



Lunch Menu

Served daily 11am-5pm (Monday - Friday)

Appetizer

Mussels 18  

Daily Offering

Soup 11

Daily Offering

Steak Salad 25  

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     

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





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.

Pad Thai Brussels 13     

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

Exile Caesar 17    

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

Wings 19.50    

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

Sandwiches

Grilled Chicken Sandwich 22   

Herb marinated chicken thighs grilled and topped with arugula, tangy pickles, crunchy slaw, and roasted pepper aioli, all nestled within a soft potato bun.*

Falafel Wrap 18   

Falafel and hummus wrapped with crisp lettuce, fresh tomato slices, jalapeños, and tangy pickles. Drizzled with sriracha mayo.*

Sautéed Mushroom Melt 20    

Sautéed local & button mushrooms on toasted focaccia, with white wine cream. Served open faced, and topped with parmesan, goat cheese and peppery arugula.*

Italian Deli & Zucchini Sandwich 20    

Prosciutto, salami and grilled zucchini with, grated parmesan, arugula, fresh tomato slices, and tangy pickles. Topped with herb mayo, and served on focaccia.*

Lamb Burger 25    

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.*

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 your choice of side.*

Lettuce wrap option available.

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

Moose Burger 26    

8oz moose burger, grilled and finished with red wine demi glace. Served on a toasted brioche bun with chimi-churri, smoked paprika butter and pecorino tossed arugula.*

Pastas

Pulled Pork Mac & Cheese 21  

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


Lamb Ragu Fettuccine 25   

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

Creamy Chicken Fettuccine 22  

Marinated chicken thighs, sautéed onion, garlic and fettuccine noodles, tossed with white wine and cream. Topped with parmesan, toasted bread crumb, and arugula.

Plates

Roasted Cod 23   

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  

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.

Breaded Fish & Chips 21    

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

Fish Cakes & Salad 19    

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

Moose Masala 23   

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 sides (*), 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 **or** option available
(Please ask your server)

GF

Vegetarian



Gluten



Fish / Shellfish



Egg



Peanut



Gluten free substitution available
(With extra charge)

GF\$

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.**