

EXILE

Lunch Menu

Served 11am-5pm (Monday - Friday)

Small Plates

Soup 11

Daily offering served with grilled bread.

Salt Cod Brandade Cakes 17

Deep fried cod cakes served with truffle and chive aioli.



Mussels 22

Steamed mussels with chorizo, white wine, garlic and shallots. Served with grilled bread.



Chickpea Shawarma Dip 17

Velvety hummus topped with crispy spiced chickpeas, tomato, tabbouleh, and garlic aioli. Served with grilled bread.



Wings 20

Tossed with smoky chipotle maple and served with pickled celery.



Tacos

Two tacos on flour tortillas, served with your choice of protein. Topped with pickled onion, purple cabbage, sesame, arugula and ancho crema.



Ahi Tuna Crudo 18

Grilled Mojo Chicken Thigh 16

Deep Fried Cod 17

Salads

Caesar 17

Romaine lettuce, bacon, brown butter croutons, Romano, anchovy fillet, and house made caesar vinaigrette.



Add Steak +9

Add Chicken +6

Big Jag Salad 17

Baby lettuces, cherry tomatoes, cucumber, rosemary pumpkin seeds, goat cheese, and maple stone-ground mustard vinaigrette.



Add (x2) salt cod cakes +4

Add Chicken +6

Watermelon Salad 17

Juicy watermelon, crumbled feta, red onion, cucumber, fresh mint, fresh basil, and olive oil. Topped with balsamic reduction.



Beet Carpaccio 17

Thinly sliced beets with mandarin orange slices, yogurt, fresh mint, goat cheese, honeyed dukkah, and olive oil.



Pasta

Moose Fettuccine 27

Moose Bolognese with bacon, mirepoix, tomato, and beef stock, served on a bed of fettuccine. Topped with herbed breadcrumb.



Smoky Chorizo Mac 'N' Cheese 23

Mac & cheese baked with grilled chorizo, and topped with herbed breadcrumb.



Shrimp Spaghetti 26

Spaghetti with sautéed shrimp, red onion, fresh garlic, and cherry tomatoes. Finished with olive oil, pesto, and arugula.



Please see reverse for Allergy Guide, and continued menu.

Entrees

All hand-helds are served with your choice of side

JAG Burger 25

House-ground 8oz beef patty, thick-cut bacon, caramelized onion mayo, tomato, lettuce, pickles and cheddar. Served on brioche.



Lettuce-wrapped option available

JAG Burgers are cooked to order and can take up to 20min to prepare.

Mojo Chicken Sammy 20

Grilled chicken thigh, marinated with citrus and spice. Topped with provolone, sundried tomato, arugula, pickled onion, and garlic aioli. Served on brioche.



Tempura Fish and Chips 23

Fried tempura battered cod (x2 pieces) served with house fries, lemon, and tartar sauce.



Lobster & Shrimp Roll 38

Lobster claw and tail with shrimp, dressed with dill aioli, pickled celery, sweet pepper, and tabasco. Served on a buttered and toasted roll.



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.



Horseradish Crusted Arctic Char 32

Served on top of a crispy cod cake, with dressed greens and citrus vinaigrette.



Moose Burger 26

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



Herbed Lemon & Parm Crusted Cod 26

Served with caramelized onion smashed potato, black olive tapenade, and dressed greens.



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

Choice of Side

Choose one of the following to accompany your hand-held meal:

House Fries	Jag Salad (+4)
Soup of the Day	Caesar Salad (+4)
Garden Salad	Watermelon Salad (+4)

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
Gluten free substitution available (With extra charge)	GF\$
Vegetarian	
Gluten	
Fish / Shellfish	
Egg	
Peanut	
Tree Nut	
Soy	
Dairy	
Celery	
Sesame	

Blackened Chicken Rice Bowl 22

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.

