

S H A R E

TUNA POKE 🌱
rare ahi tuna, avocado & ginger with roasted nori & wonton crisps 15½

CALAMARI
+ tempura prawns, sriracha aioli & sweet chili sauce 15½

BRUSCHETTA ♻️
fresh tomatoes, baby capers, extra virgin olive oil, herbed goat cheese 10¼

DRY RIBS 13

SPICY TUNA ROLL 🌱
hand-rolled tempura sushi, spicy ahi tuna, soy sauce 15½

FRESH SMASHED GUACAMOLE ♻️
smashed to order, fresh white corn chips & salsa fresca 12½

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

MED-BREAD ♻️ fresh baked flatbread, three dips 11

CHICKEN WINGS
salt & pepper, honey garlic or hot 14
add veggies & dip 1½

LETTUCE WRAPS ♻️
fresh veggies, cashews, chow mein noodles, ginger soy glaze 15
add chicken 5¼

NACHOS ♻️ 15½
add beef or pulled chicken 5¼
add fresh guacamole 3

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

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 12
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 boiled egg, feta, peppercorn ranch & sundried tomato dressing 19¾

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

S T E A K S

STEAK FRITES
7 oz certified angus beef (cab®) sirloin, chimichurri, arugula, fries 25¼

SIRLOIN 7 oz cab® 27¼
add madagascar peppercorn brandy sauce 3½

HONEY GARLIC SIRLOIN
9 oz, our unforgettable marinated sirloin 29¾

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

NEW YORK 10 oz 36

PEPPERCORN NEW YORK
10 oz with madagascar peppercorn brandy sauce 39½

SIRLOIN & PRAWNS
7 oz cab® sirloin + garlic butter prawns 35¼

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 or lemon quinoa. Plus, fresh seasonal vegetables.

ADD ON . . .

cremini mushroom sauce 3½
garlic butter prawns 8
madagascar peppercorn brandy sauce 3½

OUR FISH IS SOURCED FROM ENVIRONMENTALLY RESPONSIBLE FISHERIES

M A I N S

LEMON BASIL SALMON
fresh salmon, ancient grains, lemon herb sauce + fresh seasonal vegetables 28½

CHIPOTLE MANGO CHICKEN
sweet & smoky dry rub, lemon quinoa, 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 & fresh seasonal vegetables
half rack 26 full rack 33

CHICKEN + RIBS
half rack of ribs, spice rubbed chicken, roasted baby potatoes & fresh seasonal vegetables 31
add a second chicken breast 5¼

B O W L S

CHICKEN MADEIRA RIGATONI
pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon butter 21¼

HERB ALFREDO
grana padano, penne, asiago cream, chives 15¼ *add chicken 5¼*

MISO RAMEN ♻️
miso broth, traditional ramen noodles, chili garlic, sesame oil, gai lan, shiitake mushrooms, scallions & soft boiled egg 16
add pork belly 5 *add prawns 5¼*

RED THAI CURRY
stir-fried veggies, jasmine rice, curry-buttered naan 16½
add chicken or prawns 5¼

BEEF VINDALOO
marinated sirloin, jasmine rice, yogurt drizzle, curry-buttered naan 20½
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 16¼

PORTOBELLO VEGGIE BURGER ♻️
marinated full mushroom cap, aged white cheddar & fresh herbs + side fresh market salad 16½

THE BURGER
red relish, pickled mustard seed mayo 16½
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 16¼

LOADED BURGER
aged white cheddar, american cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 18¼

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

BEEF DIP
house-roasted beef, pretzel bun, sautéed mushrooms, horseradish aioli, swiss cheese, au jus 17¼

DOUBLE STACKED TURKEY CLUB
roasted turkey, crisp bacon, fresh lettuce, tomato, mayo, cheddar, toasted multi-grain 16

LUNCH COMBO half sandwich with side soup or salad 14½
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 21¼

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 | soy protein option available upon request

🌱 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