

NEW YEAR'S EVE  
2025

Celebrate with us

Wine

	6 oz	9 oz	Btl
<b>Jermann</b> Pinot Grigio, Venezia Giulia, Italy	17	25	67
<b>Duckhorn</b> Chardonnay, Napa Valley, California	19	28	75
<b>The Prisoner Wine Co. The Prisoner</b> Red Blend, California	25	37	99
<b>Tenuta di Arceno, Il Fauno di Arcanum</b> Tuscan Red, Tuscany, Italy	-	-	80
<b>Decoy Limited</b> Cabernet Sauvignon, Alexander Valley, California	17	25	67
<b>Caymus</b> Cabernet Sauvignon, Napa Valley, California	-	-	185

New Year's Eve  
Bubbles

Champagne

Perrier-Jouët Grand Brut, France  
29 (gls) | 115 (btl)

Champagne

Nicolas Feuillatte, France  
45 (375ml)

Champagne

Veuve Clicquot Brut Reserve Cuvée, France  
145 (btl)

Cocktails

**Porn Star Martini** <sup>NEW</sup>

grey goose vodka, passion fruit, reál madagascar vanilla, lime juice, side of ruffino prosecco 21

**Espresso Martini**

ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 17  
*substitute casamigos reposado +2*

**Sparkling Negroni**

carpano antica sweet vermouth, campari, ruffino prosecco 15

**Seaport 1942 Margarita**

don julio 1942 añejo tequila, grand marnier cuvée louis alexandre, organic agave, lime juice 30

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



## Appetizers

### Crab Cake\* M

lump crab, breadcrumb crust, lemon cream, arugula & grapefruit 28

### Hot Baked Crab Dip\* NEW

creamy dip with lump crab, aged white cheddar, lemon & garlic crostini 28

### Maple Glazed Brussels Sprouts (gc)

with pancetta bacon, miso maple glaze & toasted almonds 16

### Tuna Sushi Stack\* M (gc)

sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 20

### Steak Bites\* M

marinated sirloin, dijon horseradish aioli 21

### Roasted Tomato Bruschetta M VEG

deconstructed with creamy feta cheese, garlic & fresh herbs + garlic crostini 18

### Potstickers

pork dumplings with chili ponzu & fresh mango salsa 15

### Cashew Chicken Lettuce Wraps M

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 21

## Three-Course Dinner

Choose one starter, one entrée, plus a dessert, Enjoy for \$75 (appetizer not included)

### Starters

### Butternut Squash Soup VEG (gc)

**Caesar Salad** (gc)  
house-made classic dressing, rustic croutons, grana padano

### Super Greens Salad VEG NEW

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette

### Entrées

### Chipotle Mango Chicken M (gc)

with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & salsa fresca

### Mushroom Zen Bowl VEG NEW

crispy shiitake protein, wild mushrooms, fresh sautéed vegetables, cashews, soy ginger glaze & jasmine rice

### Chicken Madeira Rigatoni M

pan roasted chicken with creamy mushroom & madeira wine sauce, rosemary, lemon & garlic ciabatta baguette

### Scottish Salmon\*

ancient grains, lemon herb sauce, fresh seasonal vegetables

## Upgrade to any Steak Entrée + \$20

all steak entrées served with your choice of mashed potatoes, lemon quinoa or a stuffed baked potato with cream cheese, green onion & bacon. Plus, fresh seasonal vegetables.

### Tenderloin Filet\* (gc) 9oz

classic grilled filet with house-made red wine demi

### Prime New York\* (gc) 12oz | Prime Rib Eye\* (gc) 16oz

### Add ons:

1/2 lobster with garlic butter (gc) 28  
jumbo blackened shrimp skewer (gc) 10  
cremini mushroom sauce 5 | rosemary truffle butter (gc) 5

## Dessert

### Salted Caramel Cheesecake (gc)

pecan crust, fresh berries

### Key Lime Pie

graham cracker crust, pecan whipped cream, fresh lime zest

**M** Moxies signature **VEG** Vegetarian items  
(gc) Gluten conscious with some modifications from our kitchen

Before placing your order, please inform your server if a person in your party has an allergy. Not all ingredients are listed, ensure you speak to a manager regarding severe allergies.

\*Items marked with asterisk\* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gratuity will be added to parties of 8 or more.

