



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

M Moxies signature **V** Vegetarian items

(gc) Gluten conscious with some modifications from our kitchen

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.

SEAFOOD & RAW BAR

FRESH SHUCKED OYSTERS* (gc)

east coast oysters with lemon,
house-made mignonettes & sauces 3¼ ea

SHRIMP COCKTAIL* (gc)

poached shrimp, cocktail sauce, lemon 21

CRAB CAKE* **M**

lump crab, breadcrumb crust, lemon cream,
arugula & grapefruit 28

SEAFOOD PLATTER*

our signature platter with east coast oysters on a half shell,
marinated clams, poached shrimp, tuna poke, crab salad,
lobster claws, lobster salad, house-made mignonettes &
sauces 119

APPETIZERS

HOT BAKED CRAB DIP* **NEW**

creamy dip with lump crab, aged white cheddar,
lemon & garlic crostini 28

STEAK BITES* **M**

marinated sirloin, dijon horseradish aioli 23

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

sushi grade tuna stacked with seasoned rice,
avocado, mango, soy ginger glaze & spicy mayo +
seasoned prawn crackers 23

ROASTED TOMATO BRUSCHETTA **M** **V**

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

MAPLE GLAZED BRUSSEL SPROUTS (gc)

with pancetta bacon, miso maple glaze & toasted almonds 17

POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa 17

CALAMARI

with tempura shrimp, shishito peppers,
sriracha aioli & sweet chili sauce 21

SPICY TUNA ROLL*

sushi grade ahi, hand-rolled tempura sushi, soy sauce 22

FRESH SMASHED GUACAMOLE **V** (gc)

tajin chips + roasted corn, pico de gallo, feta cheese & lime 16

POUTINE **M**

fresh cut fries, hot beef gravy, cheese curds & chives 16

CASHEW CHICKEN LETTUCE WRAPS **M**

crispy chicken, cashews, ginger, sesame, crispy wontons,
fresh vegetables, lettuce & spicy mayo 22

1 LB CHEESE NACHOS **V** (gc)

fresh pico de gallo & guacamole 25
add beef or blackened chicken 7

SAVOUR & SHARE

SOUP & SALADS

CLAM CHOWDER **M**

house-made with clams, bacon & potatoes
9 cup | 13 bowl

CAESAR SALAD (gc)

house-made classic dressing, rustic croutons,
grana padano, garlic ciabatta baguette 16
add grilled chicken 8 add blackened shrimp 10
add scottish salmon* 12

SUPER GREENS SALAD **V** **NEW**

fresh-cut greens, cucumbers, strawberries, avocado,
aged cheddar, roasted seeds & quinoa, white balsamic
vinaigrette 17
add grilled chicken 8 add blackened shrimp 10
add scottish salmon* 12

KALE & QUINOA SALAD (gc)

candied pecans, fresh apple, dried currants, toasted
breadcrumbs & grana padano with lemon vinaigrette 19
add grilled chicken 8 add blackened shrimp 10
add scottish salmon* 12

STEAK SALAD* (gc)

fresh artisan greens, goat cheese, grape tomatoes,
avocado, roasted corn, red onions, spicy vinaigrette,
goat cheese crostinis 28

SALMON & AVOCADO COBB SALAD* **M** (gc)

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch &
sun-dried tomato dressing, rustic croutons 28

SEARED GINGER TUNA SALAD*

sushi grade ahi, edamame beans, avocado, snap peas,
cashews, cucumber emulsion, thai peanut dressing 28

VEGETARIAN & PLANT BASED

MUSHROOM ZEN BOWL **V** **NEW**

crispy shiitake protein, wild mushrooms, fresh sautéed
vegetables, cashews, soy ginger glaze & jasmine rice 27

SUPER GREENS SALAD **V** **NEW**

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

VEGAN FRESH SMASHED GUACAMOLE **V** (gc)

tajin chips + roasted corn, pico de gallo & lime 16

VEGAN POTSTICKERS **V**

vegan dumplings with chili ponzu & fresh mango salsa 17

ROASTED TOMATO BRUSCHETTA **M** **V**

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

VEGAN TOFU LETTUCE WRAPS **V**

crispy tofu, cashews, ginger, sesame, fresh vegetables,
lettuce & spicy vegan mayo 22

BEYOND MEAT BURGER **V** (gc)

plant based patty, aged white cheddar, burger sauce, on a
toasted buttered brioche bun + side super greens salad 23

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

marinated tofu, shiitake mushrooms, soft boiled egg,
fresh vegetables, crisp greens, cauliflower rice,
thai peanut dressing & spicy mayo 22

MISO RAMEN* **V**

miso broth, traditional ramen noodles, chili garlic,
sesame oil, shiitake mushrooms, scallions & soft boiled egg 26

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 2

add truffle aioli 2

substitute gluten-free bun, no charge

THE CHEESEBURGER* (gc)

cheddar, burger sauce 22

add bacon or sautéed mushrooms 2 each

add ½ avocado 2

LETTUCE "BUN" BURGER* (gc)

cheddar, burger sauce, fresh iceberg lettuce
+ side super greens salad 22

THE LOADED CHEESEBURGER* (gc)

aged white & orange cheddar, burger sauce,
sautéed mushrooms, bacon & bbq sauce 25

CRISPY CHICKEN SANDWICH **NEW**

breaded chicken breast, cheddar, pickles, lettuce &
bo ssam hot sauce, toasted buttered brioche bun 23

CITRUS HABANERO MAHI SANDWICH **NEW**

spiced mahi mahi with mango slaw & garlic herb aioli
+ side super greens salad 25

BLACKENED CHICKEN BURGER (gc)

chicken breast, crisp pancetta bacon, cheddar,
roasted garlic mayo, shredded lettuce & tomato 22

