

S H A R E

TUNA POKE 🌱 rare ahi tuna, avocado & ginger with roasted nori & wonton crisps (120 Cals per serving, 3 servings) 15¼

CALAMARI + tempura shrimp, sriracha aioli & sweet chili sauce (300 Cals per serving, 3 servings) 15¼

BRUSCHETTA ♻️ (130 Cals per serving, 3 servings) 11¼

DRY RIBS (510 Cals per serving, 3 servings) 13¾

CHICKEN WINGS (360-620 Cals per serving, 3 servings) 14½
add veggies & dip (60 Cals) 1½

SPICY TUNA ROLL 🌱 hand-rolled tempura sushi, spicy ahi tuna, soy sauce (220 Cals per serving, 2 servings) 15

FRESH SMASHED GUACAMOLE ♻️ fresh white corn chips & salsa fresca (210 Cals per serving, 3 servings) 12½

MOSAIC DIP ♻️ goat cheese, mushrooms, tomatoes, warm baked naan, fresh white corn chips (200 Cals per serving, 4 servings) 15¾

LETTUCE WRAPS ♻️ fresh veggies, cashews, chow mein noodles, ginger soy glaze (140 Cals per serving, 3 servings) 15
add chicken (40 Cals per serving, 3 servings) 5¾

NACHOS ♻️ (500 Cals per serving, 2 servings) 14¾
add beef (490 Cals) or pulled chicken (240 Cals) 5¾
add fresh guacamole (130 Cals) 3

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

FEATURE SOUP (140-410 Cals) 8½
served with a garlic ciabatta baguette (280 Cals)

STARTER MARKET SALAD ♻️ artisan greens, fresh veggies, edamame, toasted pumpkin seeds (130 Cals) + red wine vinaigrette (130 Cals) 8½

STARTER CAESAR SALAD (150 Cals), caesar dressing (200 Cals) 8½

CAESAR SALAD (210 Cals), caesar dressing (340 Cals) + garlic ciabatta baguette (280 Cals) 11
add grilled chicken (270 Cals) 5¾ *add salmon (300 Cals) 9*

STEAK SALAD marinated sirloin, fresh greens, quebec goat cheese, grape tomatoes (270 Cals), spicy vinaigrette with a hint of clamato (60 Cals) + goat cheese crostini (140 Cals) 22

SALMON & AVOCADO COBB SALAD fresh salmon, crisp iceberg lettuce, bacon, cage-free boiled egg, feta (1030 Cals) + peppercorn ranch & sundried tomato dressing (280 Cals) 20½

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 7oz certified angus beef (cab®) sirloin, chimichurri, arugula, fries (1260 Cals) 25¾

SIRLOIN 7oz cab® (370 Cals) 27¾
add madagascar peppercorn brandy sauce (240 Cals) 3½

HONEY GARLIC SIRLOIN 9oz, our unforgettable marinated sirloin (360 Cals) 29¾

MUSHROOM SIRLOIN 7oz cab® sirloin, creamy madeira sauce + pan roasted cremini mushrooms (730 Cals) 31¾

NEW YORK 10oz (580 Cals) 36½

PEPPERCORN NEW YORK 10oz with madagascar peppercorn brandy sauce (820 Cals) 39¾

SIRLOIN & SHRIMP 7oz cab® sirloin + garlic butter shrimp (520 Cals) 36½

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 fresh seasonal vegetables (110 Cals)
+ your choice of side:
roasted baby potatoes (320 Cals)
lemon quinoa (390 Cals)

ADD ON . . .

cremini mushroom sauce (330 Cals) 3½
garlic butter shrimp (180 Cals) 8¾
madagascar peppercorn brandy sauce (240 Cals) 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 (850 Cals) 28

CHIPOTLE MANGO CHICKEN sweet & smoky dry rub, lemon quinoa, seasonal vegetables, fresh avocado & salsa fresca (960 Cals) 25

