



Premium Menu Package \$46

(Minimum party of 20. Subject to 20% gratuity and 4% group booking admin fee.)

STEAK BITES*

Marinated sirloin, dijon horseradish aioli

CALAMARI

With tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce

SHRIMP COCKTAIL*

Poached shrimp, cocktail sauce, lemon

ROASTED TOMATO BRUSCHETTA ✓

Deconstructed with creamy feta cheese, garlic & fresh herbs + garlic crostini

FRESH SMASHED GUACAMOLE ✓

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

POTSTICKERS

Pork dumplings with chili ponzu & fresh pineapple salsa

MOXIES

✓ Vegetarian items

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

* Items marked with asterisk, may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Premium Menu Package \$56

(Minimum party of 20. Subject to 20% gratuity and 4% group booking admin fee.)

SPICY TUNA ROLL*

Sushi grade ahi, hand-rolled tempura sushi, soy sauce

MINI-POUTINE

Fresh-cut fries, hot beef gravy, cheese curds & chives

STEAK BITES*

Marinated sirloin, dijon horseradish aioli

CALAMARI

With tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce

SHRIMP COCKTAIL*

Poached shrimp, cocktail sauce, lemon

ROASTED TOMATO BRUSCHETTA ♡

Deconstructed with creamy feta cheese, garlic & fresh herbs + garlic crostini

FRESH SMASHED GUACAMOLE ♡

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

POTSTICKERS

Pork dumplings with chili ponzu & fresh pineapple salsa

DESSERT

BITE OF WHITE CHOCOLATE BROWNIE

Warm chocolate sauce, vanilla bean ice cream, real whipped cream

BEVERAGES

Coffee, tea, soda



♡ Vegetarian items

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Premium Menu Package \$69

(Minimum party of 20. Subject to 20% gratuity and 4% group booking admin fee.)

NACHOS

Cheese, fresh pico de gallo & guacamole with beef

SPICY TUNA ROLL*

Sushi grade ahi, hand-rolled tempura sushi, soy sauce

MINI-POUTINE

Fresh-cut fries, hot beef gravy, cheese curds & chives

STEAK BITES*

Marinated sirloin, dijon horseradish aioli

SHRIMP COCKTAIL*

Poached shrimp, cocktail sauce, lemon

CALAMARI

With tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce

ROASTED TOMATO BRUSCHETTA ♡

Deconstructed with creamy feta cheese, garlic & fresh herbs + garlic crostini

FRESH SMASHED GUACAMOLE ♡

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

POTSTICKERS

Pork dumplings with chili ponzu & fresh pineapple salsa

DESSERT

BITE OF WHITE CHOCOLATE BROWNIE

Warm chocolate sauce, vanilla bean ice cream, real whipped cream

MINI MILE HIGH MOCHA PIE

Mocha ice cream with layers of fudge, almonds, cookie crumble



BEVERAGES

Coffee, tea, soda

♡ Vegetarian items

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EXTRA ADD-ON

SEAFOOD PLATTER* \$99 per platter

Our signature platter with East Coast oysters on a half shell, marinated clams, poached shrimp, tuna poke, crab salad, lobster claws, lobster salad, house-made mignonettes & sauces

FRESH SHUCKED OYSTERS* \$10 per person

East Coast oysters with lemon, house-made mignonettes & sauces

SLICED USDA PRIME SLIDERS* \$10 per person

Freshly sliced USDA Prime Rib with horseradish aioli on a bun

MOXIES

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