

Vegetarian

Vegan

Appetizers

MAPLE GLAZED BRUSSELS SPROUTS ✓ miso maple glaze & toasted almonds (no pancetta bacon)

ROASTED TOMATO BRUSCHETTA M ✓ deconstructed with creamy feta cheese & fresh herbs + garlic crostini

FRESH SMASHED GUACAMOLE ✓ tajin chips + roasted corn, pico de gallo, feta cheese & lime

VEGAN POTSTICKERS ✓ vegan dumplings with chili ponzu & fresh mango salsa

VEGAN TOFU LETTUCE WRAPS ✓ crispy tofu, cashews, ginger, sesame, fresh vegetables, lettuce & spicy vegan mayo

1 LB CHEESE NACHOS ✓ fresh pico de gallo & guacamole (corn chips prepared in-house, in oil that also cooks wheat products)

Salad

KALE & QUINOA SALAD ✓ candied pecans, fresh apple, dried currants & toasted breadcrumbs with lemon vinaigrette (without grana padano)

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

Handheld

BEYOND MEAT BURGER ✓ plant based patty, aged white cheddar, burger sauce

Mains & Bowls

VEGETARIAN POWER BOWL* ✓ marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, quinoa, thai peanut dressing & spicy mayo

MISO RAMEN* ✓ miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms, soft boiled egg & scallions

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

Sides

LEMON QUINOA ✓

JASMINE RICE ✓

MASHED POTATOES ✓

FRESH CUT FRIES ✓

Appetizers

FRESH SMASHED GUACAMOLE ✓ tajin chips + roasted corn, pico de gallo & lime (without feta)

VEGAN POTSTICKERS ✓ vegan dumplings with chili ponzu & fresh mango salsa

VEGAN TOFU LETTUCE WRAPS ✓ crispy tofu, cashews, ginger, sesame, fresh vegetables, lettuce & spicy vegan mayo

Salad

KALE & QUINOA SALAD ✓ fresh apple, dried currants & toasted breadcrumbs with lemon vinaigrette (without candied pecans or grana padano)

SUPER GREENS SALAD ✓ fresh-cut greens, cucumbers, strawberries, avocado, roasted seeds & quinoa, white balsamic vinaigrette (without aged cheddar)

Handheld

BEYOND MEAT BURGER ✓ plant based patty (without cheese or burger sauce, served with lettuce bun)

Mains & Bowls

VEGETARIAN POWER BOWL ✓ marinated tofu, shiitake mushrooms, fresh vegetables, crisp greens, quinoa & spicy vegan mayo (without soft boiled egg)

MISO RAMEN ✓ miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms & scallions (without soft boiled egg)

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

Sides

LEMON QUINOA ✓

FRESH CUT FRIES ✓

M Moxies signature ✓ Vegetarian items

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

Moxies gluten conscious menu is designed for lifestyle choice. This menu is not for allergies and is not gluten-free. The menu is simply used to assist guests wishing to limit gluten in making menu choices.

PLEASE SPEAK DIRECTLY TO A MANAGER IF YOU HAVE A GLUTEN ALLERGY.

Seafood & Raw Bar

FRESH SHUCKED OYSTERS* east coast oysters with lemon, house-made mignonettes & sauces

SHRIMP COCKTAIL* jumbo shrimp, cocktail sauce, lemon

Appetizers

MAPLE GLAZED BRUSSELS SPROUTS with pancetta bacon, miso maple glaze & toasted almonds

TUNA SUSHI STACK* **M** sushi grade tuna stacked with seasoned rice, avocado, mango & spicy mayo + seasoned crackers (without shanghai sauce)

FRESH SMASHED GUACAMOLE **V** tajin chips + roasted corn, pico de gallo, feta cheese & lime (tajin chips prepared in-house, in oil that also cooks wheat products)

1 LB CHEESE NACHOS **V** fresh pico de gallo & guacamole (corn chips prepared in-house, in oil that also cooks wheat products) add beef or blackened chicken

Salads

CAESAR SALAD house-made classic dressing, grana padano (without croutons or garlic ciabatta baguette) add grilled chicken or scottish salmon*

SUPER GREENS SALAD **V** fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, white balsamic vinaigrette (without roasted seeds & quinoa)

ITALIAN CHOPPED SALAD grilled chicken, fresh greens & vegetables with white balsamic vinaigrette, italian salami & grana padano

KALE & QUINOA SALAD candied pecans, fresh apple, dried currants & grana padano with lemon vinaigrette (without toasted breadcrumbs) add grilled chicken or scottish salmon*

STEAK SALAD* fresh artisan greens, feta & goat cheese, grape tomatoes, avocado, roasted corn, red onions & spicy vinaigrette (without goat cheese crostinis)

SALMON & AVOCADO COBB SALAD* **M** crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing (without croutons)

Steaks

PRIME NEW YORK* 12 oz

PRIME RIB EYE* 16 oz

TENDERLOIN FILET* 6 oz or 9 oz classic grilled filet (without house-made red wine demi)

PRIME STEAK FRITES* prime 8 oz sirloin, chimichurri, arugula, fresh cut fries

M Moxies signature **V** Vegetarian items

Handhelds

BLACKENED CHICKEN SANDWICH chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato (served with gluten free bun or lettuce bun)

BEYOND MEAT BURGER **V** plant based patty, aged white cheddar, burger sauce (served with gluten free bun or lettuce bun)

THE CHEESEBURGER* cheddar, burger sauce (served with gluten free bun or lettuce bun)

LOADED CHEESEBURGER* aged white & orange cheddar, burger sauce, sautéed onions, bacon & bbq sauce (served with gluten free bun or lettuce bun)

MAHI SANDWICH* spiced mahi mahi with mango slaw & garlic herb aioli (served with gluten free bun or lettuce bun)

BLACKENED SHRIMP TACOS **M** cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with tajin chips + guacamole (served with lettuce cup, tajin chips prepared in-house, in oil that also cooks wheat products)

Mains & Bowls

BLACKENED MAHI MAHI* **M** spiced mahi mahi with chorizo & corn hash, creamy mashed potatoes & salsacado

CHIPOTLE MANGO CHICKEN **M** with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & salsa fresca

BABY BACK RIBS fall off the bone tender pork ribs, choice of side + fresh seasonal vegetables

VEGETARIAN POWER BOWL* **V** marinated tofu, soft boiled egg, fresh vegetables, crisp greens, quinoa & spicy mayo (without shiitake mushrooms, no thai peanut dressing or shanghai sauce) add sushi grade ahi

SHRIMP RED THAI CURRY sautéed shrimp, fresh veggies, cashews, jasmine rice substitute chicken

Sides

LEMON QUINOA **V**

JASMINE RICE **V**

FRESH CUT FRIES **V**

MASHED POTATOES **V**

PARMESAN TRUFFLE SMASHED POTATOES

Perfect with Steaks

CHILI BUTTER **V**

BLUE CHEESE BUTTER **V**

ROSEMARY TRUFFLE BUTTER

BLACKENED SHRIMP

1/2 LOBSTER WITH GARLIC BUTTER

Before placing your order, please inform your server if a person in your party has an allergy. Not all ingredients are listed, ensure you speak to a manager regarding severe allergies. *Items marked with asterisk* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.