

S H A R E

GRILLED SHISHITO PEPPERS ①
with lemon & sea salt + garlic dip 9½

CALAMARI
with tempura prawns, garlic dip &
spicy mayo 15

FRESH SMASHED GUACAMOLE ①
fresh white corn chips & salsa 11½

CHICKEN WINGS
salt & pepper, honey garlic or hot,
served with peppercorn ranch
& celery 14¼

LETTUCE WRAPS ①
fresh veggies, cashews, chow mein
noodles, ginger soy glaze 14½
add chicken 5¼

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

FEATURE SOUP 8¼

CAESAR SALAD
garlic ciabatta baguette 11½
add grilled chicken 5¼
add salmon 9

**SALMON & AVOCADO
COBB SALAD** 🌱
fresh lois lake steelhead, crisp iceberg
lettuce, bacon, cage-free soft boiled
egg, feta, peppercorn ranch &
sundried tomato dressing 19¼

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

**OUR BURGERS ARE
100% CANADIAN CAB®
GROUND CHUCK**

BLACKENED CHICKEN BURGER
crisp pancetta bacon, cheddar, roasted
garlic mayo 16¼

BEYOND MEAT BURGER ①
plant based patty, white cheddar, red
relish, pickled mustard seed mayo 16½

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

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

CHICKEN TENDERS
classic, buffalo or tangy thai 15¼

substitute sweet potato fries 3
substitute soup or salad 2

S T E A K S

served with mashed potatoes & fresh seasonal
vegetables, unless otherwise indicated

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

SIRLOIN 7 oz cab® 28

NEW YORK 10 oz 35¼

add cremini mushroom sauce 3½

**100% OF OUR
STEAKS COME FROM
CANADIAN RANCHES.
OUR STEAKS ARE
"AAA" GRAIN FED,
AGED A MINIMUM
OF 32 DAYS FOR
SUPERIOR FLAVOUR &
TENDERNESS**

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

M A I N S + B O W L S

LEMON BASIL SALMON 🌱
fresh lois lake steelhead, ancient
grains, lemon herb sauce + fresh
seasonal vegetables 28½

CHIPOTLE MANGO CHICKEN
sweet & smoky dry rub, ancient
grains, seasonal vegetables, fresh
avocado & salsa 25¼

**OUR FISH IS SOURCED
FROM ENVIRONMENTALLY
RESPONSIBLE FISHERIES**

CHICKEN MADEIRA RIGATONI
pan roasted chicken, creamy
mushroom & madeira wine sauce,
fresh rosemary, lemon 22½

HERB ALFREDO
grana padano, penne, asiago
cream, chives 15½
add chicken 5¼

PORK BELLY RAMEN BOWL 19
Slow cooked pork belly, miso broth,
traditional ramen noodles, chili
garlic, sesame oil, marinated shiitake
mushrooms & soft-boiled egg

*vegetarian option available upon
request*

① vegetarian items

🌱 **ocean wise.** A SUSTAINABLE CHOICE

not all ingredients are listed, please advise your server about food sensitivities & ensure you
speak to a manager regarding severe allergies

MOXIE'S

D E S S E R T

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, french vanilla ice cream & real whipped cream 9

BITE OF BROWNIE 5

STICKY TOFFEE PUDDING

built to share, served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream 10

K I D S

PASTA

penne with asiago cream or tomato sauce 11

CHEESEBURGER

with ketchup, served with your choice of fries, salad or veggies & dip 11

CHICKEN FINGERS

served with your choice of fries, salad or veggies & dip 11



MOXIE'S

 vegetarian items

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