

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 18

#### PORN STAR MARTINI

grey goose vodka, passion fruit, reâl 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

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

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

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 5 | rosemary truffle butter (gc) 5

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

