

NEW YEAR'S EVE  
2026

## Celebrate with us

### Cocktails

#### CHOCOLATE OLD FASHIONED

moxies maker's mark private select, maraska nocelino chocolate green walnut liqueur, liber & co. demerara, chocolate bitters 19

#### PORN STAR MARTINI

grey goose vodka, passion fruit, reâl madagascar vanilla, lime juice, side of ruffino prosecco 21

#### ESPRESSO MARTINI

ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 17  
*substitute casamigos reposado +2*

#### 1942 MILLIONAIRE MARGARITA

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

### 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)

### Wine

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

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 26

### HOT BAKED CRAB DIP\*

creamy dip with lump crab, aged white cheddar, lemon & garlic crostini 26

### MAPLE GLAZED

#### BRUSSELS SPROUTS (gc)

with pancetta bacon, miso maple glaze & toasted almonds 16

### TUNA SUSHI STACK\* M (gc)

sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 21

### STEAK BITES\* M

marinated sirloin, dijon horseradish aioli 23

### ROASTED TOMATO BRUSCHETTA M V

deconstructed with whipped feta cheese, garlic & fresh herbs + garlic crostini 19

### POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa 16

### CASHEW CHICKEN LETTUCE WRAPS M

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 23

## Three-Course Dinner

Choose one starter, one entrée, one dessert, plus a glass of Prosecco  
Enjoy for \$75 per person (appetizer not included)

### 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

### Add Surf & Turf + \$25

includes a lobster tail, jumbo shrimp, chimichurri butter

### Add ons

cremini mushroom sauce 5½ | rosemary truffle butter (gc) 5½

### Dessert

#### SALTED CARAMEL CHEESECAKE (gc)

pecan crust, berry compote, fresh blackberries

#### 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.

