

The Evening in Exile

Served Daily from 5pm – 10pm

Appetizers

Soup

Daily Offering 10

Quinoa Salad (GF)

Quinoa | Feta | Olives | Peppers | Onion | Cucumber | Tomato | Greek Dressing | Greens 9/ 16

Grilled Street Corn (GF)

Cumin | Paprika | Cajun Mayo | Roasted Garlic Butter | Bacon | Green Onion | Feta 16

Crispy Salt Cod Cake

Panko Crusted Salt Cod Cake | Roasted Red Pepper Remoulade | House Pickle 12

Halloumi Caprese (GF)

Fried Halloumi | Tomato Jam | Basil | Balsamic 16

Mussel Toast

Chili Marinated Mussels | Grilled Sour Dough | Crema | Green Onion | Pickled Onion 14

Pad Thai Brussels

Fried Brussels | Pad Thai Sauce | Crushed Toasted Peanuts | Green Onion 16

Pork Belly

Sriracha Soy Maple Glaze | Pickle | Green Onion | Sesame | Cauliflower Purée 17

Arancini

Panko Crusted Smoked Cheddar and Herb Risotto | Marinara | Truffle Dressed Greens 15

Mains

Seafood Spaghetti

Shrimp | Scallops | Mussels | Mushroom | Onion | Grape Tomatoes | Garlic Lemon Cream | Parmesan | Herbs 34

Labrador Arctic Char

Blackened Wild Labrador Arctic Char | Bacon, Onion, and Fingerling Hash | Grilled Asparagus Dill Cream Sauce 36

Non-Blackened Option Available**

Stuffed Chicken

Pesto and Panko Stuffed Chicken | Rustic Skin-on Garlic Mashed Potato | Apple Braised Cabbage | Pan Jus 36

Romesco Cod

Romesco Crusted Atlantic Cod | Orzo Alla Limone | Herb Oil 35

Fried Mushroom Risotto (GF)

Butternut Squash | Asparagus | Walnuts | Herbs | Parmesan

Grilled Tenderloin (GF)


8oz Grilled Tenderloin | Chimichurri | Herb and Goat Cheese Polenta Cake | Lemon Caper Compound Butter | Broccolini | Marinated Grape Tomato 58

Braised Short Rib (GF)

Red Wine Braised Short Rib | Green Pea and Mint Purée | Butternut Squash Succotash | Demi Glace

Ramen

Vegetable Broth | Egg | Nori | Carrot | Corn | Green Onion | Tempura Mushroom

Add Pork Belly 8 

Add Tofu 6 

Lamb Shank (GF)

Tomato Marsala Braised Lamb Shank | Rustic Skin-On Garlic Mashed Potato | Braise Reduction | Herbs | Grilled Asparagus

Duck (GF)

Pan Roasted Duck Breast | Sweet Potato Purée | Blueberry Gastrique | Blistered Tomatoes | Spinach 35

Allergies & Substitutions

Please inform your server of any allergies. Many of our dishes can be altered to accommodate allergies and certain dietary requests. Ask your server for more information.

Red Symbol Contains Allergen

Grey Symbol Contact with Allergen

(GF) Gluten free option available (Please inform your server)

(GF\$) Gluten free bread available for \$2



Vegetarian



Gluten



Dairy



Egg



Shellfish



Fish



Celery



Soy



Peanut



Sesame



Tree Nut

Here at JAG we believe music is created to be heard and not be in the background.

We hope you enjoy our selections.

Al Stule