

## S H A R E

**TUNA POKE** 🌱 rare ahi tuna, avocado & ginger with roasted nori & wonton crisps (150 Cals per serving, 3 servings) 16½

**CALAMARI** + tempura shrimp, sriracha aioli & sweet chili sauce (300 Cals per serving, 3 servings) 16¼

**BRUSCHETTA** 🌱 tomatoes, fresh basil, goat cheese & extra virgin olive oil (130 Cals per serving, 3 servings) 12½

**DRY RIBS** salt & pepper (510 Cals per serving, 3 servings) 14

**SPICY TUNA ROLL** 🌱 hand-rolled tempura sushi, spicy ahi tuna, soy sauce (220 Cals per serving, 2 servings) 15¾

**FRESH SMASHED GUACAMOLE** 🌱 smashed to order, fresh white corn chips & salsa fresca (210 Cals per serving, 3 servings) 13

**MOSAIC DIP** 🌱 goat cheese, mushrooms, tomatoes, warm baked naan, fresh white corn chips (200 Cals per serving, 4 servings) 15¼

**CHICKEN WINGS** (360-620 Cals per serving, 3 servings) served with peppercorn ranch & celery (70 Cals) 15½

**LETTUCE WRAPS** 🌱 fresh veggies, cashews, chow mein noodles, ginger soy glaze (140 Cals per serving, 3 servings) 16  
add chicken (140 Cals) 6

**DOUBLE CHEESE NACHOS** 🌱 (480 Cals per serving, 4 servings) 20  
add beef (490 Cals) or  
pulled chicken (240 Cals) 6  
add fresh guacamole (130 Cals) 3

## S O U P S + S A L A D S

**BROCCOLI CHEESE SOUP** (360 Cals) 8¾ OR  
**FEATURE SOUP** (140-410 Cals) 8¾  
our soups are served with a garlic ciabatta baguette (280 Cals)

**STARTER MARKET SALAD** 🌱 artisan greens, fresh veggies, edamame, toasted pumpkin seeds (130 Cals) + red wine vinaigrette (130 Cals) 9¼

**STARTER CAESAR SALAD** (150 Cals), caesar dressing (200 Cals) 9¼

**CAESAR SALAD** (210 Cals), caesar dressing (340 Cals) + garlic ciabatta baguette (280 Cals) 11¾  
add grilled chicken (270 Cals) 6 add salmon (300 Cals) 9

**KALE & QUINOA SALAD** toasted pumpkin seeds, dried currants, grana padano (490 Cals) + lemon vinaigrette (260 Cals) 15½  
add grilled chicken (270 Cals) 6 add salmon (300 Cals) 9

**STEAK SALAD** marinated sirloin, fresh greens, quebec goat cheese, grape tomatoes (270 Cals), spicy vinaigrette with a hint of clamato (60 Cals) + goat cheese crostini (140 Cals) 23

**SALMON & AVOCADO COBB SALAD**  
fresh salmon, crisp iceberg lettuce, bacon, cage-free soft boiled egg, feta (1030 Cals) + peppercorn ranch & sundried tomato dressing (280 Cals) 22

**SEARED GINGER TUNA SALAD** 🌱  
rare ahi tuna, edamame, daikon, avocado, cashews (520 Cals) + cucumber ponzu emulsion (70 Cals) 22

**OUR FISH IS SOURCED FROM ENVIRONMENTALLY RESPONSIBLE FISHERIES**

## S T E A K S

**STEAK FRITES** 7 oz certified angus beef (cab®) sirloin, chimichurri, arugula, fries (1260 Cals) 26½

**SIRLOIN** 7 oz cab® (370 Cals) 29

**HONEY GARLIC SIRLOIN** 9 oz AAA, our unforgettable marinated sirloin (360 Cals) 31½

**MUSHROOM SIRLOIN** 7 oz cab® sirloin, creamy madeira sauce + pan roasted cremini mushrooms (730 Cals) 33

**NEW YORK** 10oz AAA (580 Cals) 38

**PEPPERCORN NEW YORK** 10oz AAA with madagascar peppercorn brandy sauce (820 Cals) 40½

**SIRLOIN & SHRIMP** 7 oz cab® sirloin + garlic butter shrimp (520 Cals) 37¾

**100% OF OUR STEAKS COME FROM CANADIAN RANCHES. OUR STEAKS ARE "AAA" GRAIN FED, AGED A MINIMUM OF 32 DAYS FOR SUPERIOR FLAVOUR & TENDERNESS**

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

### ADD ON . . .

garlic butter shrimp (180 Cals) 9

cremini mushroom sauce (390 Cals) 3½

madagascar peppercorn brandy sauce (240 Cals) 3½

**WE ALWAYS USE CAGE-FREE EGGS & FREE-RUN CHICKEN FROM CANADIAN FARMS, RAISED WITHOUT THE USE OF HORMONES OR STEROIDS**

## M A I N S + B O W L S

**LEMON BASIL SALMON** fresh salmon, ancient grains, lemon herb sauce + fresh seasonal vegetables (850 Cals) 28½

**CHIPOTLE MANGO CHICKEN** sweet & smoky dry rub, lemon quinoa, seasonal vegetables, fresh avocado & salsa fresca (960 Cals) 26

