



M

DALLAS RESTAURANT WEEK

Two-course lunch, \$29 per person

Excludes beverages, taxes & gratuities

CELEBRATING
30
YEARS

DFW
RESTAURANT
WEEK

MOXIES

DRINKS

ESPRESSO MARTINI

ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 17

JERMANN

pinot grigio, Venezia Giulia, Italy 17 (6oz) | 25 (9oz) | 67 (750ml)

AUSTIN HOPE

cabernet sauvignon, Paso Robles, California 22 (6oz) | 33 (9oz) | 108 (1L)

STELLA ARTOIS

european pale lager, Belgium | 5.0% abv 9½

APPETIZERS

SUPER GREENS SALAD

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette

FRESH SMASHED GUACAMOLE (gc)

tajin chips + roasted corn, pico de gallo, feta cheese & lime

MAPLE GLAZED BRUSSEL SPROUTS (gc)

with pancetta bacon, miso maple glaze & toasted almonds

ENTRÉES

CRISPY CHICKEN SANDWICH

breaded chicken breast, cheddar, pickles, lettuce & spicy korean sauce, toasted buttered brioche bun, served with fresh cut fries

THE CHEESEBURGER* (gc)

cheddar, burger sauce, with lettuce, vine ripe tomatoes, red onions & pickles, toasted buttered brioche, served with fresh cut fries

ITALIAN CHOPPED SALAD (gc)

grilled chicken, fresh greens & vegetables with white balsamic vinaigrette, italian salami & grana padano

VEGETARIAN POWER BOWL* (gc)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, quinoa, thai peanut dressing & spicy mayo

 Moxies signature  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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



M

DALLAS RESTAURANT WEEK
Three-course dinner, \$49 per person
Excludes beverages, taxes & gratuities



MOXIES

DRINKS

ESPRESSO MARTINI

ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar 17

JERMANN

pinot grigio, Venezia Giulia, Italy 17 (6oz) | 25 (9oz) | 67 (bottle)

AUSTIN HOPE

cabernet sauvignon, Paso Robles, California 22 (6oz) | 33 (9oz) | 108 (1L)

STELLA ARTOIS

europa pale lager, Belgium | 5.0% abv 9½

APPETIZERS

POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa

FRESH SMASHED GUACAMOLE (gc)

tajin chips + roasted corn, pico de gallo, feta cheese & lime

CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo

ENTRÉES

CHICKEN MADEIRA RIGATONI

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

CHIPOTLE MANGO CHICKEN (gc)

with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & pico de gallo

BLACKENED MAHI MAHI* (gc)

spiced mahi mahi with chorizo & corn hash, creamy mashed potatoes & salsa

SALMON & AVOCADO COBB SALAD* (gc)

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

MUSHROOM ZEN BOWL

crispy shiitake protein, wild mushrooms, fresh sautéed vegetables, cashews, soy ginger glaze & jasmine rice

Upgrade your Entrée + \$15

TENDERLOIN FILET* (gc) 6oz

classic grilled filet with house-made red wine demi, served with your choice of mashed potatoes or parmesan truffle smashed potatoes. Plus, fresh seasonal vegetables.

DESSERTS

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, vanilla bean ice cream, real whipped cream, individual-sized

STICKY TOFFEE PUDDING

served warm with candied pecans, buttery caramel sauce, bourbon crème anglaise, vanilla bean ice cream, individual-sized

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