

NEW YEAR'S EVE  
2025

*Celebrate with us*

*Wine*

	<b>6 oz</b>	<b>9 oz</b>	<b>Btl</b>
<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*

**Chocolate Old Fashioned** *NEW*

moxies maker's mark private select, maraska nocelino chocolate green walnut liqueur, liber & co. demerara, chocolate bitters 19

**Porn Star Martini** *NEW*

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

**Espresso Martini**

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

**Sparkling Negroni**

carpano antica sweet vermouth, campari, ruffino prosecco 15

**1942 Millionaire 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\* NEW

lump crab, breadcrumb crust, lemon cream, arugula & grapefruit 26

### Hot Baked Crab Dip\* NEW

creamy dip with lump crab, aged white cheddar, lemon & garlic crostini 26

### 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 ✓

deconstructed with creamy feta cheese, garlic & fresh herbs + garlic crostini 19

### 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 22

## Three-Course Dinner

### Starters

#### Butternut Squash Soup

#### Caesar Salad (gc)

house-made classic dressing, rustic croutons, grana padano

#### Super Greens Salad ✓ 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 ✓ 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:

lobster tail with chimichurri butter (gc) 25

jumbo blackened shrimp skewer (gc) 10½

cremini mushroom sauce 5½ | rosemary truffle butter (gc) 5½

### 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 ✓ 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.

\*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.