BEYOND MEAT BURGER **V** (gc)

plant based patty, aged white cheddar, burger sauce, on a
toasted buttered brioche bun + side super greens salad 23

BLACKENED SHRIMP TACOS **M** (gc)

cajun spiced shrimp, corn salsa, spicy aioli &
pickled onions with tajin chips + guacamole 23

FRENCH DIP

roasted beef, pretzel bun, sautéed mushrooms,
swiss cheese, creamy dijon horseradish + au jus 23

STEAKS

all steaks served with fresh seasonal vegetables, plus your choice of mashed potatoes, lemon quinoa or a stuffed baked potato with cream cheese, green onion & bacon

*We are proud
to serve USDA Prime*

sourced from a selection of the
best ranches across America

PRIME NEW YORK* (gc) 12 oz 56

PRIME RIB EYE* (gc) 16 oz 67

TENDERLOIN FILET* (gc)

classic grilled filet with house-made red wine demi
6 oz 49 9 oz 62

PRIME STEAK FRITES* (gc)

prime 8 oz sirloin, chimichurri, arugula,
fresh cut fries 42

PERFECT WITH STEAKS

lump crab cake (3oz) 19
1/2 lobster with garlic butter (gc) 29
jumbo blackened shrimp skewer (gc) 10
rosemary truffle butter (gc) 5
chili butter (gc) 5
blue cheese butter (gc) 5
cremini mushroom sauce 5

MAINS

BLACKENED MAHI MAHI* M (gc)

spiced mahi mahi with chorizo & corn hash,
creamy mashed potatoes & salsa fresca 36

SCOTTISH SALMON*

ancient grains, lemon herb sauce,
fresh seasonal vegetables 38

CHIPOTLE MANGO CHICKEN M (gc)

with a sweet & smoky dry rub, lemon quinoa,
seasonal vegetables, avocado & salsa fresca 34

BABY BACK RIBS (gc)

fall off the bone tender pork ribs,
choice of side + fresh seasonal vegetables
half rack 30 full rack 39



PASTAS & BOWLS

MUSHROOM ZEN BOWL (gc) **NEW**

crispy shiitake protein, wild mushrooms, fresh sautéed
vegetables, cashews, soy ginger glaze & jasmine rice 27

LINGUINE BOLOGNESE

made from scratch linguine, traditional beef ragù,
fresh herbs, grana padano cheese & garlic
ciabatta baguette 31

CHICKEN MADEIRA RIGATONI M

pan roasted chicken with creamy mushroom &
madeira wine sauce, rosemary, lemon &
garlic ciabatta baguette 21

VEGETARIAN POWER BOWL* (gc)

marinated tofu, shiitake mushrooms, soft boiled egg,
fresh vegetables, crisp greens, cauliflower rice,
thai peanut dressing & spicy mayo 22
add sushi grade ahi 12

PORK BELLY RAMEN*

slow cooked pork belly, traditional ramen noodles,
miso broth, chili garlic, sesame oil, shiitake mushrooms,
scallions & soft boiled egg 31

SHRIMP RED THAI CURRY (gc)

sautéed shrimp, fresh veggies, cashews, jasmine rice &
buttered naan 29 substitute chicken - no charge

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WINES BY THE GLASS

SOCIALS

	6oz	9oz
SOCIAL WHITE canyon road, chardonnay	11	16
SOCIAL RED canyon road, cabernet sauvignon	11	16

BUBBLES

	5oz
PROSECCO ruffino, Italy	12
PROSECCO ROSÉ la marca, Italy	12

ROSÉ

	6oz	9oz
ROSÉ a to z wineworks, Oregon	14	20
ROSÉ miraval, côtes de provence, France	18	26

WHITE

	6oz	9oz
RIESLING kessler r kabinett, pfalz, Germany	13	19
PINOT GRIGIO tommasi le rosse, Italy	14	20
PINOT GRIGIO jermann, venezia giulia, Italy	18	26
SAUVIGNON BLANC kim crawford, New Zealand	13	19
SAUVIGNON BLANC long meadow ranch, California	17	22
CHARDONNAY joel gott, California	13	19
CHARDONNAY hartford court, California	18	26
CHARDONNAY duckhorn, California	20	29

RED

	6oz	9oz
PINOT NOIR meiomi, California	14	20
PINOT NOIR ponzi, Oregon	21	31
MERLOT decoy, California	14	20
RED BLEND daou pessimist, California	17	25
RED BLEND the paring, California	20	29
RED BLEND the prisoner wine co. the prisoner, California	26	38
GRENACHE, SYRAH, MOURVÈDRE casadei sogno mediterraneo, tuscany, Italy	16	23
MALBEC finca decero remolinos, Argentina	16	23
CABERNET SAUVIGNON substance, Washington	14	20
CABERNET SAUVIGNON decoy limited, California	18	26
CABERNET SAUVIGNON austin hope, California	23	34
CABERNET SAUVIGNON caymus, California	26	38



DESSERT

MILE HIGH MOCHA PIE **M** (gc)
mocha ice cream with layers of fudge,
almonds & cookie crumble 14

KEY LIME PIE
graham cracker crust, pecan whipped
cream, fresh lime zest 13

WHITE CHOCOLATE BROWNIE **M**
warm chocolate sauce, vanilla bean
ice cream & real whipped cream 13

STICKY TOFFEE PUDDING
served warm with candied pecans,
buttery caramel sauce, bourbon crème
anglaise, vanilla bean ice cream 14

CARAJILLO
licor 43, espresso 18

ESPRESSO MARTINI
ketel one vodka, kahlúa, caffè
borghetti, espresso, cane sugar 19
substitute casamigos reposado +2