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



# **APPETIZERS**

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#### 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 **O** NEW

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

#### MUSHROOM SIRLOIN M

8oz 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) +14

# **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

Moxies signature

**♥** Vegetarian items

(qc) Gluten conscious with some modifications from our kitchen