



dine around | lunch

FEBRUARY 1 - FEBRUARY 29, 2016

wine

	5 oz	8 oz	btl
white blend			
mercator vineyards, nova scotia	8½	12¾	39¼
red blend			
mercator vineyards, nova scotia	8½	12¾	39¼

enjoy your choice of one starter, one entrée
plus a dessert for **\$25 per person**

(excludes beverages, taxes and gratuities)

starters

feature soup | ask your server for daily soup feature

or

caesar salad | crisp romaine lettuce, asiago, house-made croutons & creamy caesar dressing

or

spring mix salad | topped with dried cranberries & feta

entrées

steak sandwich | served open faced with sautéed mushrooms & caramelized onions on garlic ciabatta bread, topped with fresh arugula & crispy onions, served with fries

or

seared ginger tuna salad | rare ocean wise albacore tuna with edamame beans, avocado, daikon, cashews, ponzu & cucumber emulsion

or

red thai curry bowl | chicken & stir-fried vegetables with jasmine rice + curry-buttered naan bread

dessert

bite of white chocolate brownie | warm chocolate sauce, french vanilla ice cream & real whipped cream

or

mini salted caramel & pecan cheesecake | house-made caramel scented cheesecake with fresh blackberries & orange segments – gluten friendly

Chef: Kevin Bellefontaine

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

MOXIE'S
GRILL & BAR



dine around | dinner

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starters

calamari | with popcorn shrimp, crispy jalapenos,
candied ginger, sriracha aioli & sweet chili sauce

or

potstickers | pork & chicken with chili soy glaze

or

bruschetta | fresh seasoned tomatoes, baby capers with
extra virgin olive oil & crumbled goat cheese

entrées

sirloin with compound prawn & lobster butter | 7 oz cab® sirloin
with chorizo, baby potato & corn hash with chimichurri

or

oven roasted free-run chicken | double breast of chicken
lightly dusted in seasoned flour, herbed goat cheese, roasted
lemon + fresh green beans & baby potatoes

or

mustard & dill salmon | fresh salmon with whole grain mustard
& dill, served with fresh green beans & wild mushroom salsa over
baby potatoes

dessert

white chocolate brownie | warm chocolate sauce, french
vanilla ice cream & real whipped cream

or

salted caramel & pecan cheesecake | house-made
caramel scented cheesecake with fresh blackberries &
orange segments – gluten friendly

Chef: Kevin Bellefontaine

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MOXIE'S
GRILL & BAR