

# The Evening in Exile

## Appetizers

### Soup

Daily Offering 10

### House Salad (GF) (Add Chicken 6)

Pickled Beets | Cucumber, Red Onion & Tomato  
Candied Pecans | Feta | Hoisin Vinaigrette |  
Dressed Greens 8/15

### Arugula Salad

Toasted Walnuts | Halloumi Cheese | Tomato | Red  
Onion | Red Wine Vinaigrette | Granola 9/16

### Grilled Squid

Grilled Squid | Black Bean Puree | Pineapple Salsa  
16

### Mussels

Ask Your Server About Our Daily Offering 16

### Cod Tongues

Buttermilk and dill Marinade | Dill Aioli 17

### Moose Taquitos

Spiced Braised NL Moose | Queso Cheese Sauce |  
Jalapeno | Lime | Cilantro | Green Onion 14

### Tuna Poke

Sesame | Sriracha | Cucumber | Mayo | Wonton |  
Onion Hay 19

### Fried Cauliflower

Tempura Fried Cauliflower | Honey Garlic Ginger  
Sauce | Cilantro | Green Onion | Pickled Onion 14

### Pad Thai Brussels

Fried Brussels | Pad Thai Sauce | Crushed Toasted  
Peanuts | Green Onion 13

### Grilled Halloumi

Balsamic and Blueberry Jam | Thyme | Candied  
Walnut 16

## Mains

### Moose Pappardelle

Moose Bolognaise | Handmade Fresh Pappardelle  
Pasta | Parmesan Cheese | Fresh Herbs | Garlic  
Bread 32

### Pan Seared Salmon

White Bean Cassoulet | Tomato Chutney | Daily  
Vegetables 35

### Pan Fried Cod

Goat Cheese, Walnut, and Pea Risotto | Dressed  
Greens 34

### Grilled Beef Tenderloin

Blue Cheese and Horseradish Mashed Potato |  
Dijon Demi | Daily Vegetables 57

### Chicken Parmesan

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

### Lamb Shank

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

### Grilled Pork Loin

Coconut Sesame Rice | Warm Citrus Mint Salsa |  
Jalapeno | Cilantro 35

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

We hope you enjoy our selections.

