

Enjoy your choice of one starter,
one entrée & one dessert

THREE-COURSE
\$59
DINNER

STARTERS

BOSTON CLAM CHOWDER

with clams, bacon & potatoes

An original recipe crafted from Moxies Boston Seaport

CAESAR SALAD (gc)

Moxies own caesar dressing with worcestershire, croutons, grana padano

HOUSE GREEN SALAD

ENTRÉES

CHICKEN MADEIRA RIGATONI **M**

pan roasted chicken, creamy mushroom & madeira wine sauce, beef demi, 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

MUSHROOM ZEN BOWL **NEW**

crispy shiitake protein, fresh vegetables, sprouts, jasmine rice, sesame seeds & spicy mayo

MUSHROOM SIRLOIN **M**

7oz sirloin, creamy madeira sauce + pan roasted cremini mushrooms, served with buttered mashed potatoes & fresh seasonal vegetables
Add grilled prawns +10

Upgrade your steak

tenderloin with demi-glace, 7oz (gc) +12

peppercorn new york, 10oz (gc) +13

rib eye, 13oz (gc) +17

DESSERTS

MINI STICKY TOFFEE PUDDING **M**

served warm with candied pecans, buttery caramel sauce, whisky crème anglaise & french vanilla ice cream

BITE OF WHITE CHOCOLATE BROWNIE **M**

chocolate sauce, french vanilla ice cream & fresh whipped cream

\$59 Three course dinner excludes beverages, applicable taxes and gratuities

FEATURED WINE & BUBBLES

CAPOSALDO pinot grigio, Italy

6oz | 9oz | 750ml

FAMILLE PERRIN RÉSERVE CÔTES DU RHÔNE

grenache blend, France

6oz | 9oz | 750ml

VEUVE CLICQUOT BRUT champagne, France

750ml

See our drink menu for our full lineup of beverages

M 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.