

Three-Course Dinner

Choose two starters, two entrées & one dessert to share
excludes beverages & taxes

Two can
dine for
\$89

Starters

Boston Clam Chowder

house-made with clams, bacon & potatoes

Starter Caesar Salad (gc)

Moxies own caesar dressing, croutons, grana padano

Entrées

Chicken Madeira Rigatoni **M**

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

Lemon Basil Salmon

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

Chipotle Mango Chicken **M** (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables,
fresh avocado & pico de gallo

Thai Curry Laksa **V** (gc)

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

Steak Frites (gc)

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

upgrade to Peppercorn New York

10 oz certified angus beef® with peppercorn cream sauce, served
with buttered mashed potatoes & fresh seasonal vegetables +\$15

Dessert

Sticky Toffee Pudding **M**

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

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.

