

GOURMET STARTERS

Smoked bacon wrapped and maple glazed scallops	19
Salmon Tataki Torched salmon loin, salsa verde, brunoise cucumber, nori lime mayo, compressed watermelon, juliennes fried tortillas	19
Foie gras en tandem Foie gras torchon cooked with apple liqueur and vanilla, foie gras parfait with rhubarb compote, homemade butter brioche and onion confit, port, maple	25
Traditional Caesar salad*** romaine wedge, homemade dressing, maple smoked bacon, olive oil croutons, parmesan shavings	13
Artisan Salad*** romaine wedge, bacon, tomato, croutons, Italian dressing	13
Cheese fritters corn and sesame seed crust served with apple and bacon compote	14
Scallops in creamy wine sauce au gratin, sided with marinated julienne	16
Escargots au gratin pan seared with fresh tomatoes, bacon and onion	16
Grizzly smoked salmon** arugula, tartar sauce, focaccia crouton	14
Parmesan crust calamari aioli sauce	16
Mac & Cheese	13
Oven baked oysters with rouille and sharp cheddar braised shallots, bacon and parmesan	14
Cauliflower and mushroom risotto style* focaccia crouton	14
Jumbo black tiger prawn cocktail **	14
Crispy phyllo pastry stuffed with fruit and nut curry* roasted King Oyster mushrooms, herb cream, served with grape tomato and basil compote	15
Chicken wings	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 duck 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

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

HOUSE FRIED NACHOS

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

FOR LITTLE HUMANS

Vegan* Keto** Vegan and keto***
 For kids 12 and under.
 Includes a beverage

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

JAW DROPPING DESSERTS

14	Farmhouse cheese platter Selection of 3 cheeses made by producer-processors from milk produced on their farms ; served with maple port onion confit and fresh bread.
14	Devil's Tooth dark chocolate espresso cake, glazed with butter ganache, sucre à la crème, coconut and roasted pecans, hazelnut liquor chantilly
14	*Decadent Vegan Chocolate Mousse Cake chocolate pavé, a layer of crunchy chocolate rice crust, almond nougatine, raspberry sorbet and tofu creme Bavaroise
14	Brigamisu our take on the traditional tiramisu, divine chocolate brownie, creamy cheese espresso stuffed heart, dark chocolate disk, cannoli crisps, butter tuile
14	Lemon Rasberry Devine lemon pound cake layered in sweet creamy cheese and raspberries
14	The Indecisive our cheesecake topped with layers of carrot cake and fluffycheese icing, apple butter brandy compote, garnished with tempura fried julienned apples
13	The hidden side of the Brigade: 4 exceptional chocolates dark chocolate stuffed with apple caramel, fleur de sel and ancho pepper; dark chocolate stuffed with basil and strawberry; milk chocolatestuffed with rhubarb, pepper and thyme compote; milk chocolate stuffed with nougat, hazelnut praline and saffron.
13	Smoky delight Fresh apple salsa, submerged in a maple wood Smoked Trinity Cream, chipotle tuile
11	*Mango sorbet