

PLATTERS

Group sharing options

Platters feed approx. 5-6 people.

\$30-37

NACHOS 

1lb of cheese, fresh pico de gallo, jalapeños, salsa, sour cream & guacamole
add spicy beef or carne chicken

\$75

STANDARD PLATTER

dry ribs, calamari, chicken tenders, roasted tomatoes & whipped feta dip and sweet potato fries

\$100

PREMIUM PLATTER

steak bites, chicken wings, calamari, beef sliders, truffle parm fries

Platters must be ordered 4 days in advance.

 vegetarian items

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.

LUNCH

enjoy your choice of one starter, one entrée, plus dessert
(excludes beverages, taxes & gratuities)

\$35
PER PERSON

STARTER

STARTER CAESAR OR MARKET SALAD ♻️

FEATURE SOUP

ENTRÉE

**BLACKENED SHRIMP TACOS OR
VEGAN BLACK BEAN TACOS** ♻️

pickled red onions, corn salsa, spicy sour cream or spicy vegan mayo + white corn chips & guacamole

CHEESEBURGER OR BEYOND MEAT BURGER ♻️

aged white cheddar, red relish, pickled mustard seed mayo

BT'S CRISPY CHICKEN SANDWICH

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssām hot sauce, soft potato roll

CHIMICHURRI STEAK SALAD

grilled 5oz certified angus beef® sirloin, chimichurri, fresh greens, spicy tomato vinaigrette with a hint of clamato, goat cheese crostinis

CHICKEN MADEIRA RIGATONI

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

DESSERT

BITE OF WHITE CHOCOLATE BROWNIE ♻️

chocolate sauce, french vanilla ice cream & fresh whipped cream

Vegetarian and gluten-friendly options are available upon request, please alert your server.

♻️ vegetarian items

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DINNER

enjoy your choice of one starter, one entrée, plus dessert
(excludes beverages, taxes & gratuities)

\$40
PER PERSON

STARTER

STARTER CAESAR OR **MARKET SALAD** 

FEATURE SOUP

ENTRÉE

TUNA POKE BOWL OR
VEGETARIAN POWER BOWL 

choose from marinated ahi tuna or tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado

CHIMICHURRI STEAK SALAD

grilled 5oz certified angus beef® sirloin, chimichurri, fresh greens, spicy tomato vinaigrette with a hint of clamato, goat cheese crostinis

CHICKEN MADEIRA RIGATONI

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

CHIPOTLE MANGO CHICKEN

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables

DESSERT

BITE OF WHITE CHOCOLATE BROWNIE 

chocolate sauce, french vanilla ice cream & fresh whipped cream

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 vegetarian items

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DINNER

enjoy your choice of one starter, one entrée, plus dessert
(excludes beverages, taxes & gratuities)

\$48
PER PERSON

STARTER

STARTER CAESAR OR MARKET SALAD ♻️

FEATURE SOUP

ENTRÉE

**TUNA POKE BOWL OR
VEGETARIAN POWER BOWL** ♻️

choose from marinated ahi tuna or tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado

PRAWN THAI CURRY LAKSA

grilled prawns, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables

CHIPOTLE MANGO CHICKEN

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo

STEAK FRITES

7oz certified angus beef® sirloin, chimichurri, arugula & fries

DESSERT

BITE OF WHITE CHOCOLATE BROWNIE ♻️

chocolate sauce, french vanilla ice cream & fresh whipped cream

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PER PERSON

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FEATURE SOUP

ENTRÉE

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VEGETARIAN POWER BOWL** ♻️

choose from marinated ahi tuna or tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado

PRAWN THAI CURRY LAKSA

grilled prawns, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts

CHIPOTLE MANGO CHICKEN

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables

BABY BACK RIBS - FULL RACK

slow braised rack of ribs, glazed with Moxies own BBQ sauce + buttered mashed potatoes & fresh seasonal vegetables

NEW YORK STEAK

10oz certified angus beef® + buttered mashed potatoes & fresh seasonal vegetables

DESSERT

BITE OF WHITE CHOCOLATE BROWNIE ♻️

chocolate sauce, french vanilla ice cream & fresh whipped cream

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♻️ vegetarian items

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