

GROUP MENU

\$45

MOXIES

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

Starters

STARTER CAESAR SALAD (gc)

FEATURE SOUP

Entrées

LEMON BASIL SALMON

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

BABY BACK RIBS

Half rack, slow braised rack of ribs, glazed with Moxies own bbq sauce (660 Cals), served with buttered mashed potatoes (370 Cals) & fresh seasonal vegetables

VEGETARIAN POWER BOWL (*vegan upon request*)

Marinated Tofu, shiitake mushroom, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo and sesame avocado

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

Dessert

BITE OF WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream

✔ Vegetarian items. (gc) Gluten conscious with some modifications from our kitchens

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



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CHICKEN MADEIRA RIGATONI

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

MUSHROOM SIRLOIN

7 oz certified angus beef®, creamy madeira sauce + pan roasted cremini mushrooms, served with 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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GROUP MENU

\$55 PREMIUM PLUS

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FEATURE SOUP

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MUSHROOM SIRLOIN

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Upgrade & Add-on Options

13oz RIBEYE - ADD \$17 PER PERSON

10oz NEW YORK - ADD \$12 PER PERSON

GRILLED PRAWNS - ADD \$9.75 PER PERSON

Dessert

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chocolate sauce, french vanilla ice cream & fresh whipped cream

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