

SHARE

TUNA POKE 🌱

rare ahi tuna, avocado & ginger with roasted nori & wonton crisps 14.75

CALAMARI

+ tempura shrimp, sriracha aioli & sweet chili sauce 14.99

BRUSCHETTA 🌱

fresh tomatoes, baby capers, extra virgin olive oil, herbed goat cheese 11.99

DRY RIBS 14.5

SPICY TUNA ROLL 🌱

hand-rolled tempura sushi, spicy ahi tuna, soy sauce 14.99

FRESH SMASHED GUACAMOLE 🌱

smashed to order, fresh white corn chips & salsa fresca 11.99

MOSAIC DIP 🌱

goat cheese, mushrooms, tomatoes, warm baked naan, fresh white corn chips 15.5

CHICKEN WINGS

salt & pepper, honey garlic or hot 14.5
add veggies & dip 1.5

LETTUCE WRAPS 🌱

fresh veggies, cashews, chow mein noodles, ginger soy glaze 14.5
add chicken 5.75

NACHOS 🌱 15.5

add beef or pulled chicken 5.75
add fresh guacamole 2.99

SOUPS + SALADS

FEATURE SOUP 8.75

STARTER MARKET SALAD 🌱

artisan greens, fresh veggies, edamame, toasted pumpkin seeds, red wine vinaigrette 8.75

STARTER CAESAR SALAD 8.75

CAESAR SALAD

garlic ciabatta baguette 11.5
add grilled chicken 5.75 add salmon 8.99

STEAK SALAD

fresh greens, quebec goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostini 21.5

SALMON & AVOCADO COBB SALAD

fresh salmon, crisp iceberg lettuce, bacon, cage-free boiled egg, feta, peppercorn ranch & sundried tomato dressing 20.5

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

STEAKS

STEAK FRITES

7oz certified angus beef (cab®) sirloin, chimichurri, arugula, fries 25.5

SIRLOIN 7oz cab® 26.99

add madagascar peppercorn brandy sauce 3.5

HONEY GARLIC SIRLOIN

9oz, our unforgettable marinated sirloin 29.99

MUSHROOM SIRLOIN

7oz cab® sirloin, creamy madeira sauce + pan roasted cremini mushrooms 29.99

NEW YORK 10oz 34.99

PEPPERCORN NEW YORK

10oz with madagascar peppercorn brandy sauce 37.99

SIRLOIN & SHRIMP

7oz cab® sirloin + garlic butter shrimp 34.99

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 3.5

garlic butter shrimp 7.99

madagascar peppercorn

brandy sauce 3.5

OUR FISH IS SOURCED FROM ENVIRONMENTALLY RESPONSIBLE FISHERIES

MAINS

LEMON BASIL SALMON

fresh salmon, ancient grains, lemon herb sauce + fresh seasonal vegetables 28.5

CHIPOTLE MANGO CHICKEN

sweet & smoky dry rub, lemon quinoa, seasonal vegetables, fresh avocado & salsa fresca 24.5

OVEN ROASTED FREE-RUN CHICKEN

seasoned flour, herbed goat cheese, lemon herb sauce, fresh seasonal vegetables, ancient grains 25.5

SLOW-ROASTED BABY BACK RIBS

fall off the bone tender, roasted baby potatoes & fresh seasonal vegetables
half rack 24.99 full rack 31.99

CHICKEN + RIBS

half rack of ribs, spice rubbed chicken, roasted baby potatoes & fresh seasonal vegetables 28.99
add a second chicken breast 5.75

BOWLS

CHICKEN MADEIRA RIGATONI

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon butter 20.5

HERB ALFREDO

grana padano, penne, asiago cream, chives 14.75 add chicken 5.75

MISO RAMEN 🌱

miso broth, traditional ramen noodles, chili garlic, sesame oil, gai lan, shiitake mushrooms, scallions & soft boiled egg 15.99
add pork belly 4.99 add shrimp 5.75

RED THAI CURRY

stir-fried veggies, jasmine rice, curry-buttered naan 15.99
add chicken or shrimp 5.75

BEEF VINDALOO

marinated sirloin, jasmine rice, yogurt drizzle, curry-buttered naan 20.5
substitute chicken

HANDHELDS

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 .99

BLACKENED CHICKEN BURGER

crisp pancetta bacon, cheddar, roasted garlic mayo 16.99

PORTOBELLO VEGGIE BURGER 🌱

marinated full mushroom cap, aged white cheddar & fresh herbs + side fresh market salad 16.5

THE BURGER

red relish, pickled mustard seed mayo 16.5

add bacon, aged white cheddar or sautéed mushrooms 1.5 each

LETTUCE "BUN" BURGER

red relish, pickled mustard seed mayo, fresh iceberg lettuce + side fresh market salad - gluten conscious 17.5

LOADED BURGER

aged white cheddar, american cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 18.99

FISH TACOS

chipotle lime haddock, soft corn & wheat shells, corn salsa, avocado, spicy sour cream, served with fresh white corn chips + salsa fresca 15.99

BEEF DIP

house-roasted beef, pretzel bun, sautéed mushrooms, horseradish aioli, swiss cheese, au jus 17.5

DOUBLE STACKED TURKEY CLUB

roasted turkey, crisp bacon, fresh lettuce, tomato, mayo, cheddar, toasted multi-grain 15.99

LUNCH COMBO half sandwich with side soup or salad 14.5

feature soup

side caesar or market salad

half turkey club

half beef dip

CHICKEN TENDERS

classic, buffalo or tangy thai 15.99

BUTCHER'S CUT STEAK SANDWICH

cab® sirloin, open faced with sautéed mushrooms, fresh arugula, sriracha bbq, crispy onion rings, garlic ciabatta 21.75

substitute sweet potato fries 2.99

substitute soup or salad 1.99

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