

BIG life

june 10th to august 4th

summer

moxie's executive chef john humphreys in collaboration with bouse d'or canada chef de mission vincent parkinson are proud to present these summer inspired creations

pinot grigio, mirassou, california

refreshing and crisp, revealing intense aromas and flavours of peach, pear and citrus

| | | | |
|--------------|----------------|--------------------|--------|
| glass (6 oz) | classic (8 oz) | half litre (16 oz) | bottle |
| 7.5 | 9.5 | 20 | 29 |

pinot noir, mirassou, california

flavours of pomegranates, cherries and currants with aromas of strawberry and hints of oak

| | | | |
|--------------|----------------|--------------------|--------|
| glass (6 oz) | classic (8 oz) | half litre (16 oz) | bottle |
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big life summer flight of beer (3 x 3 oz)

three craft beers from big rock brewery; our two signature beers, big life euro and big life amber and big rock lime 4.99

vintage coke

classic coke, served ice cold in a glass bottle 3.49

pan seared prawns with salsa fresca

with green olive tapenade and garlic crostini 9.99

santorini summer salad

baby mozzarella tossed with grape tomatoes, mixed olives, fresh cucumbers, mixed greens, multigrain croutons, feta cheese and sherry vinaigrette 12.99

add grilled chicken 3.99

add grilled salmon or skewer of jumbo prawns 5.99

honey garlic sirloin Philly

pan seared slices of our classic honey garlic top sirloin steak with sautéed peppers and onions, cheddar cheese and roasted garlic chipotle aioli on a toasted baguette, served with our fabulous fries 12.99

linguini fresca

arugula, fresh tomatoes, olive tapenade and spolumbo's apple chicken sausage sautéed with a hint of spice, tossed with asiago cheese 15.99

chipotle mango chicken

grilled with a sweet and smoky dry rub, fresh mango, served with jasmine rice, seasonal vegetables and a fresh tomato and avocado salsa 17.99

summer sirloin & whisky sour prawns

our 8 oz top sirloin steak marinated in guinness ale with a trio of jumbo prawns in fresh citrus and whisky butter, with garlic mashed potatoes, plus your choice of fresh seasonal vegetables 24.99

lemon hazelnut tart

hand whipped lemon custard in a french hazelnut crust under caramelized sugar with whipped cream and berry preserves, served chilled 6.99



**MOXIE'S
CLASSIC
GRILL**

proud title sponsor of the canadian team at the bocuse d'or world cuisine competition
please note that not all ingredients are listed, advise your server about food sensitivities
or preferences and please ensure you speak to a manager regarding severe allergies
john humphreys, executive chef