

share

- sushi cones** | tempura shrimp with fresh avocado, nori crisps, pea shoots & sesame chili ponzu for dipping 13
- bruschetta** | fresh seasoned tomatoes, baby capers with extra virgin olive oil & crumbled goat cheese 9
- med-bread** | served with three dips 8¾
- dry ribs** | pork ribs with sea salt & cracked pepper 11½
- sweet chili chicken** | fresh cooked chipotle potato chips 12½
- lettuce wraps** | marinated chicken, fresh vegetables, cashews & crispy chow mein noodles in a ginger soy chili glaze, with chipotle yogurt 15¾ vegetarian with soy protein option
- potstickers** | pork & chicken with chili soy glaze 12
- calamari** | with popcorn shrimp, crispy jalapenos, candied ginger, sriracha aioli & sweet chili sauce 12¾
- chicken wings** | hot, honey garlic, salt & pepper or teriyaki 12½
- mosaic dip** | warm, with quebec goat cheese, mushrooms & fresh tomatoes + fresh baked flatbread 13¾
- double cheese nachos share platter** 18¾
- double cheese nachos** 13¾
- add **beef** 4

soups & salads

- broccoli cheese soup** | 6¾
- feature soup** | 6¾
- spring mix starter salad** | 6¾
- caesar starter salad** | 6¾
- caesar salad** | with garlic ciabatta baguette 9¾
- kale & quinoa salad with lemon vinaigrette** | poached chicken breast, toasted pumpkin seeds, dried currants & grana padano 16¾
- asian chopped salad** | grilled chicken breast & crunchy vegetables tossed in sesame dressing, topped with cilantro + toasted sesame seeds 15¾
- steak salad** | with quebec goat cheese & grape tomatoes, in a spicy vinaigrette with a hint of tomato clam cocktail + goat cheese crostini 18¾
- salmon & avocado cobb salad** | fresh salmon fillet, crisp iceberg lettuce, bacon, soft boiled egg, feta cheese & avocado with a peppercorn ranch & sundried tomato dressing 17¾
- seared ginger tuna salad** | rare ocean wise albacore tuna with edamame beans, avocado, daikon, cashews & cucumber ponzu emulsion 19½

join us every saturday & sunday for brunch til 2pm

- moxie's executive chef - brandon thordarson draws on his international training & his love of world cuisine to fuel his passion for fresh contemporary dishes

steaks

our steaks are "aaa", grain fed alberta beef, aged 28 days for superior flavour & tenderness - served with your choice of lemon quinoa, roasted baby potatoes or a stuffed baked potato - stuffed with mashed potatoes in a blend of cream cheese, green onion & bacon + seasonal vegetables

sirloin | 7oz certified angus beef (cab®) 24¾

31 **sirloin with compound prawn & lobster butter** | 7oz cab® sirloin with chorizo, baby potato & corn hash with chimichurri 26¾

madagascar peppercorn sirloin | 7oz cab® sirloin served with a peppercorn brandy butter sauce 26¾

honey garlic sirloin | 9oz our unique, unforgettable marinated cab® sirloin 27

mushroom sirloin | 7oz cab® sirloin, creamy madeira sauce + pan roasted cremini mushrooms 26¾

new york | 10oz 31¾

madagascar peppercorn new york | 10oz new york served with a peppercorn brandy butter sauce 33¾

blackened new york | 10oz new york charred with cajun spices 33¾

add a **skillet of sautéed mushrooms** 5¾

add a **skewer of shrimp** 7¾

main

31 **mustard & dill salmon** | fresh salmon with whole grain mustard & dill, served with fresh green beans & wild mushroom salsa over baby potatoes 25½

31 **haddock with lemon quinoa** | sautéed kale leaves, edamame beans & fresh herb chimichurri 22¾

31 **chipotle mango chicken** | free-run chicken with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables + fresh avocado & salsa fresca 19¾

oven roasted free-run chicken | double breast of chicken lightly dusted in seasoned flour, herbed goat cheese, roasted lemon + fresh green beans & baby potatoes 21¾

slow-roasted baby back ribs | fall off the bone tender, served with your choice of potato & seasonal vegetables

half rack 21

full rack 28¾

chicken + ribs | half rack of ribs + spice rubbed chicken, served with your choice of potato & seasonal vegetables 28¾

pastas + bowls

chicken madeira rigatoni | pan roasted chicken with creamy mushroom & madeira wine sauce, fresh rosemary + lemon butter 18¾

penne toscana | with italian sausage, bacon & mushrooms, in a creamy tomato, pesto & white wine reduction + grana padano 18¾

herb chicken alfredo | penne with herbs & sautéed onions in asiago cream + grana padano 17¾ vegetarian with soy protein option

