



*“Our menu is
inspired by the
people we meet,
the cultures we
encounter and
the food we love
to cook.”*

SAVOUR & SHARE

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 BRUSSEL SPROUTS (gc)

with pancetta bacon, miso maple glaze &
toasted almonds 15

POTSTICKERS

pork dumplings with chili ponzu & fresh
mango salsa 14

CALAMARI

with tempura shrimp, shishito peppers,
sriracha aioli & thai chili sauce 19

SPICY TUNA ROLL*

sushi grade ahi, hand-rolled tempura sushi,
soy sauce 19

STEAK BITES* M

marinated sirloin, dijon horseradish aioli 20

THAI CHILI CHICKEN

bangkok street style with sticky thai chili glaze,
cucumbers, sriracha aioli, cashews 18

TUNA SUSHI STACK* M (gc)

sushi grade tuna stacked with seasoned rice,
avocado, mango, soy ginger glaze & spicy mayo +
seasoned prawn crackers 19

ROASTED TOMATO BRUSCHETTA M V

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

FRESH SMASHED GUACAMOLE V (gc)

tajin chips + roasted corn, pico de gallo,
feta cheese & lime 14

POUTINE M

fresh cut fries, hot beef gravy,
cheese curds & chives 14

CASHEW CHICKEN LETTUCE WRAPS M

crispy chicken, cashews, ginger, sesame, crispy
wontons, fresh vegetables, lettuce & spicy mayo 21

1 LB CHEESE NACHOS V (gc)

fresh pico de gallo & guacamole 21
add beef or blackened chicken 7

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.

Gratuity will be added to parties of 6 or more.

SOUP & SALADS

FRENCH ONION SOUP 11

CAESAR SALAD (gc)

house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 15

SUPER GREENS SALAD V

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette 17

FANCY BEET SALAD V (gc) NEW

roasted red beets, baby greens, feta & goat cheese, candied pecans, pumpkin seeds, white balsamic vinaigrette 16

ITALIAN CHOPPED SALAD (gc)

grilled chicken, fresh greens & vegetables with white balsamic vinaigrette, italian salami & grana padano 23

KALE & QUINOA SALAD (gc)

candied pecans, fresh apple, dried currants, toasted breadcrumbs & grana padano with lemon vinaigrette 17

STEAK SALAD* (gc)

fresh artisan greens, goat cheese, grape tomatoes, avocado, roasted corn, red onions, spicy vinaigrette, goat cheese crostinis 26

SALMON & AVOCADO COBB SALAD* M (gc)

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 25

SEARED GINGER TUNA SALAD*

sushi grade ahi, edamame beans, avocado, snap peas, cashews, cucumber emulsion, thai peanut dressing 25

add grilled chicken 7 add blackened shrimp 10
add scottish salmon* 12

HANDHELDS

served with fresh cut fries, unless otherwise indicated.

beef burgers are served on a toasted buttered brioche bun & topped with lettuce, vine ripe tomatoes, red onions & pickles.

substitute sweet potato fries or truffle fries 3

substitute gluten-free bun, no charge

THE CHEESEBURGER* (gc)

cheddar, burger sauce 19

add sautéed mushrooms 2

add bacon or ½ avocado 3 each

LETTUCE "BUN" BURGER* (gc)

cheddar, burger sauce, fresh iceberg lettuce
+ side super greens salad 19

THE LOADED CHEESEBURGER* (gc)

aged white & orange cheddar, burger sauce, sautéed mushrooms, bacon & bbq sauce 23

VEGETARIAN & PLANT BASED

MUSHROOM ZEN BOWL V

crispy shiitake protein, wild mushrooms, fresh sautéed vegetables, cashews, soy ginger glaze & jasmine rice 24

SUPER GREENS SALAD V

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette 16

FANCY BEET SALAD V (gc) NEW

roasted red beets, baby greens, feta & goat cheese, candied pecans, pumpkin seeds, white balsamic vinaigrette 16

VEGAN FRESH SMASHED GUACAMOLE V (gc)

tajin chips + roasted corn, pico de gallo & lime 14

VEGAN POTSTICKERS V

vegan dumplings with chili ponzu & fresh mango salsa 14

ROASTED TOMATO BRUSCHETTA M V

deconstructed with whipped feta cheese, fresh herbs & garlic + garlic crostinis 18

