



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

**Brandon Thordarson**

*Moxies Culinary & Beverage Director*

## APPETIZERS

### CASHEW CHILI CHICKEN

crispy chicken breast, sweet chili sauce, cucumbers, cashews & wontons with spicy mayo (460 Cals per serving, 2 servings) 19

### SMASHED AVOCADO DIP (gc)

fresh smashed guacamole, pico de gallo with fresh cooked taro root & white corn chips (270 Cals per serving, 2 servings) 16

### TINY TUNA TACOS

3 tacos with diced ahi tuna in crispy wonton shells, guacamole & sesame soy dipping sauce (170 Cals per serving, 3 servings) 16

### POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze (320 Cals per serving, 2 servings) 17

### TUNA SUSHI STACK

sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers (320 Cals per serving, 2 servings) 21½

### TRUFFLE PARM FRIES (gc)

(420 Cals per serving, 2 servings) truffle & lemon aioli (200 Cals) 12¾

### CALAMARI & SHRIMP

with garlic dip & tangy thai (410 Cals per serving, 3 servings) 19¾

### DRY RIBS

salt & pepper (510 Cals per serving, 2 servings) 18½

### ROASTED TOMATOES & WHIPPED FETA (gc)

baby tomatoes, fresh herbs, toasted artisan bread (520 Cals per serving, 2 servings) 20½

### CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot (360-730 Cals per serving, 3 servings) served with ranch & celery (70 Cals) 19¾

### CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo (290 Cals per serving, 3 servings) 23

### NACHOS (gc)

loaded with cheese, fresh pico de gallo, jalapeños, salsa & sour cream (670 Cals per serving, 3 servings) 27  
add fresh guacamole (130 Cals) 3¾  
add carne chicken (120 Cals) 7½  
add spicy beef (490 Cals) 7½  
add spicy black bean crumble (100 Cals) 7½

SAVOUR & SHARE

 Moxies signature  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.

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day; however, individual needs vary.

## SOUP & SALADS

### BOSTON CLAM CHOWDER

house-made with clams, bacon & potatoes

*An original recipe crafted from Moxies Boston Seaport*

11½ cup (360 Cals) | 15 bowl (530 Cals)

add garlic baguette (280 Cals) 2

### CAESAR SALAD (gc)

Moxies own caesar dressing (340 Cals), croutons, grana padano & lemon (210 Cals) + garlic baguette (280 Cals) 15¾

### SUPER GREENS SALAD (V)

fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds & quinoa, italian vinaigrette (840 Cals) 18¾

### SOUP, SALAD & BREAD

feature soup (140-410 Cals), caesar salad (230 Cals) & garlic baguette (280 Cals) 18½

substitute boston clam chowder (360 Cals) 3

add grilled chicken breast (270 Cals) or add tofu (160 Cals) 7½

add grilled prawns (180 Cals) 10 | add pan seared salmon (300 Cals) 11

## SIGNATURE SALADS

### THAI CHICKEN SALAD M

marinated chicken with arugula, ancient grains, fresh vegetables, pumpkin seeds, cashews, avocado & crispy rice, with thai-style cashew dressing (990 Cals) 25¾

### CHIMICHURRI STEAK SALAD (gc)

grilled 5oz certified angus beef® sirloin, chimichurri, fresh greens, spicy tomato vinaigrette with a hint of clamato (460 Cals), goat cheese crostinis (140 Cals) 28¾

### AVOCADO & BACON COBB SALAD (gc)

crisp iceberg lettuce, bacon, avocado, soft boiled egg, feta (740 Cals), ranch & sun-dried tomato dressing (150 Cals) 27

choose grilled chicken breast (270 Cals) or pan seared salmon (300 Cals)

## HANDHELDS

served with fries (620 Cals), unless otherwise indicated burgers are served on a toasted brioche bun with lettuce, tomatoes, red onions & pickles, unless otherwise indicated substitute gluten free bun (+30 Cals) 1

substitute feature soup (110 - 270 Cals), boston clam chowder (360 Cals), super greens salad (230 Cals) or caesar salad (230 Cals) 3

substitute sweet potato fries (630 Cals), or truffle parm fries with dip (340 Cals) 3½

OUR BURGERS ARE 100% CANADIAN GROUND CHUCK

### BACON CHEESEBURGER (gc)

double bacon, double cheese, burger sauce (990 Cals) 23¾

### LOADED CHEESEBURGER (gc)

aged white cheddar, burger sauce, sautéed mushrooms, bacon & bbq sauce (1160 Cals) 23¾

### CHEESEBURGER (gc)

aged white cheddar, burger sauce (830 Cals) 21

add bacon (270 Cals), sautéed mushrooms (60 Cals) 2 ea

## VEGETARIAN & PLANT BASED

### VEGAN SMASHED AVOCADO DIP (V) (gc)

fresh smashed guacamole, pico de gallo, fresh cooked taro root & white corn chips (270 Cals per serving, 2 servings) 16

