

GROUP MENU

\$47

MOXIES

enjoy a selection of one starter, one entrée plus a dessert

(excludes beverages, taxes & gratuities)

Starters

STARTER CAESAR SALAD (gc)

STARTER GREEN SALAD 

Entrées

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables

BABY BACK RIBS (gc)

Half rack, slow braised rack of ribs, glazed with Moxies own BBQ sauce, served with buttered mashed potatoes & fresh seasonal vegetables

VEGETARIAN POWER BOWL 

Marinated Tofu, shiitake mushroom, soft boiled egg, fresh vegetables, crisp greens, seasoned rice, spicy vegan mayo & sesame avocado (*vegan upon request*)

STEAK FRITES (gc)

5 oz sirloin, chimichurri, arugula & fries

CHIPOTLE MANGO CHICKEN (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo

CHICKEN MADEIRA RIGATONI

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon & garlic baguette

Dessert

BITE OF WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream



Vegetarian items. (gc) Gluten conscious with some modifications from our kitchens

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



GROUP MENU

\$58

MOXIES

enjoy a selection of one starter, one entrée plus a dessert

(excludes beverages, taxes & gratuities)

Starters

STARTER CAESAR SALAD (gc)

STARTER GREEN SALAD 

Entrées

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables

BABY BACK RIBS (gc)

Half rack, slow braised rack of ribs, glazed with Moxies own BBQ sauce, served with buttered mashed potatoes & fresh seasonal vegetables

VEGETARIAN POWER BOWL 

Marinated Tofu, shiitake mushroom, soft boiled egg, fresh vegetables, crisp greens, seasoned rice, spicy vegan mayo & sesame avocado (*vegan upon request*)

CHIPOTLE MANGO CHICKEN (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo

CHICKEN MADEIRA RIGATONI

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon & garlic baguette

TOP SIRLOIN (gc)

8 oz certified angus beef®, served with buttered mashed potatoes & fresh seasonal vegetables

Dessert

BITE OF WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream

 Vegetarian items. (gc) Gluten conscious with some modifications from our kitchens

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GROUP MENU

\$69

MOXIES

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

Starters

STARTER CAESAR SALAD (gc)

STARTER GREEN SALAD 

CLAM CHOWDER SOUP

with clams, bacon & potatoes

Entrées

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables

BABY BACK RIBS (gc)

full rack, slow braised rack of ribs, glazed with Moxies own BBQ sauce, served with buttered mashed potatoes & fresh seasonal vegetables

MUSHROOM ZEN BOWL 

crispy shiitake protein, fresh vegetables, sprouts, jasmine rice, spicy mayo & sesame seeds

CHIPOTLE MANGO CHICKEN (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo

CHICKEN MADEIRA RIGATONI

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon & garlic baguette

MUSHROOM SIRLOIN

8 oz certified angus beef®, creamy madeira sauce & pan roasted cremini mushrooms, served with buttered mashed potatoes & fresh seasonal vegetables

NEW YORK (gc)

10 oz certified angus beef®, served with buttered mashed potatoes & fresh seasonal vegetables

Dessert

BITE OF WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream

MINI CHOCOLATE CRÈME BRULÉE CHEESECAKE (gc)

Gluten-free, fudge crust, chocolate crumble, orange anglaise, chocolate chantilly cream

 Vegetarian items. (gc) Gluten conscious with some modifications from our kitchens

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