

## GOURMET STARTERS

<b>Bacon wrapped scallops</b> maple glazed, served with crouton	17
<b>Traditional Caesar salad***</b> Roman lettuce heart, homemade dressing, maple smoked bacon, olive oil croutons, parmesan shavings	12
<b>Artisan Salad***</b> Roman lettuce heart, bacon, tomato, croutons, Italian dressing	12
<b>Cheese fritters</b> corn and sesame seed crust served with apple and bacon compote	13
<b>Seafood au gratin</b>	Market price
<b>Escargots au gratin</b> sauteed bacon and tomatoes	15
<b>Grizzly smoked salmon**</b> arugula, tartar sauce and crouton	13
<b>Cheese crust calamari</b> aioli sauce	15
<b>Mac &amp; Cheese</b>	12
<b>Fried oysters</b> served on a bed of ratatouille	12
<b>Oysters with saffron rouille au gratin</b> braised shallots, bacon and parmesan	13
<b>Cauliflower and mushroom risotto style with crouton*</b>	13
<b>Shrimp cocktail **</b>	13
<b>Crispy phyllo pastry stuffed with fruit and nut curry*</b> roasted mushrooms, aromatic herb cream, served with grape tomato and basil compote	14
<b>Chicken wings</b> 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
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17	32
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**Signature beef tartare**  
onions, parsley, capers, pickles, homemade mayo,  
served with Caesar salad and fries

17	32
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**Italien beef tartare**  
onions, capers, calabrese, pickles, basil, parmesan,  
served with Caesar salad and fries

17	32
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**Double salmon tartare**  
fresh and smoked salmon, capers, onions, dill, lemon juice, olive oil,  
served with Caesar salad and fries

19	34
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**Beef carpaccio**  
thin slices of New York strip steak,  
parmesan, capers, basil, olive oil, pommes paille and foccacia crouton  
served with Caesar salad

## 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 Certified Angus beef of 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,

To prevent food waste, fries are served in modest portion sizes but are unlimited, just ask your waiter or waitress for more!

Rib eye steak, 16 oz/453 g	54	Chicken and beer sausage brochette	29
Filet mignon, 7 oz/200 g	48	Smoked 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	36
Flank steak, 7 oz/200 g	36	Beef burger	21
Boston, 8 oz/220 g	34	Îsle-aux-Grues cheddar, bacon jam, Saint-Laurent Gin mayonnaise	
Wagyu Flank steak, 7 oz/200 g	64	Vegan burger*	21
Tomahawk for 2, 49 oz/1,4 kg	130	onion confit, guacamole, arugula, smoked vegan gouda, chipotle mayonnaise	
Nagano pork filet mignon acorn squash casserole, bacon apple	29		

## SIDE DISHES

Garlic bread au gratin to share	7	Chimichurri	4
Sweet potato French fries with maple glaze	6	Bacon jam	4
Pilaf rice	4	Roasted pepper sauce	4
Poutine	8	Bacon bordelaise sauce	4
Poutine gravy	3	Blue cheese mayonnaise	4
Parmesan Yukon gold shoestring fries	6	Sauce poulet	4
Onion rings	6	Lemon butter or garlic butter	4
Pan-fried noble mushrooms	9	Sour cream	4
Stuffed oven baked potato	7	Guacamole	5.50
		Salsa	4

# CLASSICS

<b>Shrimp linguine sauteed with bacon and Alfredo sauce</b>	31
<b>Pan fried walleye</b> garnished with almonds, lemon and brown butter served with pilaf rice and served with artisan salad	39
<b>Halibut filet</b> Pan-fried halibut filet, saffron and citrus butter, acini di pepe sautéed with sun-dried tomatoes, leeks, lemon and served with artisan salad	41
<b>Fish and chips with tartar sauce</b>	2 pieces 26 3 pieces 32
<b>Butterflied shrimps</b> rice and Caesar salad	35
<b>Roasted scallops</b> rice and Caesar salad	45
<b>Steamed mussels with fries</b> smoked salmon cream or mariniere	26
<b>Caesar salad**</b> with maple glazed chicken wrapped with bacon, Roman lettuce heart, Caesar dressing, bacon, olive oil croutons, parmesan shavings	27
<b>Spaghetti meat sauce</b> grilled vegetables and pesto	19

# NACHOS

SMALL	LARGE	
13	18	<b>The 132</b> salsa, Monterey Jack cheese, nacho cheese, green onions, sour cream
16	23	<b>The Rio Grande</b> salsa, pico de gallo, chili con carne, Monterey Jack and nacho cheese, sour cream
19	26	<b>The Petit Matane</b> Nordic shrimp, salsa, pico de gallo, Monterey Jack and nacho cheese , sour cream
16	23	<b>*The Chili Con Tofu</b> vegan chili, salsa, pico de gallo, guacamole, vegan mozzarella
-	10	<b>*Corn Chips Basket</b> 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 are only available in smalls.

	S	M	L
<b>Margherita</b> homemade sauce, mozzarella and fresh basil	15	21	26
<b>Napolitana</b> tomato sauce, mozzarella, anchovies, black olives, oregano, olive oil	15	21	26
<b>Peppe</b> homemade sauce, pepperonis, mozzarella	15	21	26
<b>Three cheeses</b> homemade sauce, Isle-aux-Grues cheddar, parmesan, mozzarella garnished with arugula and grape tomato compote	18	23	28
<b>All dressed</b> homemade sauce, mozzarella, pepperoni, onions, green pepper, mushrooms	18	23	28
<b>Veggie</b> 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 onion, fresh cream, dill, chives, fried capers

Vegan\*

Keto\*\*

Vegan and keto\*\*\*

## FOR LITTLE HUMANS

For kids 12 and under.  
Includes a beverage

<b>Steak</b> fries and salad	18
<b>Mini burgers (3)</b> fries and salad	9
<b>Chicken strips</b> fries and salad	9
<b>Pepperoni pizza</b>	8
<b>Pasta</b> tomato sauce or bolognese	8
<b>Mac &amp; Cheese</b>	8
<b>Neapolitan ice cream</b> drizzled with chocolate syrop, topped with oreos and caramel chips	1 scoop 4.25 2 scoops 5.25

## HOMEMADE SWEETS

12	<b>Devil's Tooth</b> dark chocolate espresso cake, layered with butter ganache, sucre à la crème, coconut and roasted pecans, hazelnut liquor chantilly
12	<b>*Vegan Chocolate Decadent</b> Chocolate pavé, a layer of crunchy chocolate rice. almond nougatine, raspberry sorbet and Bavarian tofu cream
12	<b>Brigade's Smore's</b> (limited time only) Triple sec ladyfinger cookie base, covered with roasted marshmallows, melted chocolate, another layer of Tia Maria ladyfinger cookies, topped with vanilla ice cream and salted caramel chips
12	<b>The Divine Lemon-Raspberry</b> lemon cake layered with raspberries, cream cheese icing
12	<b>The Indecisive</b> Our classic cheesecake topped with our carrot cake with cream cheese icing, apple butter brandy compote, garnished with tempura fried julienned apples
10	<b>Crème brûlée</b> shortbread
9	<b>*Mango sorbet</b>