



# dine around | lunch

FEBRUARY 1 - FEBRUARY 29, 2016

## wine

	5 oz	8 oz	btl
<b>white blend</b>			
mercator vineyards, nova scotia	8½	12¾	39¼
<b>red blend</b>			
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: Scott Urquhart**

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



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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: Scott Urquhart**

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