

# appetizers

-  **sushi cones** | tempura shrimp with fresh avocado, nori crisps, pea shoots & sesame chili ponzu for dipping 12
-  **ginger sesame tuna on taro root chips** | ocean wise albacore tuna loin, seared rare with sesame aioli, pickled ginger & ponzu dressing 13½
-  **bruschetta** | fresh tomato & bocconcini atop crostini  9
- med-bread** | served with three dips  9
- dry ribs** | pork ribs with sea salt & cracked pepper 10¾
- sweet chili chicken** | with our hand-cut chipotle potato chips 12
- sweet potato fries** | with roasted garlic chipotle aioli  8
-  **lettuce wraps** | marinated chicken, fresh vegetables, cashews & crispy chow mein noodles in a ginger soy chili glaze, with chipotle yogurt 16
- potstickers** | pork & chicken with chili soy glaze 12
-  **calamari** | with popcorn shrimp, crispy jalapenos, candied ginger, sriracha aioli & sweet chili sauce 12½
- chicken wings** | hot, honey garlic, salt & pepper or teriyaki 12
- mosaic dip** | warm, with quebec goat cheese, mushrooms & fresh tomatoes + tortilla chips  13¾
- double cheese nachos**  17¾

# soups & salads



- broccoli cheese** | 6¼
- feature soup** | 6¼
- spring mix starter salad** | topped with dried cranberries & feta  6¼
- caesar starter salad** | 6¼
- caesar salad** | with garlic baguette 10
-  **asian chopped salad** | grilled chicken breast & crunchy vegetables tossed in sesame dressing, topped with taro root crisps + toasted sesame seeds 16
-  **kale & quinoa salad with lemon vinaigrette** | poached chicken breast, toasted sunflower seeds, dried currants & grana padano 17
-  **baby spinach salad with herbed chicken** | house-made herbed cheese, mushrooms, pesto, sundried tomato basil vinaigrette & toasted pumpkin seeds 16
- steak salad** | with quebec goat cheese & grape tomatoes, in a spicy vinaigrette with a hint of tomato clam cocktail + goat cheese crostini 19
-  **seared ginger tuna salad** | rare ocean wise albacore tuna with edamame beans, avocado, daikon, cashews & cucumber ponzu emulsion 19

# kids' menu

**six junior menu items all available for only 8**

includes unlimited drinks & dessert for children under 12  
please ask your server for our kids' menu

**join us every saturday & sunday for brunch**

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

# 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 + your choice of seasonal vegetables, unless otherwise indicated

**sirloin** | certified angus beef (cab®) 22½

**ST sirloin with prawn lobster butter** | chorizo, baby potato & corn hash with chimichurri, cab® sirloin 25¾

**honey garlic sirloin** | our unforgettable marinated cab® sirloin 25¾

**tenderloin filet** | classic grilled filet with red wine demi glace 33

**new york** | 12 oz 33

**madagascar peppercorn new york** | 12 oz new york served with a green peppercorn brandy butter sauce 34

add a **skillet of sautéed mushrooms** 5

add a **skewer of shrimp** 7

# main

**ST mustard & dill salmon** | fresh salmon with whole grain mustard & dill, served with fresh green beans & wild mushroom salsa over baby potatoes 26

**ST haddock with lemon quinoa** | sautéed kale leaves, edamame beans & fresh herb chimichurri 24

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

**herbed oven roasted chicken** | free-run chicken with roasted lemon, herbed goat cheese & crispy sage + fresh green beans & baby potatoes 21

**slow-roasted baby back ribs** | fall off the bone tender, served with our stuffed baked potato & seasonal vegetables  
half rack 21 • full rack (1.5 lbs) 28

**chicken + ribs** | half rack of ribs + chipotle mango chicken, served with our stuffed baked potato & seasonal vegetables 28

# pastas + bowls

**🌿 chicken madeira rigatoni** | pan roasted chicken with creamy mushroom sauce, fresh rosemary + lemon butter 19

**penne toscana** | with italian sausage, bacon & mushrooms, in a creamy tomato, pesto & white wine reduction + grana padano 18½

**herb chicken alfredo** | penne with herbs & sautéed onions in asiago cream + grana padano 17

**ST lobster & shrimp linguine** | grilled lobster & jumbo shrimp in a rustic tomato sauce 23¾

**chicken enchiladas** | rolled tortillas baked with mozzarella & cheddar, served with guacamole, sour cream & salsa 17

**ginger teriyaki rice bowl** | with szechwan vegetables, your choice of chicken or steak 16½

**red thai curry bowl** | chicken & stir-fried vegetables over jasmine rice + curry-buttered naan bread 15¾

**beef vindaloo** | rich & spicy with shredded sweet coconut over jasmine rice drizzled with yogurt + curry-buttered naan bread 18




