

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) +8½
peppercorn new york, 10oz (gc) +11
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
5oz | 8oz | 750ml

GÉRARD BERTRAND cabernet sauvignon, France
5oz | 8oz | 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.