

Drinks

Long Meadow Ranch

sauvignon blanc, rutherford, napa valley, California
16 (6oz) | 21 (9oz) | 55 (bottle)

Substance

cabernet sauvignon, columbia valley, Washington
13 (6oz) | 19 (9oz) | 51 (bottle)

The Marky Marg

flecha azul blanco tequila, cointreau, lime juice,
pineapple syrup, fresh basil 16

Whalers Brewing Company Rise

american pale ale, Rhode Island, Boston | 5.5% abv 9

Two-course Lunch for \$22

Choose one starter & one entrée.

Starters

Clam Chowder **M**

house-made with clams, bacon & potatoes

Caesar Salad (gc)

house-made classic dressing, rustic croutons, grana padano

Super Greens Salad **V**

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar,
roasted seeds & quinoa, white balsamic vinaigrette

UPGRADE YOUR STARTER, ADD \$6

Roasted Tomato Bruschetta **M** **V**

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

Poutine **M**

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

Entrées

Blackened Chicken Sandwich (gc)

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo,
shredded lettuce & tomato, toasted buttered brioche bun,
served with fresh cut fries

The Cheeseburger* (gc)

cheddar, burger sauce, lettuce, vine ripe tomatoes, red onions & pickles,
toasted buttered brioche bun, served with fresh cut fries

French Dip

roasted beef, pretzel bun, sautéed mushrooms, swiss cheese,
creamy dijon horseradish + au jus, served with fresh cut fries

Red Thai Curry (gc)

fresh sautéed vegetables, cashews, jasmine rice & buttered naan
add chicken or shrimp +7

Mushroom Zen Bowl **V**

crispy shiitake protein, wild mushrooms, fresh sautéed vegetables,
cashews, soy ginger glaze & jasmine rice
add chicken or shrimp +7

M Moxies signature **V** Vegetarian items

(gc) Gluten conscious with some modifications from our kitchen

Before placing your order, please inform your server if a person in your party has an allergy.
Not all ingredients are listed; ensure you speak to a manager regarding severe allergies.

Items marked with asterisk may be served raw or undercooked; consuming raw or undercooked
meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions.



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cabernet sauvignon, columbia valley, Washington
13 (6oz) | 19 (9oz) | 51 (bottle)

Whalers Brewing Company Rise

american pale ale, Rhode Island, Boston | 5.5% abv 9

Three-course Dinner for \$41

Choose one starter, one entrée & one dessert.

Starters

Clam Chowder **M**

house-made with clams, bacon & potatoes

Caesar Salad (gc)

house-made classic dressing, rustic croutons, grana padano

Super Greens Salad **V**

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette

UPGRADE YOUR STARTER, ADD \$6

Roasted Tomato Bruschetta **M** **V**

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

Poutine **M**

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

Entrées

Linguine Bolognese

made from scratch linguine, traditional beef ragù, fresh herbs, grana padano cheese & garlic ciabatta baguette

Chipotle Mango Chicken **M** (gc)

with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & salsa fresca

Scottish Salmon*

ancient grains, lemon herb sauce, fresh seasonal vegetables

Prime Sirloin 8oz* (gc)

served with mashed potatoes & fresh seasonal vegetables

UPGRADE TO A 12oz PRIME NEW YORK, ADD \$15

Mushroom Zen Bowl **V**

crispy shiitake protein, wild mushrooms, fresh sautéed vegetables, cashews, soy ginger glaze & jasmine rice
add chicken or shrimp +7

Desserts

Mini Sticky Toffee Pudding

served warm with candied pecans, buttery caramel sauce, bourbon crème anglaise, vanilla bean ice cream

Bite of White Chocolate Brownie **M**

warm chocolate sauce, vanilla bean ice cream & real whipped cream

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