



available in season only

Vegan*

Keto**

Vegan and keto***

GOURMET STARTERS

Smoked bacon wrapped and maple glazed scallops	20
Traditional Caesar salad*** romaine wedge, homemade dressing, maple smoked bacon, olive oil croutons, parmesan shavings	14
Artisan Salad*** romaine wedge, bacon, tomato, croutons, Italian dressing	14
Cheese fritters corn and sesame seed crust served with apple and bacon compote	15
Grizzly smoked salmon** arugula, tartar sauce, focaccia crouton	15
Parmesan crust calamari aioli sauce	17
Mac & Cheese	14
Oven baked oysters with rouille and sharp cheddar braised shallots, bacon	16
Cauliflower and mushroom risotto style* focaccia crouton	15
Jumbo black tiger prawn cocktail **	15
Crispy phyllo pastry stuffed with fruit and nut curry* roasted King Oyster mushrooms, herb cream, served with grape tomato and basil compote	16
Chicken wings buffalo or smoked Saint-Laurent sauce, served with creamy poulette sauce	6 for 13 12 for 22 18 for 32



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SOUPS

Seafood chowder**	15
Sweet corn chowder *	10
Clam and fish soup** saffron rouille on focaccia crisp	14

TARTARS AND RAW BAR

STARTER	MAIN	
19	36	Signature beef tartare onions, parsley, capers, pickles, homemade mayo, (Main served with Caesar wedge and fries)
19	36	Italien beef tartare onions, capers, calabrese, pickles, basil, parmesan, (Main served with Caesar wedge and fries)
19	36	Double salmon tartare fresh and smoked salmon, capers, onions, dill, lemon juice, olive oil, (Main served with Caesar wedge and fries)
20	38	Beef carpaccio (Main Dish served with Caesar wedge) thin slices of steak sirloine, parmesan, capers, basil, olive oil, pommes paille and focaccia crouton
21	39	Tuna carpaccio (Main Dish served with grilled romaine wedge) thin slices of tuna, a declination of oyster mushrooms, espuma of parmesan, hazelnut, extra virgin olive oil, garnished with straw apples and focaccia croutons



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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	58	Chicken and duck sausage Kabob	33
Filet mignon, 7 oz/200 g	49	Pork tenderloin	32
New York strip steak, 12 oz/340 g	47	squash, bacon and apple casserole	
Flank steak, 7 oz/200 g	41	Smoked BBQ pork ribs, Brigade sauce	28 / 38
Boston, 8 oz/220 g	36	half rack / full rack	
Wagyu Flank steak, 7 oz/200 g	70	Beef burger	23
 Tomahawk for 2, 49 oz/1,4 kg	145	Île-aux-Grues sharp cheddar, bacon jam, Saint-Laurent Gin mayonnaise	
 T-Bone for 2, 40 oz/1,150 kg	130	Vegan burger*	23
Served with béarnaise sauce and chimichurri		onion confit, guacamole, arugula, smoked vegan gouda, chipotle mayonnaise	
Loaded poutine	39		
grilled Boston steak on a poutine			

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 poulet	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



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CLASSICS

Sauteed shrimp linguine in bacon and Alfredo sauce	38
Pan fried walleye garnished with almonds, lemon and brown butter served with pilaf rice and served with artisan wedge	42
Pan-seared halibut saffron and citrus butter, acini di pepe sautéed with sun-dried tomatoes, leeks, lemon and served with an Artisan wedge	45
House fried fish and chips with tartar sauce	2 pieces 28 3 pieces 36
Butterflied baked shrimp pilaf rice and Caesar wedge	40
Pan roasted scallops pilaf rice and Caesar wedge	46
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	29
Spaghetti covered in meat sauce and pan seared fresh vegetables and pesto	21

HOUSE FRIED NACHOS

SMALL	LARGE	
15	19	The 132 corn chips, salsa, Monterey Jack cheese, house cheese sauce, green onions, sour cream
18	25	The Rio Grande corn chips, salsa, pico de gallo, chili con carne, Monterey Jack and house cheese sauce, sour cream
25	32	The Petit Matane corn chips, Northern baby shrimp, salsa, pico de gallo, Monterey Jack and house cheese sauce, sour cream
19	26	*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.



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PIZZAS

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

	S	M	L
Margherita house pizza sauce, mozzarella and fresh basil	17	23	28
Napolitana house pizza sauce, mozzarella, anchovies, black olives, oregano, olive oil	17	23	28
Peppe house pizza sauce, pepperonis, mozzarella	17	23	28
Three cheeses house pizza sauce, Île-aux-Grues cheddar, parmesan, mozzarella garnished with arugula and grape tomato compote	20	25	30
All dressed house pizza sauce, mozzarella, pepperoni, onions, green pepper, mushrooms	20	25	30
Veggie house pizza sauce, onions, fresh tomatoes, sweet peppers, mushrooms, olives, basil	19	24	29

S	M	L
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22	30	36
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	Brigade 225 house pizza sauce, mozzarella, pepperoni, homemade sausage, bacon, onions, tomatoes, sweet peppers, mushrooms, olives
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26	34	40
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	Shrimp tomato pesto cream sauce , basil, bacon, onions, mozzarella
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20	26	31
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	South-West smoked chicken, BBQ sauce, smoked Gouda, onions, jalapeno, cilantro
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25	N/D	N/D
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	*Vegan cauliflower crust, grape tomato compote, roasted zucchini, onions, sweet peppers, vegan mozzarella
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32	N/D	N/D
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	Forestier mushroom and truffle velouté sauce, roasted oyster mushroom and button mushroom, mozzarella cheese, onions and bacon, garnished with sprout salad and marinated oyster mushroom with blue cheese on top
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22	28	34
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	Steak thin slices grilled beef, jus sauce, cheese, mushrooms, onions garnished with blue cheese cream
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22	29	35
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	Regina house pizza sauce, prosciutto, mozzarella, grilled zucchini, aragula, olive oil, balsamic vinegar
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23	29	35
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	Grizzly smoked salmon, red onion, fresh cream, dill, chives, fried capers
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FOR LITTLE HUMANS

For kids 12 and under.
Includes a beverage

Steak fries and salad	20
Mini burgers fries and salad	11
Chicken tenders fries and salad	11
Pepperoni pizza	9
Pasta Alfredo sauce or tomato sauce or meat sauce	9
Mac & Cheese	9

JAW DROPPING DESSERTS

15	Devil's Tooth dark chocolate espresso cake, glazed with butter ganache, sucre à la crème, coconut and roasted pecans, hazelnut liquor chantilly
15	*Decadent Vegan Chocolate Mousse Cake chocolate pavé, a layer of crunchy chocolate rice crust, almond nougatine, raspberry sorbet and tofu creme Bavaoise
15	Brigamisu our take on the traditional tiramisu, divine chocolate brownie, creamy cheese espresso stuffed heart, dark chocolate disk, cannoli crisps, butter tuile
15	Lemon Raspberry Devine lemon pound cake layered in sweet creamy cheese and raspberries
15	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, almond praline and saffron.