



Available in season only

Vegan\*

Keto\*\*

Vegan and keto\*\*\*

## GOURMET STARTERS

<b>Smoked bacon wrapped and maple glazed scallops</b>	21
<b>Pan-Fried Foie gras</b> Apple brandy syrup, squash, parsnip and apple compote, maple shallot confit and pepper, served with buttered brioche	30
<b>Traditional Caesar salad***</b> romaine wedge, homemade dressing, maple smoked bacon, olive oil croutons, parmesan shavings	15
<b>Artisan Salad***</b> romaine wedge, bacon, tomato, croutons, Italian dressing	15
<b>Cheese fritters</b> corn and sesame seed crust served with apple and bacon compote	16
<b>Saint-Jacques in creamy wine sauce</b> au gratin, sided with marinated julienne	21
<b>Escargots au gratin</b> pan seared with fresh tomatoes, bacon and onion	18
<b>Grizzly smoked salmon**</b> arugula, tartar sauce, focaccia crouton	16
<b>Cod croquettes</b> with tartare sauce and lemon	16
<b>Parmesan crust calamari</b> aioli sauce	18
<b>Mac &amp; Cheese</b>	15
<b>Oven baked oysters with rouille and sharp cheddar</b> braised shallots, bacon	17
<b>Cauliflower and mushroom risotto style*</b> focaccia crouton	16
<b>Jumbo black tiger prawn cocktail **</b>	17
<b>Crispy phyllo pastry stuffed with fruit and nut curry*</b> roasted King Oyster mushrooms, herb cream, served with grape tomato and basil compote	17
<b>Chicken wings</b>	6 for 13 12 for 22 18 for 32



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## SOUPS

Seafood chowder**	15
Rich French onion soup with Jalsberg	13
Sweet corn chowder *	11
Clam and fish soup** saffron rouille on focaccia crisp	14

### STARTER | MAIN

20 | 38

20 | 38

20 | 38

21 | 39

22 | 40

## TARTARS AND RAW BAR

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

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

**Double salmon tartare**  
fresh and smoked salmon, capers, onion, dill, lemon juice, olive oil,  
(Main served with Caesar wedge and fries )

**Beef carpaccio (Main Dish served with Caesar wedge )**  
thin slices of steak sirloine,  
parmesan, capers, onion, basil, olive oil, pommes paille and foccacia crouton

**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 foccacia croutons

## OYSTERS

For 3	14
For 6	26
For 12	48

To satisfy your taste buds, match your oysters with a glass of white wine.



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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	63	Chicken breast skewer with beer sausage and Brigade sauce	33
Filet mignon, 7 oz/200 g	55	Porc O' Rye du Kamouraska	37
New York strip steak, 12 oz/340 g	50	Rye-fed pork chop seared in duck fat. Single grain rye whisky and apple cream sauce. Mashed potatoes. Fresh Cornbread and Caesar wedge	
Flank steak, 7 oz/200 g	47	Smoked BBQ pork ribs, Brigade sauce	
Boston, 8 oz/220 g	40	half rack / full rack	32 / 40
Wagyu Flank steak, 7 oz/200 g	72	Beef burger	24
 Tomahawk for 2, 49oz /1,4 kg	180	Îsle-aux-Grues sharp cheddar, bacon jam, Saint-Laurent Gin mayonnaise	
Loaded poutine	42	Vegan burger*	24
grilled Boston steak on a poutine		onion confit, guacamole, arugula, smoked vegan gouda, chipotle mayonnaise	

## SIDE DISHES

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



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## CLASSICS

<b>Sauteed shrimp linguine in bacon and Alfredo sauce</b>	38
<b>Pan fried walleye</b> garnished with almonds, lemon and brown butter served with pilaf rice and Artisan wedge	43
<b>Pan-seared halibut</b> saffron and citrus butter, acini di pepe sautéed with sun-dried tomatoes, leeks, lemon and Artisan wedge	46
<b>House fried fish and chips with tartar sauce</b>	2 pieces 30 3 pieces 37
<b>Butterflied baked shrimp</b> pilaf rice and Caesar wedge	41
<b>Braised Ox cheek</b> Slow beer-Braised Ox cheek 'au jus', creamy house spud mash, sharp cheddar scone and Caesar wedge	39
<b>Le Canard Goulu</b> Slow-cooked duck leg, pan roasted, charcutière sauce, fries and Caesar wedge	39
<b>Pan roasted scallops</b> pilaf rice and Caesar wedge	56
<b>Wine steamed mussels with fries</b> smoked salmon cream or mariniere style	35
<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	32
<b>Spaghetti covered in meat sauce and pan seared</b> fresh vegetables and pesto	22

SMALL

LARGE

16

22

19

27

26

34

20

28

-

11

## HOUSE FRIED NACHOS

**The 132**

corn chips, salsa, Monterey Jack cheese, house cheese sauce, green onions, sour cream

**The Rio Grande**

corn chips, salsa, pico de gallo, chili con carne, Monterey Jack and house cheese sauce, sour cream

**The Petit Matane**

corn chips, Northern baby shrimp, salsa, pico de gallo, Monterey Jack and house cheese sauce, sour cream

**\*The Chili Con Tofu**

corn chips, vegan chili, salsa, pico de gallo, guacamole, vegan mozzarella

**\*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
<b>Margherita</b> house pizza sauce, mozzarella and fresh basil	20	27	33
<b>Napolitana</b> house pizza sauce, mozzarella, anchovies, black olives, oregano, olive oil	20	27	33
<b>Peppe</b> house pizza sauce, pepperonis, mozzarella	20	27	33
<b>Three cheeses</b> house pizza sauce, Îsle-aux-Grues cheddar, parmesan, mozzarella garnished with arugula and grape tomato compote	22	29	35
<b>All dressed</b> house pizza sauce, mozzarella, pepperoni, onions, green pepper, mushrooms	22	29	35
<b>Veggie</b> house pizza sauce, onions, fresh tomatoes, sweet peppers, mushrooms, olives, basil	22	29	35

**S M L**

24 34 40

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

28 38 44

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

22 29 36

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

27 N/D N/D

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

24 34 40

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

24 34 40

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

25 35 41

**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

<b>Steak</b> fries and salad	20
<b>Mini burgers</b> fries and salad	12
<b>Chicken tenders</b> fries and salad	12
<b>Pepperoni pizza</b>	10
<b>Pasta</b> Alfredo sauce or tomato sauce or meat sauce	10
<b>Mac &amp; Cheese</b>	10
<b>Neapolitan ice cream</b> drizzled with chocolate syrop, topped with oreos and brittled caramel	1 scoop 5 2 scoops 6

## JAW DROPPING DESSERTS

16	<b>Devil's Tooth</b> dark chocolate espresso cake, glazed with butter ganache, sucre à la crème, coconut and roasted pecans, hazelnut liquor chantilly
16	<b>*Decadent Vegan Chocolate Mousse Cake</b> chocolate pavé, a layer of crunchy chocolate rice crust, almond nougatine, raspberry sorbet and tofu creme Bavaroise
16	<b>Brigamisu</b> our take on the traditional tiramisu, divine chocolate brownie, creamy cheese espresso stuffed heart, dark chocolate disk, cannoli crisps, butter tuile
16	<b>Lemon Rasberry Devine</b> lemon pound cake layered in sweet creamy cheese and raspberries
16	<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
14	<b>Smoky delight</b> Fresh apple salsa, submerged in a maple wood Smoked Trinity Cream, chipotle tuile
12	<b>*Mango sorbet</b>