Three-Course Dinner

Choose one appetizer to share, two entrées & one dessert to share. Excludes beverages & taxes.



Appetizers

Cashew Chili Chicken

crispy chicken breast, sweet chili sauce, cucumbers, cashews & wontons with spicy mayo (460 Cals per serving, 2 servings)

Roasted Tomatoes & Whipped Feta M 🛛 (gc)

baby tomatoes, fresh herbs, toasted artisan bread (520 Cals per serving, 2 servings)

Tuna Sushi Stack M

sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers (320 Cals per serving, 2 servings)

Entrées

Chicken Madeira Rigatoni M

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

Lemon Basil Salmon

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

Chipotle Mango Chicken M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo (970 Cals)

Thai Curry Laksa 🛛 (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts (1090 Cals)

Steak Frites (gc)

7 oz certified angus beef $^{\circ}$ sirloin, chimichurri, arugula & fries (1270 Cals)

upgrade to Peppercorn New York

10oz certified angus beef[®](580 Cals) with peppercorn cream sauce (340 Cals), served with buttered mashed potatoes (370 Cals) & fresh seasonal vegetables (110 Cals) +\$15

Dessert

Sticky Toffee Pudding M

served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream (730 Cals per serving, 2 servings)

White Chocolate Brownie M

chocolate sauce, french vanilla ice cream & fresh whipped cream (770 Cals per serving, 2 servings)

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

Moxies signature 🛛 📎 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.