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**🌿** creations inspired by our world class bocuse chefs who represented canada at the prestigious bocuse d'or competitions in lyon, france

proud title sponsor of the canadian team at the bocuse d'or world cuisine competition

# p i z z a s

all of our pizzas start with hand-stretched dough

-  **prosciutto & pancetta** | braised beef, caramelized onions, a hint of pepperoncini & pesto 17¾
-  **wild mushroom & truffle with crispy sage** | herbed cream cheese & grana padano 15½  
with **grilled chicken** 17¾
-  **margherita** | tomatoes, fresh basil, bocconcini, olive oil 14

# b u r g e r s

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

**blackened chicken burger** | with louisiana remoulade, cheddar & bacon 14

**veggie burger** | topped with goat cheese & pesto ☐ 13¾

**classic beef burger** | 13  
add bacon, aged white cheddar or sautéed mushrooms for 1 ea



**loaded backyard burger** | aged white cheddar, mozzarella, sautéed mushrooms, bacon & barbecue sauce 16

-  **braised short rib stuffed burger** | with caramelized onions, truffle aioli & baby arugula 16

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

# 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

-  **salmon banh mi sandwich** | an authentic vietnamese sub with pickled carrots & daikon + tahini sauce 15¾
-  **parmesan chicken & crispy prosciutto sandwich** | on ciabatta bread with house-made herbed cheese, roasted red pepper sauce & baby arugula leaves 15½
- montreal smoked meat sandwich** | on rye with dijon mustard & a crisp kosher pickle, our twist on a montreal classic 14½
- beef dip** | house-roasted beef, sautéed mushrooms, horseradish aioli & swiss cheese on a rustic baguette + au jus 13½
- double stacked turkey club** | house-roasted with crisp bacon, lettuce, tomato, mayo & cheddar on toasted multi-grain 12½
- 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** | choose deep fried or grilled chipotle lime marinated haddock on whole wheat tortillas + side spring mix salad 14¾
- chicken tenders + fries** | classic, buffalo or tangy thai style 13
-  **chicken chipotle quesadilla** | served with house-made tortilla chips, spicy chipotle yogurt, salsa fresca & fresh cilantro + side spring mix salad 13
-  **aaa ny steak sandwich** | with sautéed mushrooms & caramelized onions on garlic ciabatta bread, topped with fresh arugula & crispy onion ribbons 17

☐ vegetarian items

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

# desserts

our delicious desserts are prepared fresh by our in-house bakers

**BT** **salted caramel & pecan cheesecake** | house-made caramel scented cheesecake with fresh blackberries & orange segments - gluten friendly 8

**mini salted caramel & pecan cheesecake** 4

**dark chocolate cake** | with warm callebaut chocolate sauce & french vanilla ice cream + shaved chocolate curls 7

**sticky toffee pudding** | warm, with toasted almonds, buttery caramel sauce & french vanilla ice cream 8

**mini sticky toffee pudding** 4

**white chocolate brownie** | warm chocolate sauce, french vanilla ice cream & real whipped cream 8

**bite of brownie** 3

**tasting trio** | mini versions of our white chocolate brownie, sticky toffee pudding + salted caramel & pecan cheesecake, served with french vanilla ice cream 11

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# brunch

**french toast** | with crown royal strawberries + fresh fruit 13

**mediterranean scrambler** | eggs with tomato, spinach & feta with rösti potatoes + multi-grain toast 13

**pancetta & aged white cheddar benedict** | with hollandaise, rösti potatoes + fresh fruit 14

**smoky bacon & aged white cheddar omelette** | with sautéed onions, rösti potatoes + multi-grain toast 12

**sicilian sausage hash** | poached eggs topped with hollandaise, rösti potatoes + multi-grain toast 13

# kids' brunch

**includes unlimited drinks & dessert for children under 12**

**kids' french toast with strawberries** | with a side of fresh fruit 8

**mini egg sandwich** | with bacon & cheese, rösti potatoes + fresh fruit 8

additional kids' meals available, please ask your server

# on the side

**fresh oj** 3 | 4

**side of fresh fruit** 4

**multi-grain toast** 3

**bacon** 3

**mild italian sausage** 3

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