

SHARE

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

SUSHI CONES tempura shrimp, fresh avocado, nori, ponzu (210 Cals per serving, 3 servings) 16¼

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) 12¾

MOSAIC DIP 🌱 goat cheese, mushrooms, tomatoes, warm baked naan, fresh white corn chips (200 Cals per serving, 4 servings) 15¾

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) 15¾
add chicken (140 Cals) 6

DOUBLE CHEESE NACHOS 🌱 (480 Cals per serving, 4 servings) 19¾
FOR ONE OR TWO (500 Cals per serving, 2 servings) 15¾
add beef (490 Cals) or pulled chicken (240 Cals) 6
add fresh guacamole (130 Cals) 3

SOUPS + SALADS

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) 9

STARTER CAESAR SALAD (150 Cals), caesar dressing (200 Cals) 9

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) 22½

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) 21

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

STEAKS

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) 31

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

NEW YORK 10 oz AAA (580 Cals) 38

PEPPERCORN NEW YORK 10 oz AAA with madagascar peppercorn brandy sauce (820 Cals) 39¾

TENDERLOIN FILET 6 oz, classic grilled filet with red wine demi glace (590 Cals) 39¾

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

100% OF OUR STEAKS COME FROM CANADIAN RANCHES. OUR STEAKS ARE 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

MAINS + BOWLS

SPANISH COD & SHRIMP seared cod filet with mediterranean tomato broth & poached baby shrimp, salsa verde (770 Cals) 28½

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) 25¾

SLOW-ROASTED BABY BACK RIBS fall off the bone tender, mashed potatoes & fresh seasonal vegetables
half rack (1130 Cals) 26½
full rack (1760 Cals) 33½

CHICKEN + RIBS half rack of ribs, spice rubbed chicken, mashed potatoes & fresh seasonal vegetables (1390 Cals) 32

CHICKEN ENCHILADAS guacamole, sour cream & salsa fresca (870 Cals) 19¾

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

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) 15¾
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) 16¾
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

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

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

HANDHELDS

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) 16½
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), gluten conscious 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

SOUTHERN FRIED CHICKEN SANDWICH cabbage slaw, cheddar cheese, quick pickles (1300 Cals) 17½

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) 22½

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