEARED GINGER TUNA SALAD

rare ahi tuna, edamame beans, avocado, daikon, cashews, cucumber ponzu emulsion 20½

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