

YYC EXP MENU

Three-course lunch, \$35 per person

(Excludes beverages, taxes & gratuities)

Starters

Boston Clam Chowder

house-made with clams, bacon & potatoes

Super Greens Salad ♻️

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

Caesar Salad (gc)

Moxies own caesar dressing, croutons, grana padano

Entrées

Chicken Madeira Rigatoni M

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

Blackened Chicken Burger (gc)

crisp bacon, cheddar, roasted garlic aioli, lettuce & tomato, served with fries

substitute grilled chicken breast with no spice

Tuna Poke Bowl

marinated ahi tuna, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy mayo & sesame avocado

Tofu Cashew Lettuce Wraps ♻️

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

Desserts

Mini Sticky Toffee Pudding M

served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream

Bite of White Chocolate Brownie M

chocolate sauce, french vanilla ice cream & fresh whipped cream

Suggested Pairings

Caposaldo, Pinot Grigio, Italy

11¼ (6oz) | 17½ (9oz) | 49 (750ml)

Frescobaldi Nipozzano Riserva Chianti Rúfina, Sangiovese, Italy

13¾ (6oz) | 20½ (9oz) | 57 (750ml)

Local Rotating IPA ask your server for details

9½ (16oz) | 12½ (22oz)

Espresso Martini (2oz)

absolut vodka, espresso, galliano, kahlúa 15

Tropic Thunder

seedlip grove, passion fruit, citrus, chili lime rim 8¾

M Moxies signature **♻️** 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.

YYC EXP MENU

Three-course dinner, \$45 per person

(Excludes beverages, taxes & gratuities)

Appetizers

Roasted Tomatoes & Whipped Feta **M** **V** (gc)
baby tomatoes, fresh herbs, toasted artisan bread

Cashew Chili Chicken
crispy chicken breast, sweet chili sauce, cucumbers, cashews & wontons with spicy mayo

Tuna Sushi Stack **M**
sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers

Entrées

Chicken Madeira Rigatoni **M**
pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette

Chipotle Mango Chicken **M** (gc)
sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo

Vegan Thai Curry Laksa **V** (gc)
tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts

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

Upgrade your entrée

New York Steak with Peppercorn Sauce +15
10 oz certified angus beef®, peppercorn cream sauce, served with buttered mashed potatoes & fresh seasonal vegetables
add *grilled prawns* 10

Desserts

Mini Sticky Toffee Pudding **M**
served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream

Bite of White Chocolate Brownie **M**
chocolate sauce, french vanilla ice cream & fresh whipped cream

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Tropic Thunder
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