

# GROUP MENU LUNCH

# MOXIES

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

## Starters

**STARTER CAESAR SALAD** (gc)  
(150 Cals), caesar dressing (200 Cals)

**STARTER SUPER GREENS SALAD** ♻️ fresh-cut greens,  
cucumbers, avocado, strawberries, aged cheddar, roasted seeds, quinoa  
& italian vinaigrette (230 Cals)

**CUP OF BOSTON CLAM CHOWDER** (360 Cals)

## Entrées

**CASHEW LETTUCE WRAPS** choice of crispy chicken or tofu,  
cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy  
mayo (290 Cals per serving, 3 servings)

**BT'S CRISPY CHICKEN SANDWICH** breaded chicken thigh,  
cheddar cheese, pickles, lettuce & bo ssām hot sauce, toasted brioche bun  
(710 Cals), served with fries (620 Cals)

**CHICKEN MADEIRA RIGATONI** pan roasted chicken, creamy  
mushroom & madeira wine sauce, fresh rosemary, lemon (1460 Cals) + garlic  
baguette (280 Cals)

**CHEESEBURGER** (gc) aged white cheddar, burger sauce (830 Cals),  
served with fries (620 Cals)  
substitute beyond meat patty ♻️ (400 Cals)

## Dessert

**BITE OF WHITE CHOCOLATE BROWNIE** chocolate sauce,  
french vanilla ice cream & fresh whipped cream (680 Cals)

**MINI STICKY TOFFEE PUDDING** served warm with toasted  
almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla  
ice cream (580 Cals)

*Two course options also available*

adults and youth (ages 13 and older) need an average of 2,000 calories a day,  
and children (ages 4 to 12) need an average of 1,500 calories a day; however,  
individual needs vary

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♻️ 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

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

## Starters

**STARTER CAESAR SALAD** (gc) (150 Cals), caesar dressing (200 Cals)

**STARTER SUPER GREENS SALAD** ♻️ fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds, quinoa & italian vinaigrette (230 Cals)

**CUP OF BOSTON CLAM CHOWDER** (360 Cals)

## Entrées

**LEMON BASIL SALMON** pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables (910 Cals)

**TOFU THAI CURRY LAKSA** ♻️ (gc) tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts (1090 Cals)

**CHIPOTLE MANGO CHICKEN** (gc) sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo (970 Cals)

**CHICKEN MADEIRA RIGATONI** pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon (1460 Cals) + garlic baguette (280 Cals)

**STEAK FRITES** (gc) 7 oz certified angus beef® sirloin, chimichurri, arugula & fries (1270 Cals)

## Dessert

**BITE OF WHITE CHOCOLATE BROWNIE** chocolate sauce, french vanilla ice cream & fresh whipped cream (680 Cals)

**MINI STICKY TOFFEE PUDDING** served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream (580 Cals)

## UPGRADE OPTIONS FOR ADDITIONAL CHARGE

**MUSHROOM SIRLOIN** 7 oz certified angus beef®, creamy madeira sauce + pan roasted cremini mushrooms, served with buttered mashed potatoes & fresh seasonal vegetables (1210 Cals)

**PEPPERCORN NEW YORK** 10 oz certified angus beef®, peppercorn cream sauce, served with buttered mashed potatoes & fresh seasonal vegetables (1400 Cals)

**GRILLED PRAWNS** (180 Cals)

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

