

EXILE

Lunch Menu

Served 11am-5pm (Monday - Friday)

Small Plates

Soup 11

Daily offering served with grilled bread.

Calabrian White Wine Mussels 23

NL mussels steamed in a fragrant white wine broth with garlic, shallots, and spicy Calabrian sausage, served with grilled focaccia.



Labneh Mezze 18

Creamy mint and cumin labneh topped with hot honey, pistachio dukkah, cured and roasted tomatoes, cucumber, and pickled radish. Served with grilled focaccia.



Pad Thai Brussels 16

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



Salads

Salad Proteins

Add Steak +15 | Add Chicken +6

Caesar 18

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



Warm Spinach Salad 18

Caramelized pears and walnuts on a bed of baby spinach, finished with raspberry vinaigrette.



Big Jag Salad 18

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



Watermelon Bocconcini 19

Pressed watermelon layered with bocconcini, pickled shallots, fresh mint and basil, caper blossoms, crisp prosciutto, and finished with balsamic.



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)



Gluten friendly substitution available
(With extra charge)



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.

Entrée

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.

Exile Club 25

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



Lobster BLT MP

Sea water-poached lobster with smoky bacon, tomato jam, avocado, baby arugula, and lemon aioli on toasted brioche. Served with fries.



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.



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 30

Seared Arctic char served over whipped labneh with cured and roasted tomatoes, roasted fingerling potatoes, broccolini, and chili crisp.



Pork Belly Bowl 25

Sticky pork belly served over steamed rice with fresh tomatoes, red cabbage, cucumber, and a soy-marinated jammy egg. Finished with cilantro and gochujang mayo.



Tempura Fish and Chips 23

Two pieces of crispy tempura-battered cod served with house fries, lemon, and tartar sauce.



Roasted Cod 28

Roasted Cod with olives, capers, thick cut bacon, and tomato. Served with Bavarian potato salad and topped with red wine vinaigrette dressed greens.



Blackened Chicken Rice Bowl 22

Blackened chicken on a bed of aromatic turmeric rice, black beans, onions, corn, peppers, and tomatoes. Topped with avocado slices, cilantro, and Cajun mayo.



Moroccan Chicken 22

Grilled Moroccan-marinated chicken breast served with tagine-spiced couscous and a sweet apricot-raisin sauce.



Moose Gyro Platter 24

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



Choice of Side

House Fries

Jag Salad (+4)

Soup of the Day

Caesar Salad (+4)

Garden Salad

Pasta

3-Meat Lasagna Bolognese 28

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



Chorizo & Lobster Mac 'N' Cheese MP

Creamy Mac 'N' Cheese baked with smoky chorizo and tender poached lobster, topped with crispy herbed breadcrumbs.



Mushroom Spaghetti 26

Local mushrooms tossed in a rich white wine cream sauce with shallots and leeks.

