

EXILE

Lunch Menu

Served daily 11am-4pm (Monday - Friday)

Appetizer

Soup 11

Daily Offering

Steak Salad 25 GF

Tender striploin grilled to your preferred temperature atop a bed of crisp greens dressed in honey dijon. Complemented by juicy tomatoes, onions, sweet grapes, creamy feta, and finished with balsamic glaze.

House Salad 16 GF

Crisp green apple slices, dried cranberries, and blue cheese crumble atop a bed of fresh greens. Tossed with candied walnuts, juicy tomatoes, zesty pickled onions, and creamy avocado buttermilk dressing.

Add Chicken 6

Halloumi Caprese 16 GF

Crispy fried halloumi and fresh tomato slices, paired with sweet tomatillo jam, fresh basil leaves, and balsamic drizzle.

Mussels 18

Daily Offering

Pad Thai Brussels 13

Crispy fried brussels tossed in pad thai sauce. Topped with toasted peanuts and green onion.

Wings 19.50

Chicken wings coated in a sticky peanut soy glaze. Topped with crushed peanuts, green onion, cilantro, and pickled onion.

Main

Fried Chicken Sandwich 22

Crispy fried chicken thigh coated in a sweet and spicy glaze with sriracha, maple & soy. Topped with tangy pickles and crunchy slaw, all nestled within a soft potato bun. Served with your choice of side.*

Chop Cheese Sandwich 20 GF\$

Juicy ground beef, savory cheddar cheese, crisp lettuce, fresh tomato slices, jalapeños, and tangy pickles. Drizzled with sriracha mayo, and served on a soft hoagie roll. Served with your choice of side.*

Tempura Mushroom Sandwich 18

Crispy tempura-fried cinnamon cap mushrooms complemented by creamy hummus and sriracha mayo. Topped with tangy pickled beets and peppery arugula, all nestled within a soft potato bun. Served with your choice of side.*

JAG Burger 24 GF\$

8oz house-ground beef patty, thick-cut bacon, fresh tomato slice, and crisp iceberg lettuce. Topped with creamy caramelized onion mayo, smoked cheddar, and a fried breaded pickle spear. Served on a brioche bun and with your choice of side.*

Lettuce wrap option available.

JAG Burger's are cooked to order and can take up to 20min to prepare.

Lamb Burger 25 GF\$

Ground lamb patty, accompanied by sweet tomatillo jam and the fresh greens. Finished with creamy pesto mayo and mozzarella, all nestled within a soft potato bun. Served with your choice of side.*

Roasted Cod 21 GF

Cod roasted with olives, capers, bacon and tomato. Served with a Bavarian potato salad and topped with red wine vinaigrette dressed greens.

Blackened Chicken Rice Bowl 20 GF

Blackened chicken atop a bed of aromatic turmeric rice, accompanied by black beans, onions, corn, peppers, and tomatoes. Topped with creamy avocado slices, fresh cilantro, and zesty Cajun mayo.

Pulled Pork Mac & Cheese 21

Creamy macaroni and cheese mixed with tender BBQ pulled pork. Topped with crunchy corn tortilla crumb.

Sweet & Sour Pork Noodles 20 GF

Sweet and sour chow mein noodles topped with sliced crispy panko-fried pork. Garnished with fresh cilantro, green onions, and toasted peanuts.

Breaded Fish & Chips 21

Fried cod coated in crunchy panko breadcrumbs. Served alongside crispy frites and house tartar sauce.

Schnitzel 20

Crispy fried pork schnitzel, served with fettuccine in a velvety mushroom cream. Topped with fresh green onion and grated parmesan.

Fish Cakes & Salad 19 GF

Salt cod cakes served pan fried with dill aioli. Accompanied by red wine vinaigrette dressed greens.

Moose Masala 23 GF\$

Tender pieces of moose meat simmered in a curry sauce, served alongside fragrant turmeric rice and charred grilled vegetables. Accompanied by a sweet and tangy date chutney and served with grilled naan.

Please see reverse for choice of side (*), and allergy guide.








Choice of Side

Choose one of the following to accompany your meal:

House Frites 

Soup of the Day

Garden Salad **GF** 

House Salad (+\$4.00) **GF**     

Applicable to sides indicated with a red star (*)

Allergy Alert

Dishes with the following icons have or may contain the allergens listed.


Many of our dishes can be modified to accommodate allergies and certain dietary requests. Please inform your server of any allergies

Gluten free option available **GF**

Gluten free substitution available **GF\$**

Vegetarian 

Gluten 

Shellfish 

Fish 

Egg 

Peanut 

Tree Nut 

Soy 

Dairy 

Celery 

Sesame 

Here at JAG we believe music is created to be heard and not to be in the background. We hope you enjoy our selections.