

Drinks

Kim Crawford, Sauvignon Blanc, New Zealand

12¼ (5oz) | 18½ (8oz) | 59 (750ml)

Tom Gore, Cabernet Sauvignon, California

12¼ (5oz) | 17¼ (8oz) | 59 (750ml)

Big Life™ Euro Lager, Canada

8¾ (16oz) | 11¼ (22oz)

Big Life™ Amber Ale, Canada

8¾ (16oz) | 11¼ (22oz)

Three-course dinner for \$60

(Excludes beverages, taxes & gratuities)

Appetizers

Boston Clam Chowder

house-made with clams, bacon & potatoes

Roasted Tomatoes & Whipped Feta **M** **V** (gc)

baby tomatoes, fresh herbs, toasted artisan bread

Tuna Sushi Stack **M**

sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers

Entrées

Chicken Madeira Rigatoni **M**

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

Vegan Thai Curry Laksa **V** (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts

Blackened Mahi Mahi **M** (gc)

spiced mahi mahi with chorizo & corn hash, creamy mashed potatoes & salsacado

Lemon Basil Salmon

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

Steak Frites (gc)

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

Upgrade your entrée

Blue Cheese Tenderloin (gc) +15

7oz Canadian AAA beef, demi-glace, blue cheese butter, served with buttered mashed potatoes & fresh seasonal vegetables
add *grilled prawns* 10

Desserts

Mini Sticky Toffee Pudding **M**

served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream

Bite of White Chocolate Brownie **M**

chocolate sauce, french vanilla ice cream & fresh whipped cream

M Moxies signature **V** 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.