



M

**DALLAS RESTAURANT WEEK-**  
*Two-course lunch, \$29 per person*  
Excludes beverages, taxes & gratuities

**DFW**  
**RESTAURANT**  
**WEEK**

**MOXIES**

## DRINKS

### ESPRESSO MARTINI

ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 16

### JERMANN

pinot grigio, Venezia Giulia, Italy 17 (6oz) | 25 (9oz) | 67 (750ml)

### AUSTIN HOPE

cabernet sauvignon, Paso Robles, California 22 (6oz) | 33 (9oz) | 108 (1L)

### STELLA ARTOIS

european pale lager, Belgium | 5.0% abv 8½

## APPETIZERS

### SUPER GREENS SALAD

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette

### FRESH SMASHED GUACAMOLE (gc)

tajin chips + roasted corn, pico de gallo, feta cheese & lime

### MAPLE GLAZED BRUSSEL SPROUTS (gc)

with pancetta bacon, miso maple glaze & toasted almonds

## ENTRÉES

### CRISPY CHICKEN SANDWICH

breaded chicken breast, cheddar, pickles, lettuce & bo ssam hot sauce, toasted buttered brioche bun, served with fresh cut fries

### THE CHEESEBURGER\* (gc)

cheddar, burger sauce, with lettuce, vine ripe tomatoes, red onions & pickles, toasted buttered brioche, served with fresh cut fries

### ITALIAN CHOPPED SALAD (gc)

grilled chicken, fresh greens & vegetables with white balsamic vinaigrette, italian salami & grana padano

### VEGETARIAN POWER BOWL\* (gc)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, thai peanut dressing & spicy mayo

 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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



M

**DALLAS RESTAURANT WEEK-**  
*Three-course dinner, \$49 per person*  
Excludes beverages, taxes & gratuities

**DFW**  
**RESTAURANT**  
**WEEK**

**MOXIES**

## DRINKS

### ESPRESSO MARTINI

ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 16

### JERMANN

pinot grigio, Venezia Giulia, Italy 17 (6oz) | 25 (9oz) | 67 (750ml)

### AUSTIN HOPE

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### STELLA ARTOIS

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## APPETIZERS

### POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa

### FRESH SMASHED GUACAMOLE (gc)

tajin chips + roasted corn, pico de gallo, feta cheese & lime

### CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo

## ENTRÉES

### CHICKEN MADEIRA RIGATONI

pan roasted chicken with creamy mushroom & madeira wine sauce, rosemary, lemon & garlic ciabatta baguette

### CHIPOTLE MANGO CHICKEN (gc)

with a sweet & smoky dry rub, ancient grains, seasonal vegetables, avocado & pico de gallo

### BLACKENED MAHI MAHI\* (gc)

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

### SALMON & AVOCADO COBB SALAD\* (gc)

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons

### MUSHROOM ZEN BOWL

crispy shiitake protein, wild mushrooms, fresh sautéed vegetables, cashews, soy ginger glaze & jasmine rice

### *Upgrade your Entrée + \$15*

### TENDERLOIN FILET\* (gc) 6oz

classic grilled filet with house-made red wine demi, served with mashed potatoes & fresh seasonal vegetables

## DESSERTS

### WHITE CHOCOLATE BROWNIE

warm chocolate sauce, vanilla bean ice cream, real whipped cream, individual sized

### STICKY TOFFEE PUDDING

served warm with candied pecans, buttery caramel sauce, bourbon crème anglaise, vanilla bean ice cream, individual sized

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