### ROASTED TOMATOES & WHIPPED FETA M (V) (gc)

baby tomatoes, fresh herbs, toasted artisan bread (520 Cals per serving, 2 servings) 20½

### VEGAN TOFU CASHEW LETTUCE WRAPS (V)

crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo (290 Cals per serving, 3 servings) 23

### SUPER GREENS SALAD (V)

fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds & quinoa, italian vinaigrette (840 Cals) 18¾

### VEGAN BLACK BEAN TACOS (V) M (gc)

black bean crumble, pickled red onions, corn salsa, spicy vegan mayo (240 Cals per serving, 3 servings) + fresh white corn chips & guacamole (180 Cals) 21¾

### BEYOND MEAT BURGER (V)

plant based patty, aged white cheddar, burger sauce, Moxies own bbq sauce (800 Cals), with fries (620 Cals) 23

### VEGAN THAI CURRY LAKSA (V) (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts (1090 Cals) 25½

### VEGETARIAN POWER BOWL (V)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado (540 Cals) 24½

### SHORT RIB BEEF DIP NEW

braised beef rib, caramelized onions, aged cheddar, garlic aioli, toasted sourdough + au jus 24

### BLACKENED CHICKEN BURGER (gc)

crisp bacon, cheddar, roasted garlic aioli (650 Cals) 23

substitute grilled chicken breast with no spice (660 Cals)

### CHICKEN TENDERS

classic, buffalo or tangy thai (800-890 Cals) 21

### BLACKENED SHRIMP TACOS (gc)

cajun spiced shrimp, pickled red onions, corn salsa, jalapeño lime & spicy aioli (280 Cals per serving, 3 servings) + fresh white corn chips & guacamole (180 Cals) 21¾

### BLACK BEAN TACOS (V) M (gc)

black bean crumble, pickled red onions, corn salsa, spicy vegan mayo (240 Cals per serving, 3 servings) + fresh white corn chips & guacamole (180 Cals) 21¾

### BT'S CRISPY CHICKEN SANDWICH M

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssâm hot sauce, toasted brioche bun (710 Cals) 22½



## STEAKS

served with buttered mashed potatoes (370 Cals) & fresh seasonal vegetables (110 Cals), unless otherwise indicated



*100% of our steaks  
come from Canadian Ranches*

Our CERTIFIED ANGUS BEEF® & AAA steaks are pasture-raised, aged a minimum of 32 days for superior flavour & tenderness

### STEAK FRITES (gc)

7 oz certified angus beef® sirloin, chimichurri, arugula & fries (1270 Cals) 37  
substitute truffle parm fries (340 Cals) 3½

### SIRLOIN (gc)

7 oz certified angus beef® (370 Cals) 37

### MUSHROOM SIRLOIN M

7 oz certified angus beef®, creamy madeira sauce + pan roasted cremini mushrooms (730 Cals) 40½

### NEW YORK (gc)

10 oz certified angus beef® (580 Cals) 46

### RIB EYE (gc)

13oz Canadian AAA beef (960 Cals) 55

### TENDERLOIN (gc)

7oz Canadian AAA beef, demi-glace (610 Cals) 52

### PERFECT WITH STEAKS

blue cheese butter (250 Cals) ♣ (gc) 3

chili butter (170 Cals) ♣ (gc) 3

peppercorn cream sauce (340 Cals) 4

cremini mushroom sauce (450 Cals) 4

grilled prawns (180 Cals) 10

GRILLED TO PERFECTION

## MAINS

### BLACKENED MAHI MAHI M (gc)

spiced mahi mahi with chorizo & corn hash, creamy mashed potatoes & salsa (830 Cals) 35

### LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables (910 Cals) 33½

### CHIPOTLE MANGO CHICKEN M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo (970 Cals) 31¼

### BABY BACK RIBS (gc)

slow braised rack of ribs, glazed with Moxies own bbq sauce half rack (660 Cals) 30 | full rack (1280 Cals) 40

### CHICKEN & RIBS (gc)

spice rubbed chicken breast + half rack of ribs (810 Cals) 36¼

## PASTAS & BOWLS

### GRILLED CHICKEN ZEN BOWL

soy glazed chicken, fresh vegetables, sprouts, jasmine rice, sesame seeds & spicy mayo (910 Cals) 25½

### PRAWN THAI CURRY LAKSA M (gc)

grilled prawns, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts (1060 Cals) 26½

### CHICKEN MADEIRA RIGATONI M

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon (1460 Cals) + garlic baguette (280 Cals) 27

### CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, grana padano, asiago cream, sautéed onions, chives (1310 Cals) + garlic baguette (280 Cals) 25¾

### VINDALOO (gc)

sautéed onions & peppers, yogurt drizzle (640 Cals), jasmine rice (350 Cals) + garlic buttered naan (240 Cals) 26  
choose chicken (100 Cals) or beef (230 Cals)

### TUNA POKE BOWL

marinated ahi tuna, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy mayo & sesame avocado (580 Cals) 27¾

M Moxies signature ♣ Vegetarian items

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