

GROUP MENU LUNCH

MOXIES

\$42
PER PERSON

enjoy a three course lunch
(excludes beverages, taxes & gratuities)

Starters

- STARTER CAESAR SALAD** (gc)
- STARTER SUPER GREENS SALAD** ♻️
- CUP OF BOSTON CLAM CHOWDER**

Entrées

- CASHEW LETTUCE WRAPS**
choice of crispy chicken or tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo
- BT'S CRISPY CHICKEN SANDWICH**
breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssäm hot sauce, toasted brioche bun, served with fries
- CHICKEN MADEIRA RIGATONI**
pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette
- CHEESEBURGER** (gc)
aged white cheddar, burger sauce, served with fries
substitute beyond meat patty ♻️

Dessert

- BITE OF WHITE CHOCOLATE BROWNIE**
chocolate sauce, french vanilla ice cream & fresh whipped cream
- MINI STICKY TOFFEE PUDDING**
served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream

Add-On Options

- ADD GRILLED PRAWNS \$10
- ADD \$10 PER PERSON, FOR MUSHROOM SIRLOIN SUBSTITUTION
- ADD \$17 PER PERSON, FOR PEPPERCORN NEW YORK STEAK SUBSTITUTION

Two Course Options

- \$35 PER PERSON**
one starter + one entrée
- \$32 PER PERSON**
one entrée + one dessert

♻️ 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.



GROUP MENU DINNER

MOXIES

\$50
PER PERSON

enjoy one starter, one entrée plus a dessert
(excludes beverages, taxes & gratuities)

Starters

- STARTER CAESAR SALAD** (gc)
- STARTER SUPER GREENS SALAD** ♻️
- CUP OF BOSTON CLAM CHOWDER**

Entrées

- LEMON BASIL SALMON**
pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables
- TOFU THAI CURRY LAKSA** ♻️ (gc)
tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts
- CHIPOTLE MANGO CHICKEN** (gc)
sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo
- CHICKEN MADEIRA RIGATONI**
pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette
- STEAK FRITES**
7 oz certified angus beef® sirloin, chimichurri, arugula & fries

Dessert

- BITE OF WHITE CHOCOLATE BROWNIE**
chocolate sauce, french vanilla ice cream & fresh whipped cream
- MINI STICKY TOFFEE PUDDING**
served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream

Add on Options

- MUSHROOM SIRLOIN**
ADD \$5 PER PERSON FOR SUBSTITUTION
7 oz certified angus beef®, creamy madeira sauce + pan roasted cremini mushrooms, served with buttered mashed potatoes & fresh seasonal vegetables
- PEPPERCORN NEW YORK**
ADD \$17 PER PERSON FOR SUBSTITUTION
10 oz certified angus beef®, peppercorn cream sauce, served with buttered mashed potatoes & fresh seasonal vegetables
- GRILLED PRAWNS** **ADD \$10 PER PERSON**

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