

## appetizers

- BT** **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  8¾
- med-bread** | served with three dips  8¾
- dry ribs** | pork ribs with sea salt & cracked pepper 11
- sweet chili chicken** | with our hand-cut chipotle potato chips 12
- BT** **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
- BT** **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 + fresh baked flatbread  13¾
- double cheese nachos**  17¾

## soups & salads

- broccoli cheese soup** | 6½
- feature soup** | 6½
- spring mix starter salad** | topped with dried cranberries & feta  6½
- caesar starter salad** | 6½
- caesar salad** | with garlic baguette 10
- BT** **kale & quinoa salad with lemon vinaigrette** | poached chicken breast, toasted sunflower seeds, dried currants & grana padano 16½
- ✱** **asian chopped salad** | grilled chicken breast & crunchy vegetables tossed in sesame dressing, topped with cilantro + toasted sesame seeds 15½
- BT** **baby spinach salad with herbed chicken** | house-made herbed cheese, mushrooms, sundried tomato basil vinaigrette & toasted pumpkin seeds 16½
- steak salad** | with quebec goat cheese & grape tomatoes, in a spicy vinaigrette with a hint of tomato clam cocktail + goat cheese crostini 18¾
- BT** **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

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- BT** 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®) 22¾

**ST** **sirloin with prawn lobster butter** | chorizo, baby potato & corn hash with chimichurri, cab® sirloin 26¾

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

**sirloin & shrimp** | top sirloin, cab® + grilled garlic butter shrimp 29½

**tenderloin filet** | classic grilled filet with red wine demi glace 34¾

**new york** | 10 oz 29¾

**madagascar peppercorn new york** | 10 oz new york served with a green peppercorn brandy butter sauce 31¾

add a **skillet of sautéed mushrooms** 5¾

add a **skewer of shrimp** 7¾

# main

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

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

**ST** **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** | lightly breaded double chicken breast with herbed goat cheese, crispy sage & roasted lemon + fresh green beans & baby potatoes 21½

**slow-roasted baby back ribs** | fall off the bone tender, served with your choice of potato & seasonal vegetables  
half rack 19¾ • full rack (1.5 lbs) 26¾

**chicken + ribs** | half rack of ribs + chipotle mango chicken, served with your choice of potato & seasonal vegetables 27¾

# pastas + bowls

**🌿** **chicken madeira rigatoni** | pan roasted chicken with creamy mushroom sauce, fresh rosemary + lemon butter 18½

**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 17½

**ST** **lobster & shrimp linguine** | baby lobster tail & 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 15¾

**red thai curry bowl** | chicken & stir-fried vegetables over jasmine rice + curry-buttered naan bread 16

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

**ST** **wild mushroom ravioli** | roasted wild mushrooms, arugula purée, truffle lemon sauce & baby tomatoes 19¾

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

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

## pizzas

all of our pizza dough is hand-stretched fresh to order

- BT** **rustic italian pizza** | grana padano, pulled short rib, caramelized onions, prosciutto & pancetta 17¾
- BT** **chicken & wild mushroom pizza** | herbed cream cheese, hint of truffle, crispy sage & grana padano 17¾
- BT** **margherita pizza** | fresh basil, bocconcini, rustic tomato sauce & olive oil  14

## burgers

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

substitute **sweet potato fries** add 3

**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

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

**blackened chicken burger** | with sriracha bbq sauce, cheddar & bacon 14½

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

## sandwiches & more

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

substitute **sweet potato fries** add 3

- BT** **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 15

**beef dip** | house-roasted beef served on a pretzel bun, sautéed mushrooms, horseradish aioli & swiss cheese + au jus 14½

**double stacked turkey club** | house-roasted with crisp bacon, lettuce, tomato, mayo & cheddar on toasted multi-grain 12¾

**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 15

**chicken tenders + fries** | classic, buffalo or tangy thai style 13½

- BT** **chicken chipotle quesadilla** | served with house-made tortilla chips, spicy chipotle yogurt, salsa fresca & fresh cilantro + side spring mix salad 13¾

- BT** **steak sandwich** | served open faced with sautéed mushrooms & caramelized onions on garlic ciabatta bread, topped with fresh arugula & crispy onion ribbons 16¾

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

vegetarian items

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