

# Evening Menu

Served daily 5pm-10pm

## Appetizer

### Soup 11

Daily Offering

### Exile Caesar 17

Romaine lettuce tossed with house Caesar vinaigrette served on a grilled focaccia crouton, pecorino Romano, caper blossoms, lardons and anchovy fillets.

### Whipped Goat's Cheese

### & Tomato Salad 17

Confit Cherry tomatoes marinated with herbs and garlic on whipped goats' cheese with olive oil, red wine vinegar, rosemary roasted pistachio, and arugula.

### Street Corn 16

Corn sautéed with cumin and paprika. Generously slathered with roasted garlic butter, topped with crispy bacon, green onions, a sprinkle of feta and Cajun mayo drizzle.

### Crispy Salt Cod Cake 12

Salt cod cake encased in panko crust. Served with zesty roasted red pepper remoulade and house-pickled vegetables.

### Mushroom Toast 17

Sautéed local and button mushrooms, on toasted focaccia. Topped with white wine cream, parmesan, and peppery arugula.

### Pork Belly 18

Pork belly coated in soy maple glaze atop cauliflower purée. Topped with green onion, house pickle, and sesame.

### Wings 19.50

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

### Arancini 15

Panko crusted goat cheese and herb risotto. Served with herbed aioli and truffle dressed arugula.

### Pad Thai Brussels 16

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

### Mussels 18

Daily Offering

## Main

### Pasta

### Lamb Ragu Fettuccine 25

Sautéed lamb mince and aromatics with white wine jus. Tossed with fettuccine and topped with parmesan and gremolata.

### Seafood Spaghetti 34

Mix of shrimp, scallops, and mussels, perfectly balanced with mushrooms, onions, and sweet grape tomatoes. Tossed in a garlic lemon cream sauce, adorned with parmesan and a medley of fresh herbs.

### Mushroom Risotto 35

Creamy risotto with local and button mushrooms, truffled honey walnuts, and seasonal vegetables. Finished with parmesan, butter and fresh herbs.

### Plates

#### Plates served with seasonal vegetables

(Excluding JAG Burger)

### JAG Burger 24

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

Lettuce wrap option available.

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

### Romesco Cod 36

Cod topped with romesco crust. Served over orzo alla limone\*, and complimented by a drizzle of aromatic herb oil.

### Stuffed Chicken 36

Chorizo, cabbage, and panko-stuffed chicken breast nestled atop rustic skin-on garlic mashed potatoes.\* Finished with a rich pan jus.

### Lamb Shank 45

Tomato marsala braised lamb shank served with rustic skin-on garlic mashed potatoes.\* Topped with braise reduction and fresh herbs.

### Grilled Tenderloin 58

6oz beef tenderloin grilled to your preferred temperature. Accompanied by vibrant chimichurri, and a savory herb and goat cheese polenta cake.\* Topped with a zesty lemon caper compound butter and red wine demi.

### Braised Short Rib 41

Red wine braised short rib slow-cooked to perfection. Paired with rustic skin-on garlic mashed potatoes\*, and finished with demi-glace.

### Grilled Striploin 48

10oz house trimmed striploin grilled to your preferred temperature. Served with a bavarian potato salad, smoked paprika compound butter, and red wine demi.

### Wild Labrador Arctic Char 38

Blackened wild Labrador arctic char accompanied by herb and garlic roasted fingerling potato\* and herb aioli.

Non-Blackened Option Available\*\*

### Duck 43

Pan roasted duck breast served alongside turmeric rice pilaf with currents and almonds. Topped with blueberry gastrique.

Please see reverse for side dish substitutions (\*) and allergy guide.



## Substitutions

Swap your side\* out for any of the following items:

Fully Loaded Mashed Potato **GF** 

Garlic Mashed Potato **GF**  

Garlic & Herb Fingerling Potatoes **GF**  

Turmeric Rice **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**


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.

