

Three-Course Dinner

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

Two can
dine for
\$99

Starters

Boston Clam Chowder

house-made with clams, bacon & potatoes (360 Cals)

Starter Caesar Salad (gc)

Moxies own caesar dressing, croutons, grana padano (350 Cals)

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 V (gc)

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

Steak Frites (gc)

7 oz certified angus beef® 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

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.