VEGAN TOFU LETTUCE WRAPS V

crispy tofu, cashews, ginger, sesame, fresh vegetables, lettuce & spicy vegan mayo 21

BEYOND MEAT BURGER V (gc)

plant based patty, aged white cheddar, burger sauce on a toasted buttered brioche bun + side super greens salad 20

VEGETARIAN POWER BOWL* V (gc)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, quinoa, thai peanut dressing & spicy mayo 19

MISO RAMEN* V

miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms, scallions & soft boiled egg 18

CRISPY CHICKEN SANDWICH

breaded chicken breast, cheddar, pickles, lettuce & bo ssam hot sauce, toasted buttered brioche bun 20

MAHI SANDWICH

spiced mahi mahi with mango slaw & garlic herb aioli
+ side super greens salad 21

BLACKENED CHICKEN SANDWICH (gc)

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato 20

BEYOND MEAT BURGER V (gc)

plant based patty, aged white cheddar, burger sauce, on a toasted buttered brioche bun + side super greens salad 20

BLACKENED SHRIMP TACOS M (gc)

cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with tajin chips + guacamole 20

STEAK SANDWICH NEW

5.5oz sirloin thin-sliced, arugula, tomato, pickled red onions, feta & goat cheese, creamy horseradish aioli 26

STEAKS

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

*We are proud
to serve USDA Prime*

sourced from a selection of the
best ranches across America

PRIME NEW YORK* (gc) 12 oz 52

PRIME RIB EYE* (gc) 16 oz 55

TENDERLOIN FILET* (gc)

classic grilled filet with house-made red wine demi
6 oz 45 9 oz 52

STEAK FRITES* (gc)

prime 8 oz sirloin, chimichurri, arugula,
fresh cut fries 35

PERFECT WITH STEAKS

crab bearnaise **NEW** 15

chili butter shrimp **NEW** 12

blackened shrimp skewer (gc) 10

rosemary truffle butter (gc) 5

cremini mushroom sauce 5

MAINS

BLACKENED MAHI MAHI* **M** (gc)

spiced mahi mahi with chorizo & corn hash,
creamy mashed potatoes & salsacado 30

SCOTTISH SALMON*

ancient grains, lemon herb sauce,
fresh seasonal vegetables 33

MEDITERRANEAN ROASTED CHICKEN **NEW**

lemon & herb breast, warm panzanella salad, sun-dried
tomatoes, feta & goat cheese, capers, olives with lemon
herb sauce 32

CHIPOTLE MANGO CHICKEN **M** (gc)

with a sweet & smoky dry rub, lemon quinoa,
seasonal vegetables, avocado & pico de gallo 30

BABY BACK RIBS (gc)

fall off the bone tender pork ribs,
choice of side + fresh seasonal vegetables
half rack 29 full rack 38



PASTAS & BOWLS

MUSHROOM ZEN BOWL **V**

crispy shiitake protein, wild mushrooms, fresh sautéed
vegetables, cashews, soy ginger glaze & jasmine rice 24

ITALIAN SAUSAGE PAPPARDELLE **NEW**

fresh cooked pork sausage, tomato ragù, italian herbs,
manchego cheese and fresh pappardelle pasta 23

CHICKEN MADEIRA RIGATONI **M**

pan roasted chicken with creamy mushroom &
madeira wine sauce, rosemary, lemon &
garlic ciabatta baguette 22

VEGETARIAN POWER BOWL* **V** (gc)

marinated tofu, shiitake mushrooms, soft boiled egg,
fresh vegetables, crisp greens, quinoa, thai peanut dressing
& spicy mayo 19

add sushi grade ahi 10 add chicken 7

MISO RAMEN* **V**

miso broth, traditional ramen noodles, chili garlic,
sesame oil, shiitake mushrooms, scallions &
soft boiled egg 18

add pork belly or shrimp 8

RED THAI CURRY (gc)

classic creamy red thai sauce, cashews, fresh vegetables,
jasmine rice 18

add chicken or shrimp 7

M Moxies signature

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