OVEN ROASTED FREE-RUN CHICKEN seasoned flour, herbed goat cheese, lemon herb sauce, fresh seasonal vegetables, ancient grains (1090 Cals) 25

SLOW-ROASTED BABY BACK RIBS fall off the bone tender, roasted baby potatoes & fresh seasonal vegetables
half rack (1130 Cals) 25¾
full rack (1800 Cals) 32½

CHICKEN + RIBS half rack of ribs, spice rubbed chicken, roasted baby potatoes & fresh seasonal vegetables (1390 Cals) 31
add second chicken breast (190 Cals) 5¾

B O W L S

CHICKEN MADEIRA RIGATONI pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon butter (1460 Cals) + garlic ciabatta baguette (280 Cals) 22

HERB ALFREDO grana padano, penne, asiago cream, chives (1170 Cals) + garlic ciabatta baguette (280 Cals) 15½
add chicken (100 Cals) 5¾

MISO RAMEN ♻️ miso broth, traditional ramen noodles, chili garlic, sesame oil, gai lan, shiitake mushrooms, scallions & soft boiled egg (490 Cals) 16
add pork belly (240 Cals) 5
add shrimp (120 Cals) 5¾

RED THAI CURRY stir-fried veggies (580 Cals), jasmine rice (350 Cals) + curry-buttered naan (260 Cals) 16
add chicken (100 Cals) or shrimp (110 Cals) 5¾

BEEF VINDALOO marinated sirloin, yogurt drizzle (870 Cals), jasmine rice (350 Cals) + curry-buttered naan (260 Cals) 20
substitute chicken (-130 Cals)

H A N D H E L D S

served with fries (660 Cals), unless otherwise indicated

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

substitute gluten-free bun (-20 Cals) 1

BLACKENED CHICKEN BURGER crisp pancetta bacon, cheddar, roasted garlic mayo (820 Cals) 16¾

PORTOBELLO VEGGIE BURGER ♻️ marinated full mushroom cap, aged white cheddar & fresh herbs (630 Cals) + side fresh market salad (260 Cals) 16

THE BURGER red relish, pickled mustard seed mayo (770 Cals) 16
add your favourite toppings 1½ each
bacon (270 Cals)
aged white cheddar (90 Cals)
sautéed mushrooms (60 Cals)

LETTUCE "BUN" BURGER red relish, pickled mustard seed mayo, fresh iceberg lettuce (520 Cals) + side fresh market salad (260 Cals) 16¾

LOADED BURGER aged white cheddar, american cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce (1270 Cals) 18¾

FISH TACOS chipotle lime haddock, soft corn & wheat taco shells, corn salsa, avocado, spicy sour cream (580 Cals) + fresh white corn chips + salsa fresca (240 Cals) 15¾

BEEF DIP house-roasted beef, pretzel bun, sautéed mushrooms, horseradish aioli, swiss cheese, au jus (950 Cals) 16¾

DOUBLE STACKED TURKEY CLUB roasted turkey, crisp bacon, fresh lettuce, tomato, mayo, cheddar, toasted multi-grain (650 Cals) 16

LUNCH COMBO half sandwich with side soup or salad 14½
soup (100-270 Cals) side salad (170-230 Cals)
half turkey club (330 Cals) half beef dip (480 Cals)

CHICKEN TENDERS (800-890 Cals) 15½

BUTCHER'S CUT STEAK SANDWICH cab® sirloin, open faced with sautéed mushrooms, fresh arugula, sriracha bbq, crispy onion rings, garlic ciabatta (840 Cals) 21¾

substitute sweet potato fries (750 Cals) 3
substitute soup (100-270 Cals) 2
substitute salad (170-230 Cals) 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 (200 Cals) available upon request

🌊 ocean wise. A SUSTAINABLE CHOICE

Informed Dining ⓘ nutritional information available

adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day; however, individual needs vary

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