

EXILE

Lunch Menu

Served 11am-5pm (Monday - Friday)

Small Plates

Soup 11

Daily offering served with grilled bread.

Salt Cod Brandade Cakes 17

Pan fried cod cakes served with truffle and chive aioli.



Thai Coconut Curry Mussels 22

Mussels steamed with red Thai curry, ginger, 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.



Cod Tacos 17

Two pieces of deep fried cod on flour tortillas, with pickled onion, purple cabbage, sesame, arugula and ancho crema.



Pad Thai Brussels 16

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



Salads

Caesar 17

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



Add Steak +15

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

Roasted Acorn Squash Salad 17

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



Roasted Beet Salad 18

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



Pasta

3-Meat Lasagna Bolognese 28

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.



Smoky Chorizo Mac 'N' Cheese 23

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



Mushroom Spaghetti 26

Local mushroom, shallot, leek, and white wine cream.



Please see reverse for Allergy Guide, and continued menu.

Entrees

All hand-holds 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.

Exile Club 25

Roasted Turkey, bacon, tomato, arugula, red onion marmalade, and truffle aioli on grilled sour dough.



Tempura Fish and Chips 23

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



Moose Gyro Platter 24

Seasoned moose gyro meat with garlic yogurt, tomato, pickle, lettuce, red onion, served on grilled flatbread.



Moose Rogan Josh 26

Yogurt marinated moose, braised in a rich curry flavoured with onion, clove, cardamom, and cinnamon. Served with basmati rice, date chutney, and grilled naan.



Seared Arctic Char & Cod Cake 32

Seared arctic char and crispy cod cake on dijon cream, 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 chimi-churri, smoked paprika butter, and pecorino tossed arugula.



Prosciutto & Herb Crusted Cod 26

Served with smashed potato, red onion marmalade and dressed greens.



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

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

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