

## S H A R E

**TUNA POKE** 🌱 rare ahi tuna, avocado & ginger with roasted nori & wonton crisps 15¼

**CALAMARI** + tempura prawns, sriracha aioli & sweet chili sauce 15¼

**BRUSCHETTA** 🍷 10½

**DRY RIBS** salt & pepper 12¾

**SUSHI CONES** tempura prawns, fresh avocado, nori, ponzu 14¾

**SPICY TUNA ROLL** 🌱 hand-rolled tempura sushi, spicy ahi tuna, soy sauce 13¾

**FRESH SMASHED GUACAMOLE** 🍷 smashed to order, fresh white corn chips & salsa fresca 10¾

**MOSAIC DIP** 🍷 goat cheese, mushrooms, tomatoes, warm baked naan, fresh white corn chips 14¾

**CHICKEN WINGS** salt & pepper, honey garlic or hot, served with peppercorn ranch 14¾  
*add veggies 1½*

**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*

## P I Z Z A

**RUSTIC ITALIAN** prosciutto & pancetta, caramelized onions, pepperoncinis, pulled short rib 17¾

**MARGHERITA** 🍷 fresh basil, bocconcini, rustic tomato sauce, olive oil 15½

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

**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 10½  
*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 21¼

**SALMON & AVOCADO COBB SALAD** fresh salmon, crisp iceberg lettuce, bacon, cage-free soft boiled egg, feta, peppercorn ranch & sundried tomato dressing 20¼

**SEARED GINGER TUNA SALAD** 🌱 rare ahi tuna, edamame beans, avocado, daikon, cashews, cucumber ponzu emulsion 20¼

## S T E A K S

**STEAK FRITES** 7 oz certified angus beef (cab®) sirloin, chimichurri, arugula, fries 25½

**SIRLOIN** 7 oz cab® 28  
*add madagascar peppercorn brandy sauce 3½*

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

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

**NEW YORK** 10 oz 35½

**PEPPERCORN NEW YORK** 10 oz with madagascar peppercorn brandy sauce 38½

**SIRLOIN & PRAWNS** 7 oz cab® sirloin + garlic butter prawns 36

### OUR FISH IS SOURCED FROM ENVIRONMENTALLY RESPONSIBLE FISHERIES

## M A I N S

**SPANISH COD & PRAWNS** seared cod filet with mediterranean tomato broth & poached baby prawns, salsa verde 27½

**LEMON BASIL SALMON** fresh salmon, ancient grains, lemon herb sauce + fresh seasonal vegetables 28

**CHIPOTLE MANGO CHICKEN** sweet & smoky dry rub, ancient grains, seasonal vegetables, fresh avocado & salsa fresca 25½

**OVEN ROASTED FREE-RUN CHICKEN** seasoned flour, herbed goat cheese, lemon herb sauce, fresh seasonal vegetables, ancient grains 25½

**SLOW-ROASTED BABY BACK RIBS** fall off the bone tender, roasted baby potatoes & creamy cabbage slaw  
half rack 25½ full rack 32

**CHICKEN + RIBS** half rack of ribs, spice rubbed chicken, roasted baby potatoes & creamy cabbage slaw 29  
*add a second chicken breast 5½*

**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, unless otherwise indicated.**

**ADD ON . . .**

garlic butter prawns 8

cremini mushroom sauce 3½

madagascar peppercorn brandy sauce 3½

## B O W L S

**VEGETARIAN POWER BOWL** 🍷 marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, jasmine rice & spicy mayo 15  
*add sesame tuna 7* *add chicken 5½*

**CHICKEN MADEIRA RIGATONI** pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary & lemon 21½

**HERB ALFREDO** grana padano, penne, asiago cream, chives 14¼  
*add chicken or prawns 5½*

**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 6* *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 20 *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 17

**PORTOBELLO VEGGIE BURGER** 🍷 marinated full mushroom cap, aged white cheddar & fresh herbs + side fresh market salad 16

**THE BURGER** red relish, pickled mustard seed mayo 15¼  
*add bacon, aged white cheddar or sautéed mushrooms 1½ each*

**LETTUCE "BUN" BURGER** red relish, pickled mustard seed mayo, fresh iceberg lettuce + side fresh market salad - gluten conscious 16¾

**LOADED BURGER** aged white cheddar, american 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*

**SOUTHERN FRIED CHICKEN SANDWICH** cabbage slaw, cheddar cheese, quick pickles 17½

**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 14½  
broccoli cheese or feature soup side caesar or market salad  
half turkey club half beef dip

**CHICKEN TENDERS** classic, buffalo or tangy thai 15½

**BUTCHER'S CUT STEAK SANDWICH** cab® sirloin, open faced with sautéed mushrooms, fresh arugula, sriracha bbq, crispy onion rings, garlic ciabatta 21¼

*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

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