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ARIZONA RESTAURANT WEEK-Three-course dinner, \$44 per person

Excludes beverages, taxes & gratuities



# **MOXIES**

# **DRINKS**

#### **JERMANN**

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

#### **AUSTIN HOPE**

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

#### **HUSS RIO SALADO**

mexican lager, Arizona | 4.6% abv 8

## **APPETIZERS**

## **FRENCH ONION SOUP**

## MAPLE GLAZED BRUSSEL SPROUTS (qc)

with pancetta bacon, miso maple glaze & toasted almonds

#### **POTSTICKERS**

pork dumplings with chili ponzu & fresh mango salsa

# FRESH SMASHED GUACAMOLE (gc)

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

# **ENTRÉES**

#### **SEARED GINGER TUNA SALAD\***

sushi grade ahi, edamame beans, avocado, snap peas, cashews, cucumber emulsion, thai peanut dressing

#### CHICKEN MADEIRA RIGATONI M

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

#### CHIPOTLE MANGO CHICKEN M (qc)

with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & pico de gallo

### BLACKENED MAHI MAHI\* M (gc)

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

#### 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 your choice of mashed potatoes, lemon quinoa or a stuffed baked potato with cream cheese, green onion & bacon. Plus, fresh seasonal vegetables.

# **DESSERTS**

#### **KEY LIME PIE**

graham cracker crust, pecan whipped cream, fresh lime zest

## STICKY TOFFEE PUDDING

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

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.

