

Three-Course Dinner \$55 excludes beverages & taxes

Starters

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

STARTER CAESAR SALAD (gc) Moxies signature caesar dressing, croutons, shaved cheese (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 W (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 № 7 oz 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) additional charge

upgrade to our 10oz, certified angus beef® New York (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)

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.