**SLOW-ROASTED BABY BACK RIBS** fall off the bone tender, mashed potatoes & fresh seasonal vegetables  
half rack (1220 Cals) 26½  
full rack (1850 Cals) 33½

**CHICKEN + RIBS** half rack of ribs, spice rubbed chicken, mashed potatoes & fresh seasonal vegetables (1470 Cals) 32

**RED THAI CURRY** stir-fried veggies (580 Cals), jasmine rice (350 Cals) + curry-buttered naan (260 Cals) 16¾  
add chicken (100 Cals) 6  
add shrimp (110 Cals) 6

**BEEF VINDALOO** marinated sirloin, yogurt drizzle (870 Cals), jasmine rice (350 Cals) + curry-buttered naan (260 Cals) 21  
substitute chicken (-130 Cals)

**CHICKEN MADEIRA RIGATONI** pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon (1460 Cals) + garlic ciabatta baguette (280 Cals) 22½

**HERB ALFREDO** grana padano, penne, asiago cream, chives (1170 Cals) + garlic ciabatta baguette (280 Cals) 16  
add chicken (100 Cals) 6  
add shrimp (110 Cals) 6

**VEGETARIAN POWER BOWL** 🌱  
marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, jasmine rice & spicy mayo (790 Cals) 16½  
add sesame tuna (150 Cals) 7  
add chicken (100 Cals) 6

**MISO RAMEN** 🌱 miso broth, traditional ramen noodles, chili garlic, sesame oil, gai lan, shiitake mushrooms, scallions & soft boiled egg (490 Cals) 16¾  
add pork belly (310 Cals) 6  
add shrimp (120 Cals) 6

**OUR MENU IS INSPIRED BY THE PEOPLE WE MEET, THE CULTURES WE ENCOUNTER & THE FOOD WE LOVE TO COOK. AT MOXIE'S WE BUY FRESH, QUALITY INGREDIENTS & PREPARE THEM WITH LOVE!**

**MOXIE'S EXECUTIVE CHEF BRANDON THORDARSON**

## H A N D H E L D S

served with fries (620 Cals), unless otherwise indicated

beef burgers are served on a toasted sesame brioche bun & topped with lettuce, tomatoes, red onions & pickles

substitute gluten-free bun (-20 Cals) 1

**BLACKENED CHICKEN BURGER** crisp pancetta bacon, cheddar, roasted garlic mayo (820 Cals) 17¾

**BEYOND MEAT BURGER** 🌱 plant based patty, white cheddar, red relish, pickled mustard seed mayo (790 Cals) + side fresh market salad (170 Cals) 16¾

**THE BURGER** red relish, pickled mustard seed mayo (830 Cals) 16¾  
add your favourite toppings 1½ each  
bacon (270 Cals)  
aged white cheddar (90 Cals)  
sautéed mushrooms (60 Cals)

**OUR BURGERS ARE 100% CANADIAN CAB® GROUND CHUCK**

**LETTUCE "BUN" BURGER** red relish, pickled mustard seed mayo, fresh iceberg lettuce (580 Cals) + side fresh market salad (170 Cals) 17¼

**LOADED BURGER** aged white cheddar, cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce (1330 Cals) 19

**FISH TACOS** chipotle lime haddock, soft corn & wheat taco shells, corn salsa, avocado, spicy sour cream (570 Cals) + fresh white corn chips + salsa fresca (240 Cals) 16½  
add fresh guacamole (130 Cals) 3

**BEEF DIP** roasted beef, pretzel bun, sautéed mushrooms, horseradish aioli, swiss cheese, au jus (950 Cals) 17¾

**DOUBLE STACKED TURKEY CLUB** roasted turkey, crisp bacon, fresh lettuce, tomato, mayo, cheddar, toasted multi-grain (650 Cals) 16¾

**LUNCH COMBO** half sandwich with side soup or salad 15½  
soup (100-270 Cals) side salad (170-230 Cals)  
half turkey club (330 Cals) half beef dip (480 Cals)

**CHICKEN TENDERS** (800-890 Cals) 16

**BUTCHER'S CUT STEAK SANDWICH** cab® sirloin, open faced with sautéed mushrooms, fresh arugula, sriracha bbq, crispy onion rings, garlic ciabatta (880 Cals) 22¾

substitute sweet potato fries (710 Cals) 3  
substitute soup (100-270 Cals) 2  
substitute salad (170-230 Cals) 2

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

🌱 vegetarian items

🌊 ocean wise. A SUSTAINABLE CHOICE

**Informed Dining** ⓘ nutritional information available

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