

S H A R E

TUNA CEVICHE

sushi grade ahi, lime & tomato marinade with cilantro & jalapeños + corn chips 16

POTSTICKERS

pork dumplings with chili ponzu & fresh pineapple salsa 12

CALAMARI

+ tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce 15½

SUSHI CONES

tempura shrimp with avocado, pea shoots, nori crisps + sesame chili ponzu 14

SPICY TUNA ROLL

sushi grade ahi, hand-rolled tempura sushi, soy sauce 15

ASIAN GLAZED SALMON

cucumber, creamy caper aioli + garlic crostinis 15

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews 15

STEAK BITES

marinated bites of steak, served with sweet dijon bbq dip & horseradish aioli 17

KOREAN CAULIFLOWER

tempura battered & served with korean hot sauce + jalapeño lime sauce 13

FRESH SMASHED GUACAMOLE vegetarian corn chips & salsa fresca 9

POUTINE

fresh cut fries, hot beef gravy, cheese curds, chives 11

LETTUCE WRAPS

fresh veggies, cashews & crispy noodles in a ginger soy glaze with pickled daikon + carrots 14
add chicken 4

1 LB CHEESE NACHOS

fresh pico de gallo & guacamole 16
add beef 6½
add blackened chicken 6½

S T E A K S

served with your choice of roasted baby potatoes, lemon quinoa or a house-made twice baked potato with cream cheese, green onion & bacon.
Plus, fresh seasonal vegetables.

PRIME NEW YORK 12 oz 44

PRIME RIB EYE 16 oz 46

TENDERLOIN FILET

classic grilled filet with house-made red wine demi 6 oz 36 9 oz 41

STEAK FRITES

top sirloin, chimichurri, arugula, fresh cut fries 26

OUR HAND-CUT STEAKS ARE SOURCED FROM 3RD GENERATION BUTCHER MIAMI PURVEYORS

ADD ON . . .

madagascar peppercorn brandy sauce 3

cremini mushroom sauce 4

garlic butter shrimp 6½

PROUDLY SERVING BELL & EVANS CHICKEN, HUMANELY RAISED WITH NO ANTIBIOTICS

M A I N S

BLACKENED MAHI MAHI

chorizo sausage & corn hash, salsacado 26

SCOTTISH SALMON

ancient grains, lemon herb sauce, fresh seasonal vegetables 26

CHIPOTLE MANGO CHICKEN

with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & salsa fresca 25

BABY BACK RIBS

fall off the bone tender, choice of side + fresh seasonal vegetables
half rack 25 full rack 32

B O W L S

CHICKEN MADEIRA RIGATONI

pan roasted chicken with creamy mushroom & madeira wine sauce, with rosemary, lemon & garlic ciabatta baguette 18½

RED THAI CURRY BOWL

fresh sautéed veggies, jasmine rice, buttered naan 14
add chicken or shrimp 6½

VEGETARIAN POWER BOWL

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice & spicy mayo 15
add sushi grade ahi 8½
add chicken 6½

MISO RAMEN

miso broth, traditional ramen noodles, chili garlic, sesame oil, gai lan, shiitake mushrooms, scallions & soft boiled egg 14
add pork belly or shrimp 6½

BEEF VINDALOO

fresh sautéed veggies, jasmine rice, yogurt drizzle, buttered naan 19
substitute chicken

S O U P + S A L A D S

FRENCH ONION SOUP 9

CAESAR SALAD

house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 12
add grilled chicken 6½ add salmon 9

KALE & QUINOA SALAD

black kale, fresh market greens, roasted squash, panko, candied pecans & lemon vinaigrette 14
add grilled chicken 6½ add salmon 9

FLAT IRON STEAK SALAD

fresh artisan greens, herbed goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostinis 21

SALMON & AVOCADO COBB SALAD

crisp iceberg lettuce, bacon, cage-free soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 19

SEARED GINGER TUNA SALAD

sushi grade ahi, edamame beans, avocado, daikon, cashews, cucumber emulsion, ginger sesame dressing 21

H A N D H E L D S

served with fresh cut fries, unless otherwise indicated.
beef burgers are served on a buttered, toasted brioche bun & topped with lettuce, vine ripe tomatoes, red onions & pickles.

BLACKENED CHICKEN BURGER

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato 16

BEYOND MEAT BURGER

plant based patty, aged white cheddar, pickled mustard seed mayo, red relish on a buttered, toasted brioche bun + side fresh market salad 16

THE BURGER

cheddar, red relish, pickled mustard seed mayo 15
add bacon, avocado or sautéed mushrooms 1½ each

OUR BEEF BURGERS ARE 100% CAB® GROUND CHUCK

LETTUCE "BUN" BURGER

cheddar, red relish, pickled mustard seed mayo, fresh iceberg lettuce + side fresh market salad 15

LOADED BURGER

aged white & orange cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 17

TACOS

guacamole, pickled shallots, cilantro, queso fresco in soft corn & wheat taco shells + chips & salsa fresca 14½
choose from blackened chicken or mahi mahi

PARMESAN CHICKEN & PANCETTA SANDWICH

house-made herbed cheese, roasted red pepper sauce, fresh tomatoes & arugula on ciabatta 15

FRENCH DIP

roasted beef, pretzel bun, sautéed mushrooms, swiss cheese, creamy horseradish + au jus 17

substitute sweet potato fries 2
substitute gluten-free bun - no charge

OUR MENU IS INSPIRED BY THE PEOPLE WE MEET, THE CULTURES WE ENCOUNTER & THE FOOD WE LOVE TO COOK. AT MOXIE'S WE BUY FRESH, QUALITY INGREDIENTS & PREPARE THEM WITH LOVE!

MOXIE'S EXECUTIVE CHEF BRANDON THORDARSON

vegetarian items

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

looking to book an event? visit us at moxies.com, select your location & click on group bookings for location specific contact information

gratuity will be added to parties of 8 or more