Celebrate with us

Cocktails

CHOCOLATE OLD FASHIONED
maker's 46 bourbon, maraska nocelino chocolate green walnut
liqueur, liber & co. demerara, chocolate bitters 20

PORN STAR MARTINI
grey goose vodka, passion fruit, reàl madagascar vanilla, lime juice,
side of ruffino prosecco 21

ESPRESSO MARTINI
ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 19
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 | 50 (375ml)

CHAMPAGNE
Veuve Clicquot Brut Reserve Cuvée, France | 155 (btl)

CHAMPAGNE
Perrier-Jouët Belle Epoque Brut, France | 360 (btl)

Wine

	6 oz	9 oz	Btl
HARTFORD COURT Chardonnay, Russian River Valley, California	18	26	72
COMTE DE LA CHEVALIÈRE Sancerre, Loire Valley, France	-	-	85
MERRY EDWARDS Sauvignon Blanc, Russian River Valley, California	-	-	100
AUSTIN HOPE Cabernet Sauvignon, Paso Robles, California (1 L)	23	34	118
DAOU RESERVE Cabernet Sauvignon, Paso Robles, California	-	-	130

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 28

HOT BAKED CRAB DIP*
creamy dip with lump crab, aged white cheddar, lemon & garlic crostini 28

MAPLE GLAZED BRUSSELS SPROUTS (gc)
with pancetta bacon, miso maple glaze & toasted almonds 17

TUNA SUSHI STACK* M (gc)
sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 23

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 17

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

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.