

NEW YEAR'S EVE  
2025

Celebrate with us

Wine

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

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. 20% gratuity will be added.



## 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 Brussel 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** **V**

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

#### Caesar Salad (gc)

house-made classic dressing, rustic croutons, grana padano

#### Super Greens Salad **V** **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 **V** **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\* (gc) 9oz

classic grilled filet with house-made red wine demi

#### PRIME NEW YORK\* (gc) 12oz | PRIME RIB EYE\* (gc) 16oz

#### Add ons:

half lobster with chimichurri butter (gc) 25

jumbo blackened shrimp skewer (gc) 10

cremini mushroom sauce 5 | rosemary truffle butter (gc) 5

### Dessert

#### Salted Caramel Cheesecake (gc)

pecan crust, fresh berries & orange

#### Key Lime Pie

graham cracker crust, pecan whipped cream, fresh lime zest

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

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Gratuity will be added to parties of 6 or more.

