

## S H A R E

**TUNA POKE** 🌱  
rare ahi tuna, avocado & ginger with roasted nori & wonton crisps 14%

**CALAMARI**  
+ tempura prawns, sriracha aioli & sweet chili sauce 15

**BRUSCHETTA** ♻️  
fresh tomatoes, baby capers, extra virgin olive oil, herbed goat cheese 9%

**DRY RIBS** 13

**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 11

**MOSAIC DIP** ♻️  
goat cheese, mushrooms, tomatoes, warm baked naan, fresh white corn chips 15%

**CHICKEN WINGS**  
salt & pepper, honey garlic or hot 13%  
*add veggies & dip 1½*

**LETTUCE WRAPS** ♻️  
fresh veggies, cashews, chow mein noodles, ginger soy glaze 14½  
*add chicken 5%*

**NACHOS** ♻️ 15  
*add beef or pulled chicken 5%*  
*add fresh guacamole 3*

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

**FEATURE SOUP** 8½

**STARTER MARKET SALAD** ♻️  
artisan greens, fresh veggies, edamame, toasted pumpkin seeds, red wine vinaigrette 8%

**STARTER CAESAR SALAD** 8%

**CAESAR SALAD**  
garlic ciabatta baguette 11  
*add grilled chicken 5%* *add salmon 9*

**STEAK SALAD**  
fresh greens, quebec goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostini 21½

**SALMON & AVOCADO COBB SALAD**  
fresh salmon, crisp iceberg lettuce, bacon, cage-free boiled egg, feta, peppercorn ranch & sundried tomato dressing 19%

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 25½

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

**HONEY GARLIC SIRLOIN**  
9 oz, our unforgettable marinated sirloin 30¼

**MUSHROOM SIRLOIN**  
7 oz cab® sirloin, creamy madeira sauce + pan roasted cremini mushrooms 30¼

**NEW YORK** 10 oz 35½

**PEPPERCORN NEW YORK**  
10 oz with madagascar peppercorn brandy sauce 39

**SIRLOIN & PRAWNS**  
7 oz 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 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 27½

**CHIPOTLE MANGO CHICKEN**  
sweet & smoky dry rub, lemon quinoa, seasonal vegetables, fresh avocado & salsa fresca 24%

**OVEN ROASTED FREE-RUN CHICKEN**  
seasoned flour, herbed goat cheese, lemon herb sauce, fresh seasonal vegetables, ancient grains 24%

**SLOW-ROASTED BABY BACK RIBS**  
fall off the bone tender, roasted baby potatoes & fresh seasonal vegetables  
half rack 24 full rack 31

**CHICKEN + RIBS**  
half rack of ribs, spice rubbed chicken, roasted baby potatoes & fresh seasonal vegetables 29  
*add a second chicken breast 5%*

## B O W L S

**CHICKEN MADEIRA RIGATONI**  
pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon butter 22

**HERB ALFREDO**  
grana padano, penne, asiago cream, chives 14 *add chicken 5%*

**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 5%*

**RED THAI CURRY**  
stir-fried veggies, jasmine rice, curry-buttered naan 16  
*add chicken or prawns 5%*

**BEEF VINDALOO**  
marinated sirloin, jasmine rice, yogurt drizzle, curry-buttered naan 20¼  
*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 16½

**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 15½  
*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 16½

**LOADED BURGER**  
aged white cheddar, american cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 18%

**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 17

**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 14  
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, fresh arugula, sriracha bbq, crispy onion rings, garlic ciabatta 21

*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