

# GOURMET STARTERS

<b>Smoked bacon wrapped and maple glazed scallops</b>	19
<b>Traditional Caesar salad***</b> romaine wedge, homemade dressing, maple smoked bacon, olive oil croutons, parmesan shavings	13
<b>Artisan Salad***</b> romaine wedge, bacon, tomato, croutons, Italian dressing	13
<b>Cheese fritters</b> corn and sesame seed crust served with apple and bacon compote	14
<b>Scallops in creamy wine sauce</b> au gratin, sided with marinated julienne	16
<b>Escargots au gratin</b> pan seared with fresh tomatoes, bacon and onion	16
<b>Half split broiled lobster</b> stuffed with scallops in mornay sauce	21
<b>Grizzly smoked salmon**</b> arugula, tartar sauce, focaccia crouton	14
<b>Parmesan crust calamari</b> aioli sauce	16
<b>Mac &amp; Cheese</b>	13
<b>Oven baked oysters with rouille and sharp cheddar</b> braised shallots, bacon and parmesan	14
<b>Cauliflower and mushroom risotto style*</b> focaccia crouton	14
<b>Jumbo black tiger prawn cocktail **</b>	14
<b>Crispy phyllo pastry stuffed with fruit and nut curry*</b> roasted King Oyster mushrooms, herb cream, served with grape tomato and basil compote	15
<b>Chicken wings</b> buffalo or smoked Saint-Laurent sauce, served with creamy poulette sauce	6 for 13 12 for 22 18 for 30

Vegan\*    Keto\*\*    Vegan and keto\*\*\*

## SOUPS

Seafood chowder**	15
Rich French onion soup with Jalsberg	13
Sweet corn chowder *	10
Clam and fish soup** saffron rouille on focaccia crisp	14

## TARTARS AND RAW BAR

### STARTER | MAIN

18      34

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

18      34

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

18      34

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

20      38

**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	22
For 12	34

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	56	Chicken and sausage Kabob	32
Filet mignon, 7 oz/200 g	48	Grilled octopus	52
New York strip steak, 12 oz/340 g	45	salsa verde, served with smoked sweet potato, chickpeas and jalapeño purée	
Flank steak, 7 oz/200 g	39	Smoked BBQ pork ribs, Brigade sauce	
Boston, 8 oz/220 g	35	half rack / full rack	26 / 36
Wagyu Flank steak, 7 oz/200 g	70	Loaded poutine	39
Tomahawk for 2, 49 oz/1,4 kg	140	grilled Boston steak on a poutine	
Nagano pork filet mignon	30	Beef burger	22
squash, bacon and apple casserole		Îsle-aux-Grues sharp cheddar, bacon jam, Saint-Laurent Gin mayonnaise	
		Vegan burger*	22
		onion confit, guacamole, arugula, smoked vegan gouda, chipotle mayonnaise	

## SIDE DISHES

Garlic bread au gratin to share	8	Chimichurri	5
Yukon gold fries	5	Bacon jam	6
Sweet potato fries, maple glazed	6	Roasted pepper corn sauce	5
Rice Pilaf	4	Bacon bordelaise sauce	5
Poutine	9	Sour cream poulette	5
Poutine sauce	3	Blue cheese mayonnaise	6
Parmesan loaded shoestring fries	6	Hot lemon or garlic butter	4
Onion rings	6	Sour cream	4
Pan-fried mushrooms	10	Guacamole	6
Loaded baked potato	7	Salsa	5

# CLASSICS

<b>Sauteed shrimp linguine in bacon and Alfredo sauce</b>	36
<b>Pan fried walleye</b> garnished with almonds, lemon and brown butter served with pilaf rice and served with artisan wedge	40
<b>House fried fish and chips with tartar sauce</b>	2 pieces 27 3 pieces 34
<b>Butterflied baked shrimp</b> pilaf rice and Caesar wedge	38
<b>Pan roasted scallops</b> pilaf rice and Caesar wedge	46
<b>Wine steamed mussels with fries</b> smoked salmon cream or mariniere style	30
<b>Chicken Caesar salad**</b> 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	28
<b>Spaghetti covered in meat sauce and pan seared</b> fresh vegetables and pesto	20

# HOUSE FRIED NACHOS

SMALL	LARGE	
14	18	<b>The 132</b> corn chips, salsa, Monterey Jack cheese, house cheese sauce, green onions, sour cream
17	24	<b>The Rio Grande</b> corn chips, salsa, pico de gallo, chili con carne, Monterey Jack and house cheese sauce, sour cream
24	31	<b>The Petit Matane</b> corn chips, Northern baby shrimp, salsa, pico de gallo, Monterey Jack and house cheese sauce, sour cream
18	25	<b>*The Chili Con Tofu</b> corn chips, vegan chili, salsa, pico de gallo, guacamole, vegan mozzarella
-	11	<b>*Corn Chips Basket</b> 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
<b>Margherita</b> house pizza sauce, mozzarella and fresh basil	16	22	27
<b>Napolitana</b> house pizza sauce, mozzarella, anchovies, black olives, oregano, olive oil	16	22	27
<b>Peppe</b> house pizza sauce, pepperonis, mozzarella	16	22	27
<b>Three cheeses</b> house pizza sauce, Îsle-aux-Grues cheddar, parmesan, mozzarella garnished with arugula and grape tomato compote	19	24	29
<b>All dressed</b> house pizza sauce, mozzarella, pepperoni, onions, green pepper, mushrooms	19	24	29
<b>Veggie</b> house pizza sauce, onions, fresh tomatoes, sweet peppers, mushrooms, olives, basil	18	23	28

**S      M      L**

21      29      35

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

25      33      39

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

19      25      30

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

24      N/D      N/D

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

21      27      33

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

21      28      34

**Regina**  
house pizza sauce, prosciutto, mozzarella, grilled zucchini, aragula, olive oil, balsamic vinegar

22      28      34

**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	20
<b>Mini burgers (3)</b> fries and salad	11
<b>Chicken tenders</b> fries and salad	11
<b>Pepperoni pizza</b>	9
<b>Pasta</b> tomato sauce or meat sauce	9
<b>Mac &amp; Cheese</b>	9
<b>Neapolitan ice cream</b> drizzled with chocolate syrop, topped with oreos and brittled caramel	1 scoop 4.50 2 scoops 5.50

## JAW DROPPING DESSERTS

14	<b>Devil's Tooth</b> dark chocolate espresso cake, glazed with butter ganache, sucre à la crème, coconut and roasted pecans, hazelnut liquor chantilly
14	<b>*Decadent Vegan Chocolate Mousse Cake</b> chocolate pavé, a layer of crunchy chocolate rice crust, almond nougatine, raspberry sorbet and tofu creme Bavaroise
14	<b>Brigamisu</b> our take on the traditional tiramisù, divine chocolate brownie, creamy cheese espresso stuffed heart, dark chocolate disk, cannoli crisps, butter tuile
14	<b>Lemon Rasberry Devine</b> lemon pound cake layered in sweet creamy cheese and raspberries
14	<b>The Indecisive</b> our cheesecake topped with layers of carrot cake and fluffycheese icing, apple butter brandy compote, garnished with tempura fried julienned apples
13	<b>Smoky delight</b> Fresh apple salsa, submerged in a maple wood Smoked Trinity Cream, chipotle tuile
11	<b>*Mango sorbet</b>