



### Drinks

#### Tinhorn Creek, Pinot Gris, Okanagan VQA

11½ (6oz) | 17¼ (9oz) | 48 (750ml)

#### Tinhorn Creek, Merlot, Okanagan VQA

12¾ (6oz) | 18¾ (9oz) | 53 (750ml)

#### Local Rotating IPA ask your server for details

9¼ (16oz) | 12¼ (22oz)

#### Tropic Thunder

seedlip grove, passion fruit, citrus, chili lime rim 8½

### Three-course dinner for \$45

(Excludes beverages, taxes & gratuities)

### Appetizers

#### Roasted Tomatoes & Whipped Feta **M** **V** (gc)

baby tomatoes, fresh herbs, seeded artisan bread

#### Calamari

with tempura shrimp, garlic dip & tangy thai

#### 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

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

#### Mini Key Lime Pie

with pecans & fresh whipped cream

**M** Moxies signature    **V** 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.



# Dine Around

January 17 - February 11, 2024

**MOXIES**