



Available in season only

Vegan*

Keto**

Vegan and keto***

GOURMET STARTERS

Smoked bacon wrapped and maple glazed scallops	21
Pan-Fried Foie gras Apple brandy syrup, squash, parsnip and apple compote, maple shallot confit and pepper, served with buttered brioche	30
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
Saint-Jacques in creamy wine sauce au gratin, sided with marinated julienne	21
Escargots au gratin pan seared with fresh tomatoes, bacon and onion	18
House cold-smoked salmon Duck fat fried brioche, tartare sauce cheese spread, pickled red onions and caperberry	16
Cod croquettes with tartare sauce and lemon	16
Parmesan crust calamari aioli sauce	18
Mac & Cheese	15
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
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 focaccia croutons

OYSTERS

Seasonal Oysters Raw: Mignonette, lemon, house-made hot sauce

3 for 14\$ 6 for 26\$ 12 for 48\$ 24 for 80\$

Délicieuse Baked: White wine, leeks, bacon, hollandaise sauce, Ile-aux-Grues cheddar

3 for 15\$ 6 for 28\$ 12 for 51\$ 24 for 99\$

Rockefeller Baked: Shallots, spinach, arugula, Ricard sauce, parmesan

3 for 15\$ 6 for 28\$ 12 for 51\$ 24 for 99\$

Talleyrand Baked: Foie gras, shallots, apple, beurre blanc, appel brandy

3 for 20\$ 6 for 35\$ 12 for 69\$ 24 for 120\$



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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	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, 49oz /1,4 kg	170	Île-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	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	7	Sour cream	4
Onion rings	6	Guacamole	6
Pan-fried mushrooms with bacon	10	Homemade salsa	5
Loaded baked potato	7	Horse-radish	3
Chimichurri	5	Dijon mustard	3



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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 Artisan wedge	43
Pan-seared halibut saffron and citrus butter, acini di pepe sautéed with sun-dried tomatoes, leeks, lemon and 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

SMALL

LARGE

HOUSE FRIED NACHOS

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

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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	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, arugula, 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
Neapolitan ice cream drizzled with chocolate syrup, topped with oreos and brittled caramel	1 scoop 5 2 scoops 6

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
14	Smoky delight Fresh apple salsa, submerged in a maple wood Smoked Trinity Cream, chipotle tuile
12	*Mango sorbet
16	El Cabo Three-milk creme caramel, saffron-citrus cookie, orange tuile