

Drinks

- TEQUILA SUGAR COOKIE** NEW 2oz | 14½
jose cuervo tradicional® blanco tequila, galliano,
vanilla oat milk, cinnamon (230 Cals)
- STELLA ARTOIS** lager, Belgium (220 Cals) 50cl | 14
- RUFFINO PROSECCO ROSÉ, SPARKLING, ITALY**
11¼ (5oz) | 57 (750ml) (120 Cals per 142ml/5oz)
- KIM CRAWFORD, SAUVIGNON BLANC, NEW ZEALAND**
13¾ (6oz) | 20½ (9oz) | 57 (750ml) (120 Cals per 142ml/5oz)
- TOM GORE VINEYARDS, CABERNET SAUVIGNON, CALIFORNIA**
13¾ (6oz) | 20½ (9oz) | 57 (750ml) (130 Cals per 142ml/5oz)

Three-Course Dinner \$65 excludes beverages & taxes

Appetizers

- CASHEW CHILI CHICKEN** crispy chicken breast, sweet chili sauce,
cucumbers, cashews & wontons with spicy mayo (460 Cals per serving,
2 servings)
- ROASTED TOMATOES & WHIPPED FETA** **M** **V** (gc) baby tomatoes,
fresh herbs, toasted artisan bread (520 Cals per serving, 2 servings)
- TUNA SUSHI STACK** **M** sushi grade tuna stacked with seasoned rice,
avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned
prawn crackers (320 Cals per serving, 2 servings)

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** (gc) sweet & spicy dry rub,
ancient grains, seasonal vegetables, fresh avocado & pico de gallo (970 Cals)
- THAI CURRY LAKSA** **V** (gc) tofu, creamy coconut broth, mushrooms,
rice noodles, fresh vegetables & sprouts (1090 Cals)
- MUSHROOM SIRLOIN** **M** 7oz certified angus beef®, 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) 10
- upgrade to our Peppercorn New York** 10oz certified angus beef®
(580 Cals) with 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)
- BITE OF BROWNIE** **M** chocolate sauce, french vanilla ice cream &
fresh whipped cream (680 Cals)

Note: actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of these beverages. standard serving sizes are based on one drink as outlined in Canada's low risk alcohol drinking guidelines.

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

M Moxies signature **V** 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.