

NEW YEAR'S EVE
2025

Celebrate with us

Wine

	6 oz	9 oz	Btl
Jermann Pinot Grigio, Venezia Giulia, Italy	17	25	67
Duckhorn Chardonnay, Napa Valley, California	19	28	75
The Prisoner Wine Co. The Prisoner Red Blend, California	25	37	99
Tenuta di Arceno, Il Fauno di Arcanum Tuscan Red, Tuscany, Italy	-	-	80
Decoy Limited Cabernet Sauvignon, Alexander Valley, California	17	25	67
Caymus 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 18

Porn Star Martini *NEW*

grey goose vodka, passion fruit, reàl madagascar vanilla, lime juice, side of ruffino prosecco 20

Espresso Martini

ketel one vodka, caffè borghetti, espresso, cane sugar 16
substitute casamigos reposado +1

Sparkling Negroni

carpano antica sweet vermouth, campari, ruffino prosecco 14

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 25

Hot Baked Crab Dip* NEW

creamy dip with lump crab, aged white cheddar, lemon & garlic crostini 25

Maple Glazed Brussel Sprouts (gc)

with pancetta bacon, miso maple glaze & toasted almonds 15

Tuna Sushi Stack* M (gc)

sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 19

Steak Bites* M

marinated sirloin, dijon horseradish aioli 20

Roasted Tomato Bruschetta M ✓

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

Potstickers

pork dumplings with chili ponzu & fresh mango salsa 14

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 ✓ 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) 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 ✓ 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.

