

GOURMET STARTERS

Smoked bacon wrapped and maple glazed scallops	17
Traditional Caesar salad*** romaine wedge, homemade dressing, maple smoked bacon, olive oil croutons, parmesan shavings	12
Artisan Salad*** romaine wedge, bacon, tomato, croutons, Italian dressing	12
Cheese fritters corn and sesame seed crust served with apple and bacon compote	13
Scallops in creamy wine sauce au gratin, sided with marinated julienne	15
Escargots au gratin pan seared with fresh tomatoes, bacon and onion	15
Half split broiled lobster stuffed with scallops in mornay sauce	19
Grizzly smoked salmon** arugula, tartar sauce, focaccia crouton	13
Parmesan crust calamari aioli sauce	15
Mac & Cheese	12
Crispy fried oysters garden fresh ratatouille	12
Oven baked oysters with rouille and sharp cheddar braised shallots, bacon and parmesan	13
Cauliflower and mushroom risotto style* focaccia crouton	13
Jumbo black tiger prawn cocktail **	13
Crispy phyllo pastry stuffed with fruit and nut curry* roasted King Oyster mushrooms, herb cream, served with grape tomato and basil compote	14
Chicken wings	6 for 13
buffalo or smoked Saint-Laurent sauce, served with creamy poulette sauce	12 for 21
	18 for 29

Vegan* Keto** Vegan and keto***

SOUPS

Seafood chowder**	13
Rich French onion soup with Jalsberg	11
Sweet corn chowder *	9
Clam and fish soup** saffron rouille on focaccia crisp	12

TARTARS AND RAW BAR

STARTER | MAIN

17 32

Signature beef tartare
onions, parsley, capers, pickles, homemade mayo,
served with Caesar wedge and fries

17 32

Italien beef tartare
onions, capers, calabrese, pickles, basil, parmesan,
served with Caesar wedge and fries

17 32

Double salmon tartare
fresh and smoked salmon, capers, onions, dill, lemon juice, olive oil,
served with Caesar wedge and fries

19 34

Beef carpaccio
thin slices of steak sirloine,
parmesan, capers, basil, olive oil, pommes paille and foccacia crouton
served with Caesar wedge

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 aged on site. Grilled on our hard wood flame.

Served with Caesar wedge and choice of side and sauce.

Sides

Yukon gold home fries, baked potato, creamy house spud mash or rice pilaf.

Sauces

Bacon bordelaise sauce or roasted pepper corn sauce,

To prevent food waste, half-serving of fries are served but seconds are available, just ask your waiter or waitress for more!

Rib eye steak, 16 oz/453 g	54	Chicken and sausage Kabob	30
Filet mignon, 7 oz/200 g	48	Grilled octopus	52
New York strip steak, 12 oz/340 g	43	salsa verde, served with smoked sweet potato, chickpeas and jalapeño purée	
Flank steak, 7 oz/200 g	38	Smoked BBQ pork ribs, Brigade sauce	
Boston, 8 oz/220 g	34	half rack / full rack	25 / 35
Wagyu Flank steak, 7 oz/200 g	65	Loaded poutine	36
Tomahawk for 2, 49 oz/1,4 kg	130	grilled Boston steak on a poutine	
Nagano pork filet mignon	29	Beef burger	22
squash, bacon and apple casserole		Îsle-aux-Grues sharp cheddar, bacon jam, Saint-Laurent Gin mayonnaise	
House duck and apple sausage	28	Vegan burger*	21
onion blossom, cornbread, served with mustard and chive dip		onion confit, guacamole, arugula, smoked vegan gouda, chipotle mayonnaise	

SIDE DISHES

Garlic bread au gratin to share	7	Chimichurri	4
Yukon gold fries	5	Bacon jam	4
Sweet potato fries, maple glazed	6	Roasted pepper corn sauce	4
Rice Pilaf	4	Bacon bordelaise sauce	4
Poutine	8	Sour cream poulette	4
Poutine sauce	3	Blue cheese mayonnaise	4
Parmesan loaded shoestring fries	6	Hot lemon or garlic butter	4
Onion rings	6	Sour cream	4
Pan-fried mushrooms	9	Guacamole	5.50
Loaded baked potato	7	Salsa	4

CLASSICS

Sauteed shrimp linguine in bacon and Alfredo sauce	35
Pan fried walleye garnished with almonds, lemon and brown butter served with pilaf rice and served with artisan wedge	39
Halibut filet pan-fried halibut filet, saffron and citrus butter, acini di pepe sautéed with sun-dried tomatoes, leeks, lemon and served with artisan wedge	41
House fried fish and chips with tartar sauce	2 pieces 26 3 pieces 32
Butterflied baked shrimp pilaf rice and Caesar wedge	36
Pan roasted scallops pilaf rice and Caesar wedge	45
Wine steamed mussels with fries smoked salmon cream or mariniere style	29
Chicken Caesar salad** chicken breast stuffed with house sausage meat, wrapped in bacon and rubbed in our Brigade seasoning. Then given a slow roast. Served with Caesar wedge	27
Spaghetti covered in meat sauce and pan seared fresh vegetables and pesto	19

HOUSE FRIED NACHOS

SMALL	LARGE	
13	18	The 132 corn chips, salsa, Monterey Jack cheese, house cheese sauce, green onions, sour cream
16	23	The Rio Grande corn chips, salsa, pico de gallo, chili con carne, Monterey Jack and house cheese sauce, sour cream
22	29	The Petit Matane corn chips, Northern baby shrimp, salsa, pico de gallo, Monterey Jack and house cheese sauce, sour cream
16	23	*The Chili Con Tofu corn chips, vegan chili, salsa, pico de gallo, guacamole, vegan mozzarella
-	10	*Corn Chips Basket served with guacamole, pico de gallo and salsa

Your nachos couldn't be any better than with a microbrewery beer.

PIZZAS

Gluten-free, vegan and keto are only available in smalls.

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

S M L

20 28 34

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

24 32 38

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, vegan mozzarella

20 26 32

Steak
thin slices grilled beef, jus sauce, cheese, mushrooms, onions garnished with blue cheese cream

20 27 33

Regina
house pizza 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

Steak fries and salad	18
Mini burgers (3) fries and salad	9
Chicken tenders fries and salad	9
Pepperoni pizza	8
Pasta tomato sauce or meat sauce	8
Mac & Cheese	8
Neapolitan ice cream drizzled with chocolate syrop, topped with oreos and brittled caramel	1 scoop 4.25 2 scoops 5.25

JAW DROPPING DESSERTS

13	Devil's Tooth dark chocolate espresso cake, glazed with butter ganache, sucre à la crème, coconut and roasted pecans, hazelnut liquor chantilly
13	*Decadent Vegan Chocolate Mousse Cake chocolate pavé, a layer of crunchy chocolate rice crust, almond nougatine, raspberry sorbet and tofu creme Bavaroise
13	Brigade Spiked Smore's (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 brittle
13	Lemon Rasberry Devine lemon pound cake layered in sweet creamy cheese and raspberries
13	The Indecisive our cheesecake topped with layers of carrot cake and fluffycheese icing, apple butter brandy compote, garnished with tempura fried julienned apples
12	Smoky delight Fresh apple salsa, submerged in a maple wood Smoked Trinity Cream, chipotle tuile
10	*Mango sorbet