

## Three-Course Dinner \$50 excludes beverages & taxes

## Starters

**BOSTON CLAM CHOWDER** house-made with clams, bacon & potatoes (360 Cals)

**STARTER SUPER GREENS SALAD** ♥ fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds & quinoa (240 Cals), italian vinaigrette (100 Cals)

**STARTER CAESAR SALAD** (gc) Moxies own caesar dressing, croutons, grana padano (350 Cals)

## Entrées

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

**LEMON BASIL SALMON** pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables (910 Cals)

**CHIPOTLE MANGO CHICKEN** *M*I (gc) sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo (970 Cals)

**THAI CURRY LAKSA** ♥ (gc) tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts (1090 Cals) Add grilled prawns (180 Cals) additional charge

**MUSHROOM SIRLOIN M** 7oz certified angus beef<sup>®</sup>, creamy madeira sauce + pan roasted cremini mushrooms (730 Cals), served with buttered mashed potatoes (370 Cals) & fresh seasonal vegetables (110 Cals) Add grilled prawns (180 Cals) additional charge

upgrade to our Peppercorn New York 10oz certified angus beef®, (580 Cals), peppercorn cream sauce (340 Cals) +\$15

## Desserts

MINI STICKY TOFFEE PUDDING M served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream (580 Cals)

MINI DARK CHOCOLATE FLOURLESS CAKE NEW (gc) gluten-free, dark chocolate & espresso cake, fresh berries (330 Cals)

**BITE OF BROWNIE** M chocolate sauce, french vanilla ice cream & fresh whipped cream (680 Cals)

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

Moxies signature 🛛 🛛 Vegetarian items

(gc) Gluten conscious with some modifications from our kitchen

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

