

The Evening in Exile

Appetizers

Soup

Soup of the day 9

Onion Gratin Soup

Onion | Celery | Red Wine | Beef Stock | Croutons & Mozzarella 12

House Salad (GF) (Add Chicken 6)

Pickled Beets | Cucumber, Red Onion & Tomato
Candied Pecans | Feta | Hoisin Vinaigrette |
Dressed Greens 15

Crab Cake

Chipotle Tartar Sauce | Pickled Onion 14

Broccoli Salad

Mayo | Tempura | Cheddar Cheese | Pumpkin &
Sunflower Seeds | Red Onion 13

Scallops

Pan Seared Scallops | Carrot Puree | Bacon, Green
Pea & Lemon Butter 18

Nashville Pork Belly

Fried Pork Belly | Spicy Nashville Sauce | Smoked
Cheddar Polenta | House Sweet Pickle 12

Orange Ginger Pork

Peppers | Onion | Chili | Peanuts | Sesame | Crispy
Noodles 15

Mains

Rainbow Trout

Pan Seared Rainbow Trout | Olive & Tomato
Tapenade | Basil Pesto Aioli | Bacon, Spinach &
Onion Fingerling Hash 33

Baked Smoked Salmon Penne

Smoked Salmon | Bacon | Onion, Artichoke &
Spinach | Local Mushrooms | White Wine Cream
Parmesan | Garlic Bread 30

Lamb Shank

Tomato & Red Wine Braised Lamb | Olive & Feta
Polenta | Parmesan | Herbs 38

Cod

Pan Fried Cod | Mustard Pickle Remoulade | Savory
Garlic Mashed Potato | Daily Vegetables 30

Beef

Grilled Beef Tenderloin | Dijon Mushroom & Onion
Demi | Garlic Herb Mashed Potato | Daily
Vegetables 55

Chicken Parmesan

Breaded Chicken | Marinara Sauce | Parmesan &
Mozzarella Cheese | Fettuccini 28

Duck

Pan Seared Duck Breast | Bakeapple Gastrique
Parsnip Puree | Daily Vegetables 43

Feature:

Please ask for server about nightly features

Here at JAG we believe music is created to be heard and not be in the background.

We hope you enjoy our selections.

