

EXILE

Dinner Menu

Served Daily 5pm - 10pm

Small Plates

Soup 11

Daily offering served with grilled bread.

House Focaccia 4

Toasted Focaccia with extra virgin olive oil, balsamic vinegar and sea salt.



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.



Beef Carpaccio 25

Thinly sliced tenderloin with capers, preserved lemon, truffle vinaigrette, roasted sunflower seeds, pecorino, arugula, and olive oil.



Tuna Tartare 22

Fresh ahi tuna with capers, shallots, cucumber, parsley, and olive oil, served with whipped lemon ricotta and finished with Maldon sea salt.



Seared Scallops MP

Pan-seared scallops served with miso beurre blanc, furikake, puffed wild rice, pickled green apple, and shaved cucumber.



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.



Caesar 15

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



Warm Spinach Salad 14

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



Watermelon Bocconcini 16

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



Pork Belly 18

Sticky pork belly glazed with hot honey, topped with green onion, arugula, chili crisp, and a soy-marinated jammy egg.



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

Grilled House Trimmed Striploin 50

An 8 oz striploin served with duck fat-roasted fingerling potatoes, garlic confit, and red wine-thyme demi-glace.



Pan Seared Tenderloin 62

A tender 6 oz beef tenderloin finished with a brandied peppercorn demi-cream. Served with potato pavé.



Grilled Arctic Char 39

An 8 oz Arctic char served over chimichurri couscous with charred lemon and yogurt tartar sauce.



Chicken Supreme 36

Seared Frenched chicken supreme served over house-made frites with house chalet jus.



Roasted Cod 32

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



Tuna Niçoise 34

Seared tuna, served rare, with roasted fingerling potatoes, olives, soft egg, and pickled green bean salad with preserved lemon & truffle vinaigrette.



Lobster Thermidor MP

NL lobster poached in NL sea water, sautéed in a brandied cream sauce, gratinéed in the shell, and served with warm potato salad.



Half Rack of Herb-Crusted Lamb 52

Seared and roasted, served with salsa verde fingerling potatoes and minted chimichurri jus.



Turkish Braised Beef 42

Slow-braised beef chuck with onions, peppers, garlic, cumin, and cinnamon, served over lemon pea risotto and finished with apricot confit and natural jus.



Pasta

3-Meat Lasagna Bolognese 36

A rich beef, pork, and lamb ragù layered with pasta and ricotta, topped with pecorino Romano. Served with garlic bread.



Lemon Pea Risotto 26

Creamy risotto with sweet peas, whipped ricotta, preserved lemon, and pecorino.



Moose Pappardelle 35

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



Mushroom Pappardelle 33

Pappardelle tossed with local mushrooms, shallots, and roasted garlic in a rich herb and miso butter sauce, finished with crispy herbed breadcrumbs and pecorino.



Seafood Spaghetti Aglio e Olio 38

Spaghetti tossed with sautéed shrimp, scallops, and mussels, finished with garlic, olive oil, preserved lemon, shallots, and chili flakes.



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

