

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

THREE-COURSE  
\$69  
DINNER

## APPETIZERS

**ROASTED TOMATOES & WHIPPED FETA** **M** **V** (gc)  
baby tomatoes, fresh herbs, toasted sourdough bread

**BAKED CRAB & AGED WHITE CHEDDAR DIP** **NEW**  
creamy dip with crab, aged white cheddar, olive oil ciabatta, lemon

**CASHEW CHILI CHICKEN**  
crispy chicken breast, sweet chili sauce, cucumbers, cashews  
& wontons with spicy mayo

## 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** **V** **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) +8  
peppercorn new york, 10oz (gc) +12  
rib eye, 13oz (gc) +13

## DESSERTS

**MINI STICKY TOFFEE PUDDING** **M**  
served warm with candied pecans, buttery caramel sauce, whisky  
crème anglaise & french vanilla ice cream

**BITE OF BROWNIE** **M**  
chocolate sauce, french vanilla ice cream & fresh whipped cream

*\$69 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 **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.