



Available in season only

Vegan*

Keto**

Vegan and keto***

GOURMET STARTERS

Smoked bacon wrapped and maple glazed scallops	21
Traditional Caesar salad*** romaine wedge, homemade dressing, maple smoked bacon, olive oil croutons, parmesan shavings	15
Artisan Salad*** romaine wedge, bacon, tomato, croutons, Italian dressing	15
Cheese fritters corn and sesame seed crust served with apple and bacon compote	16
House cold-smoked salmon Duck fat fried brioche, tartare sauce cheese spread, pickled red onions and caperberry	16
Parmesan crust calamari aioli sauce	18
Mac & Cheese	15
Oven baked oysters with rouille and sharp cheddar braised shallots, bacon	17
Cauliflower and mushroom risotto style* focaccia crouton	16
Jumbo black tiger prawn cocktail **	17
Crispy phyllo pastry stuffed with fruit and nut curry* roasted King Oyster mushrooms, herb cream, served with grape tomato and basil compote	17
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 *	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 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	63	Chicken and duck sausage Kabob	36
Filet mignon, 7 oz/200 g	55	Porc O' Rye du Kamouraska	35
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	48	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, 49 oz/1,4 kg	170	Isle-aux-Grues sharp cheddar, bacon jam, Saint-Laurent Gin mayonnaise	
Loaded poutine	45	Vegan burger*	24
grilled Boston steak on a poutine		onion confit, guacamole, arugula, smoked vegan gouda, chipotle mayonnaise	



SIDE DISHES

Garlic bread au gratin to share	10	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	7	Hot lemon or garlic butter	4
Onion rings	6	Sour cream	4
Pan-fried mushrooms	10	Guacamole	6
Loaded baked potato	7	Homemade 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	48
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	42
Le Canard Goulu Slow-cooked duck leg, pan roasted, charcutière sauce, fries and Caesar wedge	39
Pan roasted scallops pilaf rice and Caesar wedge	59
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	28	34
Napolitana house pizza sauce, mozzarella, anchovies, black olives, oregano, olive oil	20	29	35
Peppe house pizza sauce, pepperonis, mozzarella	20	29	35
Three cheeses house pizza sauce, Île-aux-Grues cheddar, parmesan, mozzarella garnished with arugula and grape tomato compote	22	31	36
All dressed house pizza sauce, mozzarella, pepperoni, onions, green pepper, mushrooms	22	33	38
Veggie house pizza sauce, onions, fresh tomatoes, sweet peppers, mushrooms, olives, basil	22	31	36

S	M	L
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24	36	42
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	Brigade 225 house pizza sauce, mozzarella, pepperoni, homemade sausage, bacon, onions, tomatoes, sweet peppers, mushrooms, olives
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28	39	46
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	Shrimp tomato pesto cream sauce, Nordique shrimp, basil, bacon, onions, mozzarella
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22	32	39
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	South-West smoked chicken, BBQ sauce, smoked Gouda, onions, jalapeno, cilantro
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27	N/D	N/D
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	*Vegan grape tomato compote, roasted zucchini, onions, sweet peppers, vegan mozzarella
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24	36	43
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	Steak thin slices grilled beef, jus sauce, cheese, mushrooms, onions garnished with blue cheese cream
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24	36	43
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	Regina house pizza sauce, prosciutto, mozzarella, grilled zucchini, aragula, olive oil, balsamic vinegar
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25	37	44
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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	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