

TASTE OF MOXIES
• \$30
per person
THREE COURSE MENU

Three-course lunch

Available Sunday - Wednesday only.

Starters

Boston Clam Chowder

an original recipe crafted from Moxies Boston Seaport with clams, bacon & potatoes

Starter Super Greens Salad

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

Starter Caesar Salad (gc)

Moxies own caesar dressing, croutons, grana padano

Entrées

Chicken Madeira Rigatoni

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

Bite of White Chocolate Brownie

chocolate sauce, french vanilla ice cream & fresh whipped cream

Mini Dark Chocolate Flourless Cake (gc)

gluten-free, dark chocolate & espresso cake, fresh berries

Excludes beverages, taxes & gratuities.

 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.

TASTE OF MOXIES
• \$40
per person
THREE COURSE MENU

Three-course dinner

Available Sunday - Wednesday only.

Appetizers

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

Cashew Chili Chicken

crispy chicken breast, sweet chili sauce, cucumbers,
cashews & wontons with spicy mayo, individual size

Tiny Tuna Tacos

2 tacos with diced ahi tuna in crispy wonton shells,
guacamole & sesame soy dipping sauce

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

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

Desserts

Bite of White Chocolate Brownie M

chocolate sauce, french vanilla ice cream & fresh whipped cream

Mini Dark Chocolate Flourless Cake (gc)

gluten-free, dark chocolate & espresso cake, fresh berries

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M Moxies signature **V** Vegetarian items

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