



*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 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

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

STEAK BITES* M

marinated sirloin, dijon horseradish aioli 23

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews 19

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 whipped feta cheese, garlic & fresh herbs + garlic crostini 19

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

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 12

CAESAR SALAD (gc)

house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 16

SUPER GREENS SALAD V

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

ITALIAN CHOPPED SALAD (gc)

grilled chicken, fresh greens & vegetables with white balsamic vinaigrette, italian salami & grana padano 25

KALE & QUINOA SALAD (gc)

candied pecans, fresh apple, dried currants, toasted breadcrumbs & grana padano with lemon vinaigrette 19

STEAK SALAD* (gc)

fresh artisan greens, feta & 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

add grilled chicken 8 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.

THE CHEESEBURGER* (gc)

cheddar, burger sauce 22
add sautéed onions, bacon or ½ avocado 2 each

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 onions, bacon & bbq sauce 25

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 & PLANT BASED

MUSHROOM ZEN BOWL V

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

SUPER GREENS SALAD V

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 whipped feta cheese, fresh herbs & garlic + garlic crostinis 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, quinoa, thai peanut dressing & spicy mayo 22

MISO RAMEN* V

miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms, scallions & soft boiled egg 21

STEAK SANDWICH

5.5oz sirloin thin-sliced, arugula, tomato, pickled red onions, feta & goat cheese, zesty horseradish aioli 29

MAHI SANDWICH*

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

BLACKENED CHICKEN SANDWICH (gc)

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

CRISPY CHICKEN SANDWICH

breaded chicken breast, cheddar, pickles, lettuce & spicy korean sauce, toasted buttered brioche bun 23

BLACKENED SHRIMP TACOS M (gc)

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

substitute sweet potato fries or truffle fries 2
substitute gluten-free bun, no charge

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 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

STEAK FRITES* (gc)

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

PERFECT WITH STEAKS

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 & salsa 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 & pico de gallo 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 **V**

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

ITALIAN SAUSAGE PAPPARDELLE

fresh cooked pork sausage, tomato ragù, italian herbs,
manchego cheese, fresh pappardelle pasta &
garlic ciabatta baguette 29

CHICKEN MADEIRA RIGATONI **M**

pan roasted chicken with creamy mushroom &
madeira wine sauce, rosemary, lemon &
garlic ciabatta baguette 31

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

marinated tofu, shiitake mushrooms, soft boiled egg,
fresh vegetables, crisp greens, quinoa, thai peanut dressing
& spicy mayo 22
add sushi grade ahi 12 add chicken 8

MISO RAMEN* **V**

miso broth, traditional ramen noodles, chili garlic,
sesame oil, shiitake mushrooms, scallions &
soft boiled egg 21
add pork belly or shrimp 8

RED THAI CURRY (gc)

classic creamy red thai sauce, cashews, fresh vegetables,
jasmine rice 21
add chicken or shrimp 7

M Moxies signature

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(gc) Gluten conscious with some modifications from our kitchen

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