

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.



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)

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

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.

