

EXILE

Evening Menu

Served Daily 5pm - 10pm

Appetizer

Soup 11

Daily Offering

Beef Tartare 26

Capers, cornichon, shallot, preserved egg yolk and grilled bread.

GF\$ VOA

Tuna Poke 23

Poke marinated Ahi tuna, shallot, ginger lemongrass vinaigrette with crispy wontons.

GF\$ V A T F S

Thai Coconut Curry Mussels 22

Mussels steamed with red Thai curry, ginger, garlic, and shallots, served with grilled bread.

V A F S

Chickpea Shawarma Dip 17

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

GF\$ V A F

Seared Scallops 26

Corn purée, pickled radish, granola, crispy prosciutto.

V O A F S

Pork Belly Tacos 17

Sticky pork belly on a flour tortilla with pickled onion, purple cabbage, sesame, arugula, and ancho crema.

V O A F

Pad Thai Brussels 16

Crispy fried brussels tossed with pad thai sauce, topped with toasted peanuts and green onion.

V O F V A T F S

Caesar 14

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

V O A F S

Roasted Acorn Squash Salad 14

Rosemary and maple roasted squash, pecorino, pumpkin seeds, shaved red cabbage, pickled onion, mixed greens, maple and apple cider vinaigrette.

GF V

Roasted Beet Salad 13

Roasted beets, goat cheese, frosted pecans, red onion, arugula, pomegranate molasses, and olive oil.

GF V A F

Pasta

Lobster "Paella" Risotto 45

Lobster stock, arborio rice, butter poached lobster, and smoked paprika butter.

A F S

Moose Pappardelle 36

Moose Bolognese with bacon, mirepoix, tomato, and beef stock, served on pappardelle. Topped with herbed breadcrumb.

A F V

Mushroom Pappardelle 35

White wine cream with local mushrooms, shallots, and leek, served on pappardelle.

V A F

Seafood Spaghetti 36

Mix of shrimp, scallops and mussels, perfectly balanced with mushrooms, onion and sweet grape tomatoes, tossed in a garlic lemon cream sauce.

V A F S

3-Meat Lasagna Bolognese 36

Beef, pork, and lamb ragù braised in white wine demi-glace and tomato, layered with house-made pasta and ricotta, and finished with pecorino romano and garlic. Served with focaccia garlic bread.

A F V

Please see reverse for Allergy Guide, and continued menu.

Entrée

Entrees – All Served with Market Vegetables

Grilled House Trimmed Striploin 52

10oz striploin finished with red wine demi-glace and roasted garlic butter. Served with potato pavé - thinly sliced potato cooked with cream, caramelized onion, and Swiss cheese.



Pan Seared Tenderloin 65

6oz beef tenderloin, finished with brandied peppercorn demi cream and served with potato pavé - thinly sliced potato cooked with cream, caramelized onion, and Swiss cheese.



Add garlic sautéed prawns 15

Grilled Arctic Char 38

8oz char with ginger beurre blanc and wild rice pilaf.



Stuffed Chicken Supreme 38

Stuffed with sausage and sage dressing, and served with garlic smashed potatoes. Finished with a white wine pan reduction.



Dressing Crusted NL Cod 36

With white wine drawn butter on garlic smashed potatoes.



Seared Tuna Tataki 38

6oz tuna tataki with maple and tamari emulsion, pickled onions, and celery. Served with wild rice salad.



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 friendly *or* option available
(Please ask your server)

GF

Gluten friendly substitution available
(With extra charge)

GF\$

Vegetarian



Gluten



Fish / Shellfish



Egg



Peanut



Tree Nut



Soy



Dairy



Celery



Sesame



Red Wine-Braised Boneless Short-Rib 42

Served with garlic smashed potatoes, and almond parsley gremolata.



Braised Lamb Shank 47

Served with mint pistou, pomegranate molasses and potato pave - thinly sliced potato cooked with cream, caramelized onion, and Swiss cheese.



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