

NEW YEAR'S EVE
2026

Celebrate with us

Wine

	6 oz	9 oz	Btl
HARTFORD COURT Chardonnay, Russian River Valley, California	17	25	67
COMTE DE LA CHEVALIÈRE Sancerre, Loire Valley, France	-	-	80
MERRY EDWARDS Sauvignon Blanc, Russian River Valley, California	-	-	95
AUSTIN HOPE Cabernet Sauvignon, Paso Robles, California (1 L)	22	33	108
DAOU RESERVE Cabernet Sauvignon, Paso Robles, California	-	-	120
17 BY PINEA Tempranillo, Ribera Del Duero, Spain	-	-	125
ROWEN 2040 Cabernet Sauvignon, Sonoma, California	-	-	275

New Year's Eve Bubbles

CHAMPAGNE

Nicolas Feuillatte, France
45 (375ml)

CHAMPAGNE

Veuve Clicquot Brut Reserve Cuvée, France
145 (btl)

CHAMPAGNE

Perrier-Jouët Belle Epoque Brut, France
350 (btl)

Cocktails

CHOCOLATE OLD FASHIONED

moxies maker's mark private select, maraska nocelino chocolate green
walnut liqueur, liber & co. demerara, chocolate bitters 18

PORN STAR MARTINI

grey goose vodka, passion fruit, real madagascar vanilla, lime juice,
side of ruffino prosecco 20

ESPRESSO MARTINI

ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 16
substitute casamigos reposado +1

1942 MILLIONAIRE MARGARITA

don julio 1942 añejo tequila, grand marnier cuvée louis alexandre,
organic agave, lime juice 30

Not all ingredients are listed, please advise your server about food sensitivities &
ensure you speak to a manager regarding severe allergies.
Taxes not included.



Appetizers

CRAB CAKE*

lump crab, breadcrumb crust, lemon cream, arugula & grapefruit 25

HOT BAKED CRAB DIP*

creamy dip with lump crab, aged white cheddar, lemon & garlic crostini 25

MAPLE GLAZED

BRUSSELS SPROUTS (gc)
with pancetta bacon, miso maple glaze & toasted almonds 15

TUNA SUSHI STACK* M (gc)

sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 20

STEAK BITES* M

marinated sirloin, dijon horseradish aioli 22

ROASTED TOMATO

BRUSCHETTA M V
deconstructed with whipped feta cheese, garlic & fresh herbs + garlic crostini 18

POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa 15

CASHEW CHICKEN

LETTUCE WRAPS M
crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 22

Three-Course Dinner

Starters

BUTTERNUT SQUASH SOUP V

rich & creamy with truffle oil & pumpkin seeds

CAESAR SALAD (gc)

house-made classic dressing, rustic croutons, grana padano

SUPER GREENS SALAD V

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette

Entrées

CHIPOTLE MANGO CHICKEN M (gc)

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

ITALIAN SAUSAGE PAPPARDELLE NEW

fresh cooked pork sausage, tomato ragù, italian herbs, manchego cheese, fresh pappardelle pasta & garlic ciabatta baguette

MUSHROOM ZEN BOWL V

crispy shiitake protein, wild mushrooms, fresh sautéed vegetables, cashews, soy ginger glaze & jasmine rice

SCOTTISH SALMON*

ancient grains, lemon herb sauce, fresh seasonal vegetables

STEAK FRITES* (gc)

prime 8 oz sirloin, chimichurri, arugula, fresh cut fries

Upgrade to any Steak Entrée + \$25

served with your choice of mashed potatoes, lemon quinoa or parmesan truffle smashed potatoes. Plus, fresh seasonal vegetables.

TENDERLOIN FILET* (gc) 9oz
classic grilled filet with house-made red wine demi

PRIME NEW YORK* (gc) 12oz

PRIME RIB EYE* (gc) 16oz

Upgrade to Surf & Turf + \$50

served with lobster tail, jumbo shrimp, chimichurri butter, mashed potatoes, fresh seasonal vegetables.

TENDERLOIN FILET* (gc) 9oz
classic grilled filet with house-made red wine demi

PRIME NEW YORK* (gc) 12oz

PRIME RIB EYE* (gc) 16oz

Add ons:

cremini mushroom sauce 5 | rosemary truffle butter (gc) 5
jumbo blackened shrimp skewer (gc) 10

Dessert

SALTED CARAMEL CHEESECAKE (gc)

pecan crust, berry compote, fresh strawberry

KEY LIME PIE

graham cracker pecan crust, pecan whipped cream, fresh lime zest

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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