31 **lobster & shrimp linguine** | jumbo shrimp & half baby lobster tail in a rustic tomato sauce 23¾

chicken enchiladas | rolled tortillas baked with mozzarella & cheddar, served with guacamole, sour cream & salsa 17¾

ginger teriyaki chicken rice bowl | with szechwan vegetables 16¼ substitute **steak** or **salmon** 3 vegetarian with soy protein option

red thai curry bowl | chicken & stir-fried vegetables with jasmine rice + curry-buttered naan bread 16¾

beef vindaloo | rich & spicy with sweet coconut over jasmine rice drizzled with yogurt + curry-buttered naan bread 17¾

31 **wild mushroom ravioli** | roasted wild mushrooms, arugula purée, truffle lemon sauce & baby tomatoes 18¾

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tenderloin filet | 6oz classic grilled filet with red wine demi glace 35

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p i z z a s

- 31** chef brandon's pizzas start with hand-stretched dough, fresh to order
 - rustic italian pizza** | grana padano, pulled short rib, caramelized onions, prosciutto & pancetta 15¾
 - chicken & wild mushroom pizza** | herbed cream cheese, crispy sage & grana padano 15¾
- wild mushroom pizza** | herbed cream cheese, crispy sage & grana padano 14¾
- margherita pizza** | fresh basil, bocconcini, rustic tomato sauce & olive oil 13¾

b u r g e r s

moxie's beef burgers are hand-pressed in house with our chef's private seasoning & served with fries, if you prefer one of our other great sides, please ask your server

classic beef burger | 13½
add bacon, aged white cheddar or sautéed mushrooms for 1 ea

lettuce wrapped burger | our hand-pressed burger wrapped in lettuce 14½

loaded backyard burger | aged white cheddar, mozzarella, sautéed mushrooms, bacon & barbecue sauce 16½

- veggie burger** | topped with goat cheese & chimichurri 13¾
- blackened chicken burger** | with sriracha bbq sauce, cheddar & bacon 14¾

our classic & loaded burgers are served on a toasted kaiser & topped with lettuce, tomatoes, red onions, pickles & burger sauce

substitute **sweet potato fries** add 2½

s a n d w i c h e s & m o r e

served with fries unless otherwise indicated, if you would prefer one of our other great sides, please ask your server

- 31** **chicken souvlaki** | house-baked flatbread with herb marinated chicken, fresh tomatoes, basil, kalamata olives, capers & crumbled feta cheese 15
- 31** **parmesan chicken & crispy prosciutto sandwich** | on ciabatta bread with house-made herbed cheese, roasted red pepper sauce & baby arugula leaves 15
 - montreal smoked meat sandwich** | on rye with dijon mustard & a crisp kosher pickle, our twist on a montreal classic 14¾
- 31** **beef dip** | house-roasted beef served on a pretzel bun, sautéed mushrooms, horseradish aioli & swiss cheese + au jus 15¼
 - double stacked turkey club** | roasted turkey with crisp bacon, lettuce, tomato, mayo & cheddar on toasted multi-grain 13¾
 - lunch combo** | choose any two of the following: broccoli cheese or feature soup, a caesar or spring mix salad, half turkey club or half beef dip 11¾
 - fish tacos** | grilled chipotle lime marinated haddock on soft corn taco shells with valentina hot sauce + side spring mix salad 15
 - chicken tenders + fries** | classic, buffalo or tangy thai style 13¾
- 31** **chicken chipotle quesadilla** | served with house-made tortilla chips, spicy chipotle yogurt, salsa fresca & fresh cilantro + side spring mix salad 13¾
- 31** **steak sandwich** | served open faced with sautéed mushrooms & caramelized onions on garlic ciabatta bread, topped with fresh arugula & crispy onions 16¾
 - substitute **sweet potato fries** add 2½

k i d s ' m e n u

six junior menu items all available for only 8

includes **unlimited drinks & dessert** for children under twelve
please ask your server for our kids' menu

vegetarian items

soy protein option available upon request

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