

MOXIES

Our menu is inspired by the people we meet, the cultures we encounter and the food we love to cook. - MOXIES EXECUTIVE CHEF, BRANDON THORDARSON

SOUP & SALADS

FRENCH ONION SOUP 10

CAESAR SALAD

house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 15
add grilled chicken 7 add blackened shrimp 10
add scottish salmon* 10

ITALIAN CHOPPED SALAD

grilled chicken, fresh greens & vegetables with red wine vinaigrette, italian salami & grana padano 22

STEAK SALAD*

fresh artisan greens, herbed goat cheese, grape tomatoes, avocado, roasted corn, red onions, spicy vinaigrette, goat cheese crostinis 25

AVOCADO & BACON COBB SALAD*

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 25
choose grilled chicken breast or scottish salmon

VEGETARIAN & PLANT BASED

VEGAN FRESH SMASHED GUACAMOLE

tajin chips + roasted corn, pico de gallo & lime 14

VEGAN POTSTICKERS

vegan dumplings with chili ponzu & fresh pineapple salsa 14

ROASTED TOMATO BRUSCHETTA

deconstructed with creamy feta cheese, fresh herbs & garlic + garlic crostini 17

VEGAN TOFU LETTUCE WRAPS

crispy tofu, cashews, ginger, sesame, fresh vegetables, lettuce & spicy vegan mayo 20

BEYOND MEAT BURGER

plant based patty, aged white cheddar, red relish, mustard mayo, on a toasted buttered brioche bun + side fresh market salad 20

MISO RAMEN*

miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms, scallions & soft boiled egg 17

APPETIZERS

MAPLE GLAZED BRUSSEL SPROUTS

with pancetta bacon, miso maple glaze & toasted almonds 15

POTSTICKERS

pork dumplings with chili ponzu & fresh pineapple salsa 14

CALAMARI

with tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce 18

STEAK BITES*

marinated sirloin, dijon horseradish aioli 20

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews 17

TUNA SUSHI STACK*

sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 19

ROASTED TOMATO BRUSCHETTA

deconstructed with creamy feta cheese, garlic & fresh herbs + garlic crostini 17

FRESH SMASHED GUACAMOLE

tajin chips + roasted corn, pico de gallo, feta cheese & lime 14

POUTINE

fresh cut fries, hot beef gravy, cheese curds & chives 14

CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 20

1 LB CHEESE NACHOS

fresh pico de gallo & guacamole 20
add beef or blackened chicken 7

STEAKS & MAINS

served with mashed potatoes & fresh seasonal vegetables.

WE SERVE BLACK ANGUS BEEF, SOURCED SOLELY FROM BLACK ANGUS CATTLE RAISED IN THE GRAIN-RICH AREAS OF THE GREAT PLAINS. A USDA CERTIFIED PROGRAM, HAS BUILT ITS LEGACY ON PRODUCING PREMIUM BEEF.

BLACK ANGUS SIRLOIN* 8 oz 34

BLACK ANGUS RIB EYE* 16 oz 51

TENDERLOIN FILET*

classic grilled filet with house-made red wine demi 6 oz 43

STEAK FRITES*

8 oz black angus sirloin, chimichurri, arugula, fresh cut fries 34

BLACKENED MAHI MAHI*

spiced mahi mahi with chorizo & corn hash, creamy mashed potatoes & salsa fresca 30

SCOTTISH SALMON*

ancient grains, lemon herb sauce, fresh seasonal vegetables 33

CHIPOTLE MANGO CHICKEN

with a sweet & smoky dry rub, ancient grains, seasonal vegetables, avocado & salsa fresca 30

PERFECT WITH STEAKS

blackened shrimp 10
cremini mushroom sauce 5

PASTAS & BOWLS

SHORT RIB BOLOGNESE

slow braised short rib & beef ragout with tomatoes, fresh herbs, grana padano cheese & garlic ciabatta baguette 23

CHICKEN MADEIRA RIGATONI

pan roasted chicken with creamy mushroom & madeira wine sauce, rosemary, lemon & garlic ciabatta baguette 22

RED THAI CURRY BOWL

fresh sautéed veggies, cashews, jasmine rice, buttered naan 17
add chicken or shrimp 7

MISO RAMEN*

miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms, scallions & soft boiled egg 17
add pork belly or shrimp 8

HANDHELDS

served with fresh cut fries, unless otherwise indicated. beef burgers are served on a toasted buttered brioche bun & topped with lettuce, vine ripe tomatoes, red onions & pickles.

OUR BURGERS ARE 100% CAB® GROUND CHUCK

BLACKENED CHICKEN BURGER

chicken breast, bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato 19

BEYOND MEAT BURGER

plant based patty, aged white cheddar, red relish, mustard mayo, on a toasted buttered brioche bun + side fresh market salad 20

THE CHEESEBURGER*

cheddar, red relish, mustard mayo 18
add bacon or sautéed mushrooms 2 each
add ½ avocado 3

THE LOADED CHEESEBURGER*

aged white & orange cheddar, red relish, mustard mayo, sautéed mushrooms, bacon & bbq sauce 21

BLACKENED SHRIMP TACOS

cajun spiced shrimp, corn salsa, spicy aioli & pickled onions with tajin chips + guacamole 19

SOUTHERN FRIED CRISPY CHICKEN SANDWICH

cabbage slaw, cheddar cheese, roasted garlic mayo & pickles 19

substitute sweet potato fries 2

Vegetarian Items

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuity will be added to parties of 8 or more.