

Dallas Restaurant Week Dinner

Moxies will donate \$10 for every meal sold to Lena Pope

Kim Crawford

Sauvignon Blanc, Marlborough, New Zealand (6oz) 12

Decoy Limited

Cabernet Sauvignon, Alexander Valley, California (6oz) 17

Pineapple Basil Margarita

flecha azul blanco tequila, cointreau, lime juice, pineapple syrup, fresh basil 15

Stella Artois

european pale lager, Belgium | 5.0% abv 8½

Three-course Dinner for \$49

Choose one starter, one entrée & one dessert.

Excludes beverages, taxes & gratuities.

Starter

Steak Bites **M**

marinated sirloin, dijon horseradish aioli

Potstickers

pork dumplings with chili ponzu & fresh mango salsa

Fresh Smashed Guacamole **V** (gc)

tajin chips + roasted corn, pico de gallo, feta cheese & lime

Entrées

Chipotle Mango Chicken **M** (gc)

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

Blackened Mahi Mahi **M** (gc)

spiced mahi mahi with chorizo & corn hash, creamy mashed potatoes & salsa

Linguine Bolognese

made from scratch linguine, traditional beef ragù, fresh herbs, grana padano cheese & garlic ciabatta baguette

Mushroom Zen Bowl **V**

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

Desserts

White Chocolate Brownie **M**

warm chocolate sauce, vanilla bean ice cream & real whipped cream

Key Lime Pie

graham cracker crust, pecan whipped cream, fresh lime zest

DFW RESTAURANT WEEK

MOXIES

M Moxies signature **V** Vegetarian items

(gc) Gluten conscious with some modifications from our kitchen

Not all ingredients are listed, ensure you speak to a manager regarding severe allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dallas Restaurant Week Lunch

Moxies will donate \$6 for every meal sold to Lena Pope

Kim Crawford

Sauvignon Blanc, Marlborough, New Zealand (6oz) 12

Decoy Limited

Cabernet Sauvignon, Alexander Valley, California (6oz) 17

Pineapple Basil Margarita

flecha azul blanco tequila, cointreau, lime juice, pineapple syrup, fresh basil 15

Stella Artois

european pale lager, Belgium | 5.0% abv 8½

Two-course Lunch for \$29 (available until 4 pm)

Choose one starter & one entrée.

Excludes beverages, taxes & gratuities.

Starter

Thai Chili Chicken

sweet chili sauce, sriracha aioli, cucumbers, cashews

Potstickers

pork dumplings with chili ponzu & fresh mango salsa

Fresh Smashed Guacamole (gc)

tajin chips + roasted corn, pico de gallo, feta cheese & lime

Entrées

Super Greens Salad

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

Chicken Madeira Rigatoni **M**

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

Cheeseburger* **M** (gc)

100% CAB® ground chuck patty, cheddar, burger sauce, on a toasted buttered brioche bun, served with fresh cut fries

French Dip

roasted beef, pretzel bun, sautéed mushrooms, swiss cheese, creamy dijon horseradish + au jus, served with fries

DFW RESTAURANT WEEK

MOXIES

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