

ROASTED TOMATO AND WHIPPED FETA \$60

Baby tomatoes, fresh herbs and artisan sour dough

SCHEZWAN STEAK BITES \$55

Crispy marinated steak with spicy vegan mayo

VEGETABLE PLATTER \$40

Served with peppercorn ranch sauce

FRESH FRUIT PLATTER \$60

Chef's seasonal fruit

HOUSE MADE GUACAMOLE PLATTER \$50

Fresh white corn chips served with salsa fresca

APPETIZER PLATTER \$85

Salt and Pepper Dry Ribs, Sweet Chili Chicken Bites, Truffle Parm Fries, Calamari and Wings

DOUBLE CHEESE NACHO PLATTER \$50

Double cheese nacho platter topped with diced tomato, jalapeno and green onion. Add your choice of carne chicken or spicy beef for an extra \$15

CARNE CHICKEN QUESADILLAS \$60

Slow braised cumin lime marinated chicken, with cheddar jack cheese, fresh peppers, pickled onion and house made quesadilla sauce

BRAISED BEEF QUESADILLAS \$65

Slow roasted AAA beef, topped with caramelized onion, peppers, green onion, cheddar jack cheese and house made aioli

BLACK BEAN QUESADILLAS \$55

Served with chipotle infused black bean crumble, our house made pickled red onions, corn salsa and spicy vegan mayo

POTSTICKERS \$44

Golden pork, chicken and ginger gyoza served with fresh tropical salsa and ginger soy glaze.

MINI SMASH BURGERS \$60

Mini all beef burgers, topped with fresh tomato, pickles, crispy onion strings, aged white cheddar, house made burger sauce on a toasted brioche bun.

GROUP MENU LUNCH

MOXIES

\$42
PER PERSON

enjoy a three course lunch
(excludes beverages, taxes & gratuities)

Starters

STARTER CAESAR SALAD (gc)
(150 Cals), Moxies own caesar dressing with worcestershire (200 Cals)

STARTER GREEN SALAD ♻️ (230 Cals)

CUP OF BOSTON CLAM CHOWDER (360 Cals)

Entrées

CASHEW LETTUCE WRAPS choice of crispy chicken or tofu,
cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy
mayo (290 Cals per serving, 3 servings)

CRISPY CHICKEN SANDWICH breaded chicken thigh,
cheddar cheese, pickles, lettuce & bo ssäm hot sauce, toasted brioche bun
(710 Cals), served with fries (620 Cals)

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

CHEESEBURGER (gc) aged white cheddar, burger sauce (830 Cals),
served with fries (620 Cals)
substitute beyond meat patty ♻️ (400 Cals)

Dessert

CHEF'S SELECTION
made in-house

Add-On Options

ADD GRILLED PRAWNS \$10

ADD \$10 PER PERSON, FOR
MUSHROOM SIRLOIN SUBSTITUTION

ADD \$17 PER PERSON, FOR PEPPERCORN
NEW YORK STEAK SUBSTITUTION

Two Course Options

\$35 PER PERSON
one starter + one entrée

\$32 PER PERSON
one entrée + one dessert

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

♻️ Vegetarian items (gc) Gluten conscious with some modifications from our kitchen
Not all ingredients are listed, please advise your server about food sensitivities & ensure you
speak to a manager regarding severe allergies.



GROUP MENU DINNER

MOXIES

\$50

PER PERSON

enjoy one starter, one entrée plus a dessert
(excludes beverages, taxes & gratuities)

Starters

STARTER CAESAR SALAD (gc)
(150 Cals), Moxies own caesar dressing with worcestershire (200 Cals)

STARTER GREEN SALAD ♻️ (230 Cals)

CUP OF BOSTON CLAM CHOWDER (360 Cals)

Entrées

LEMON BASIL SALMON pan seared salmon, ancient grains,
lemon herb sauce & fresh seasonal vegetables (910 Cals)

TOFU THAI CURRY LAKSA ♻️ (gc) tofu, creamy coconut broth,
mushrooms, rice noodles, fresh vegetables & sprouts (1090 Cals)

CHIPOTLE MANGO CHICKEN (gc) sweet & spicy dry rub,
ancient grains, seasonal vegetables, fresh avocado & pico de gallo (970 Cals)

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

STEAK FRITES (gc) sirloin steak, chimichurri, arugula & fries (1270 Cals)

Dessert

CHEF'S SELECTION
made in-house

Add on Options

MUSHROOM SIRLOIN **ADD \$5 PER PERSON FOR SUBSTITUTION**
sirloin steak, creamy madeira sauce + pan roasted cremini mushrooms, served
with buttered mashed potatoes & fresh seasonal vegetables (1210 Cals)

PEPPERCORN NEW YORK **ADD \$17 PER PERSON FOR SUBSTITUTION**
new york steak, peppercorn cream sauce, served with buttered mashed
potatoes & fresh seasonal vegetables (1400 Cals)

GRILLED PRAWNS (180 Cals) **ADD \$10 PER PERSON**

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

♻️ Vegetarian items (gc) Gluten conscious with some modifications from our kitchen
Not all ingredients are listed, please advise your server about food sensitivities & ensure you
speak to a manager regarding severe allergies.

