



Available in season only

Vegan*

Keto**

Vegan and keto***

GOURMET STARTERS

Smoked bacon wrapped and maple glazed scallops 21

Traditional Caesar salad*** 15
romaine wedge, homemade dressing, maple smoked bacon, olive oil croutons, parmesan shavings

Artisan Salad*** 15
romaine wedge, bacon, tomato, croutons, Italian dressing

Cheese fritters 16
corn and sesame seed crust served with apple and bacon compote

Grizzly smoked salmon** 16
arugula, tartar sauce, focaccia crouton

Parmesan crust calamari 18
aioli sauce

Mac & Cheese 15

Oven baked oysters with rouille and sharp cheddar 17
braised shallots, bacon

Cauliflower and mushroom risotto style* 16
focaccia crouton

Jumbo black tiger prawn cocktail ** 17

Crispy phyllo pastry stuffed with fruit and nut curry* 17
roasted King Oyster mushrooms, herb cream, served with grape tomato and basil compote

Chicken wings 6 for 13
buffalo or smoked Saint-Laurent sauce, served with creamy poulette sauce 12 for 22
18 for 32



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SOUPS

Seafood chowder**	15
Sweet corn chowder *	11
Clam and fish soup** saffron rouille on focaccia crisp	14

TARTARS AND RAW BAR

STARTER	MAIN	
20	38	Signature beef tartare onions, parsley, capers, pickles, homemade mayo, (Main served with Caesar wedge and fries)
20	38	Italien beef tartare onions, capers, calabrese, pickles, basil, parmesan, (Main served with Caesar wedge and fries)
20	38	Double salmon tartare fresh and smoked salmon, capers, onions, dill, lemon juice, olive oil, (Main served with Caesar wedge and fries)
21	39	Beef carpaccio (Main Dish served with Caesar wedge) thin slices of steak sirloine, parmesan, capers, basil, olive oil, pommes paille and foccacia crouton
22	40	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



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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
Filet mignon, 7 oz/200 g	55
New York strip steak, 12 oz/340 g	50
Flank steak, 7 oz/200 g	47
Boston, 8 oz/220 g	40
Wagyu Flank steak, 7 oz/200 g	72
 Tomahawk for 2, 49 oz/1,4 kg	180
Loaded poutine grilled Boston steak on a poutine	42

Chicken and duck sausage Kabob	33
Porc O' Rye du Kamouraska	37
Rye-fed pork chop seared in duck fat. Single grain rye whisky and apple cream sauce. Mashed potatoes. Fresh Cornbread and Caesar wedge	
Smoked BBQ pork ribs, Brigade sauce half rack / full rack	32/40
Beef burger	24
Isle-aux-Grues sharp cheddar, bacon jam, Saint-Laurent Gin mayonnaise	
Vegan burger*	24
onion confit, guacamole, arugula, smoked vegan gouda, chipotle mayonnaise	

SIDE DISHES

Garlic bread au gratin to share	8
Yukon gold fries	5
Sweet potato fries, maple glazed	6
Rice Pilaf	4
Poutine	9
Poutine sauce	3
Parmesan loaded shoestring fries	6
Onion rings	6
Pan-fried mushrooms	10
Loaded baked potato	7

Chimichurri	5
Bacon jam	6
Roasted pepper corn sauce	5
Bacon bordelaise sauce	5
Sour cream poulette	5
Blue cheese mayonnaise	6
Hot lemon or garlic butter	4
Sour cream	4
Guacamole	6
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	43
Pan-seared halibut saffron and citrus butter, acini di pepe sautéed with sun-dried tomatoes, leeks, lemon and served with an Artisan wedge	46
House fried fish and chips with tartar sauce	2 pieces 30 3 pieces 37
Butterflied baked shrimp pilaf rice and Caesar wedge	41
Braised Ox Cheek Slow beer-Braised Ox cheek 'au jus', creamy house spud mash, sharp cheddar scone and Caesar wedge	39
Le Canard Goulu Slow-cooked duck leg, pan roasted, charcutière sauce, fries and Caesar wedge	39
Pan roasted scallops pilaf rice and Caesar wedge	56
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	32
Spaghetti covered in meat sauce and pan seared fresh vegetables and pesto	22

HOUSE FRIED NACHOS

SMALL	LARGE	
16	22	The 132 corn chips, salsa, Monterey Jack cheese, house cheese sauce, green onions, sour cream
19	27	The Rio Grande corn chips, salsa, pico de gallo, chili con carne, Monterey Jack and house cheese sauce, sour cream
26	34	The Petit Matane corn chips, Northern baby shrimp, salsa, pico de gallo, Monterey Jack and house cheese sauce, sour cream
20	28	*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



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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	20	27	33
Napolitana house pizza sauce, mozzarella, anchovies, black olives, oregano, olive oil	20	27	33
Peppe house pizza sauce, pepperonis, mozzarella	20	27	33
Three cheeses house pizza sauce, Îsle-aux-Grues cheddar, parmesan, mozzarella garnished with arugula and grape tomato compote	22	29	35
All dressed house pizza sauce, mozzarella, pepperoni, onions, green pepper, mushrooms	22	29	35
Veggie 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

Steak fries and salad	20
Mini burgers fries and salad	12
Chicken tenders fries and salad	12
Pepperoni pizza	10
Pasta Alfredo sauce or tomato sauce or meat sauce	10
Mac & Cheese	10

JAW DROPPING DESSERTS

16	Devil's Tooth dark chocolate espresso cake, glazed with butter ganache, sucre à la crème, coconut and roasted pecans, hazelnut liquor chantilly
16	*Decadent Vegan Chocolate Mousse Cake chocolate pavé, a layer of crunchy chocolate rice crust, almond nougatine, raspberry sorbet and tofu creme Bavaroise
16	Brigamisu our take on the traditional tiramisu, divine chocolate brownie, creamy cheese espresso stuffed heart, dark chocolate disk, cannoli crisps, butter tuile
16	Lemon Raspberry Devine lemon pound cake layered in sweet creamy cheese and raspberries
16	The Indecisive our cheesecake topped with layers of carrot cake and fluffycheese icing, apple butter brandy compote, garnished with tempura fried julienned apples