



EXILE




Evening Menu




Served daily 5pm-10pm






Appetizer

Soup 11
Daily Offering






Quinoa Salad 9/16 GF  
A blend of quinoa, feta, olives, peppers, onion, cucumber, and tomato. Drizzled with zesty Greek dressing and topped with greens.

Street Corn 16 GF   
Corn sautéed with cumin and paprika. Generously slathered with roasted garlic butter, topped with crispy bacon, green onions, a sprinkle of feta and Cajun mayo drizzle.

Crispy Salt Cod Cake 12   
Salt cod cake encased in panko crust. Topped with zesty roasted red pepper remoulade and served with house pickle.

Halloumi Caprese 16 GF     
Crispy fried halloumi and fresh tomato slices, paired with sweet tomatillo jam, fresh basil leaves, and balsamic drizzle.

Mussel Toast 14    
Chili marinated mussels atop grilled sour dough with crema drizzle. Finished with green onion and pickled onion.

Pad Thai Brussels 16     
Crispy fried brussels tossed in pad thai sauce. Topped with toasted peanuts and green onion.




Pork Belly 18   
Pork belly coated in soy maple glaze atop cauliflower purée. Topped with green onion, house pickle, and sesame.

Arancini 15     
Panko crusted smoked cheddar and herb risotto. Served with marinara and truffle dressed greens.




Mussels 18  
Daily Offering



Main


Seafood Spaghetti 34    
Mix of shrimp, scallops, and mussels, perfectly balanced with mushrooms, onions, and sweet grape tomatoes. Tossed in a garlic lemon cream sauce, adorned with parmesan and a medley of fresh herbs.

Stuffed Chicken 36   
Pesto and panko-stuffed chicken breast nestled atop rustic skin-on garlic mashed potatoes* and accompanied by apple-braised cabbage. Finished with a rich pan jus.

Romesco Cod 36    
Cod topped with romesco crust. Served over orzo alla limone*, and complimented by a drizzle of aromatic herb oil.

Lamb Shank 45 GF   
Tomato marsala braised lamb shank served with rustic skin-on garlic mashed potatoes* and grilled asparagus. Topped with braise reduction and fresh herbs





Fried Mushroom Risotto 35 GF   
Creamy risotto with a blend of butternut squash, tender asparagus, crunchy walnuts, and fragrant herbs. Crowned with parmesan, and tempura fried mushrooms.

Grilled Tenderloin 58 GF 
6oz beef tenderloin grilled to your preferred temperature. Accompanied by vibrant chimichurri, a savory herb and goat cheese polenta cake*, garlic broccolini, and marinated grape tomatoes. Topped with a zesty lemon caper compound butter.


Braised Short Rib 41 GF   
Red wine braised short rib slow-cooked to perfection. Paired with a vibrant green pea and mint puree, a butternut squash succotash*, and finished with demi-glace and parsnip chips.

Ramen 26     
Ramen noodles in flavorful vegetable broth with boiled egg, delicate nori strips, crisp carrots, sweet corn, green onions, and tempura fried mushrooms.

Add Pork Belly 8 
Add Tofu 6 

Wild Labrador Arctic Char 38    
Blackened wild Labrador arctic char accompanied by a hearty hash of bacon, onion, and fingerling potatoes*. Paired with grilled asparagus and topped with a luscious dill cream.

Non-Blackened Option Available**

Duck 43 GF 
Pan roasted duck breast served alongside velvety sweet potato purée*, blistered tomatoes and spinach. Topped with blueberry gastrique.

Please see reverse for side dish substitutions (*) and allergy guide.




Substitutions

Swap your side* out for any of the following items:

Fully Loaded Mashed Potato **GF** 

Garlic Mashed Potato **GF**  

Garlic & Herb Fingerling Potatoes **GF**  

Sweet Potato Puree **GF**  

Turmeric Rice **GF** 

Applicable to sides indicated with a red star (*)


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 free option available **GF**


Vegetarian 


Gluten 

Shellfish 


Fish 


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.