

GOURMET STARTERS

Bacon wrapped scallops maple glazed, served with crouton	17
Traditional Caesar salad*** Roman lettuce heart, homemade dressing, maple smoked bacon, olive oil croutons, parmesan shavings	12
Artisan Salad*** Roman lettuce heart, bacon, tomato, croutons, Italian dressing	12
Cheese fritters corn and sesame seed crust served with apple and bacon compote	13
Seafood au gratin	15
Escargots au gratin sauteed bacon and tomatoes	15
Grizzly smoked salmon** arugula, tartar sauce and crouton	13
Cheese crust calamari aioli sauce	15
Mac & Cheese	12
Oysters with saffron rouille au gratin braised shallots, bacon and parmesan	12
Cauliflower and mushroom risotto style with crouton*	11
Shrimp cocktail **	13
Crispy phyllo pastry stuffed with fruit and nut curry* roasted mushrooms, aromatic herb cream, served with grape tomato and basil compote	14
Chicken wings Buffalo or smoked Saint-Laurent sauce, served with creamy poulette sauce	6 for 10 12 for 18 18 for 26

SOUPS

Seafood chowder**	13
Caramelized French onion soup with Jalsberg	11
Potato and corn chowder *	9
Stimpson clam and fish soup** crouton and saffron rouille	12

TARTARS AND CARPACCIO

STARTER	MAIN (served with Caesar salad and fries)	
17	32	Signature beef tartare onions, parsley, capers, pickles, homemade mayo
17	32	Italien beef tartare onions, capers, calabrese, pickles, basil, parmesan
17	32	Double salmon tartare fresh and smoked salmon, capers, onions, dill, lemon juice, olive oil
17	32	Beef carpaccio parmesan, capers, basil, olive oil, pommes paille and foccacia crouton

FRESH OYSTERS

For 3	12
For 6	20
For 12	32

To satisfy your taste buds, match your oysters with a glass of white wine.

FROM THE GRILL

Angus certified and superior quality aged on site (for at least 40 days). Grilled on our maple wood barbecue.

Served with Caesar salad, side dish and sauce of your choice.

Side dishes

Yukon gold French fries, oven baked potato, butter and garlic potato puree or pilaf rice.

Sauces

Bacon bordelaise sauce or roasted pepper sauce, chimichurri (+4\$), bacon jam (+4\$) or blue cheese mayo(+4\$)

Rib eye steak, 16 oz/453 g	52	Chicken and beer sausage brochette	27
Filet mignon, 7 oz/200 g	46	BBQ pork ribs, Brigade sauce Half / Full	25 / 35
New York strip steak, 12 oz/340 g	42	Boston steak on poutine Îsle-aux-Grues cheddar, chimichurri sauce	33
Flank steak, 7 oz/200 g	35	Beef burger Îsle-aux-Grues cheddar, bacon jam, Saint-Laurent Gin mayonnaise	20
Boston, 8 oz/220 g	32	Vegan burger* onion confit, guacamole, arugula, smoked gouda, chipotle mayonnaise	20
Wagyu Flank steak, 7 oz/200 g	60		
Tomahawk for 2, 49 oz/1,4 kg	130		
Nagano pork filet mignon acorn squash casserole, bacon apple	29		

SIDE DISHES

Garlic bread au gratin to share	7	Parmesan Yukon gold shoestring fries	6
Sweet potato French fries with maple glaze	6	Onion rings	6
Pilaf rice	4	Pan-fried noble mushrooms	9
Poutine	7	Stuffed oven baked potato	6

CLASSICS

Shrimp linguine sauteed with bacon and Alfredo sauce	31
Pan fried walleye garnished with almonds, lemon and brown butter served with pilaf rice and artisan salad	35
Fish and chips with tartar sauce	2 pieces 26 3 pieces 32
Butterflied shrimps rice and Caesar salad	35
Roasted scallops rice and Caesar salad	45
Steamed mussels with fries smoked salmon cream or mariniere	26
Caesar salad** with maple glazed chicken wrapped with bacon, Roman lettuce heart, Caesar dressing, bacon, olive oil croutons, parmesan shavings	27
Spaghetti meat sauce grilled vegetables and pesto	19

NACHOS

SMALL	LARGE	
12	17	The 132 salsa, Monterey Jack cheese, nacho cheese, green onions, sour cream
15	22	The Rio Grande salsa, pico de gallo, chili con carne, Monterey Jack and nacho cheese, sour cream
18	25	The Petit Matane Nordic shrimp, salsa, pico de gallo, Monterey Jack and nacho cheese , sour cream
15	22	*The Chili Con Tofu vegan chili, salsa, pico de gallo, guacamole, vegan mozzarella
-	9	*Corn Chips Basket served with guacamole, pico de gallo and salsa

Your nachos will never taste better than with a microbrewery beer.

PIZZAS

Gluten-free, vegan and keto. Available in small version only.

	S	M	L
Margherita homemade sauce, mozzarella and fresh basil	15	21	26
Napolitana tomato sauce, mozzarella, anchovies, black olives, oregano, olive oil	15	21	26
Peppe homemade sauce, pepperonis, mozzarella	15	21	26
Three cheeses homemade sauce, Isle-aux-Grues cheddar, parmesan, mozzarella garnished with arugula and grape tomato compote	18	23	28
All dressed homemade sauce, mozzarella, pepperoni, onions, green pepper, mushrooms	18	23	28
Veggie homemade sauce, onions, fresh tomatoes, sweet peppers, mushrooms, olives, basil	17	22	27

S M G

20 28 34

Brigade 225
homemade sauce, mozzarella, pepperoni, homemade sausage, bacon, onions, tomatoes, sweet peppers, mushrooms, olives

20 28 34

Shrimp
tomato pesto cream sauce , basil, bacon, onions, mozzarella

18 24 29

South-West
smoked chicken, BBQ sauce, smoked Gouda, onions, jalapeno, cilantro

23 N/D N/D

***Vegan**
cauliflower crust, grape tomato compote, roasted zucchini, onions, sweet peppers, homemade mozzarella

20 26 32

Steak
thin slices grilled beef, cooking juice gravy, cheese, mushrooms, onions garnished with blue cheese cream

20 27 33

Regina
homemade sauce, prosciutto, mozzarella, grilled zucchini, aragula, olive oil, balsamic vinegar

21 27 33

Grizzly
smoked salmon, red onions, fresh cream, dill, chives, fried capers

Vegan* Keto** Vegan and keto***

FOR LITTLE HUMANS For kids 12 and under. Beverage included.

Steak fries and salad	17
Mini burgers (3) fries and salad	8
Chicken strips fries and salad	8
Pepperoni pizza	7
Pasta tomato sauce or bolognese	7
Mac & Cheese	7

HOMEMADE SWEETS

12	Devil's Tooth dark chocolate espresso cake, layered with butter ganache, sucre à la crème, coconut and roasted pecans, hazelnut liquor chantilly
12	*Chocolate Decadent
12	The Divine Lemon-Raspberry lemon cake layered with raspberries, cream cheese icing
10	Carrot cake cream cheese icing, maple pineapple cream
12	Classic cheesecake raspberry coulis
9	Crème brûlée shortbread
8	*Mango sorbet

Try one of our alcohol based coffees as an alternative for dessert.