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

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

Filet mignon, 7 oz/200 g 55

New York strip steak, 12 oz/340 g 50

Flank steak, 7 oz/200 g 48

Boston, 8 oz/220 g 40

Wagyu Flank steak, 7 oz/200 g 72

Tomahawk for 2, 49 oz/1,4 kg 170

Loaded poutine 45
grilled Boston steak on a poutine

Chicken and duck sausage Kabob 36

Porc O' Rye du Kamouraska 35
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
Îsle-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**	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 43
garnished with almonds, lemon and brown butter served with pilaf rice and served with artisan wedge

Pan-seared halibut 48
saffron and citrus butter, acini di pepe sautéed with sun-dried tomatoes, leeks, lemon and served with an Artisane wedge

House fried fish and chips with tartar sauce 2 pieces 30
3 pieces 37

Butterflied baked shrimp 41
pilaf rice and Caesar wedge

Braised Ox Cheek 42
Slow beer-Braised Ox cheek 'au jus', creamy house spud mash, sharp cheddar scone and Caesar wedge

Le Canard Goulu 39
Slow-cooked duck leg, pan roasted, charcutière sauce, fries and Caesar wedge

Pan roasted scallops 59
pilaf rice and Caesar wedge

Chicken Caesar salad** 32
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

Spaghetti coverd in meat sauce and pan seared 22
fresh vegetables and pesto

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, Îsle-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	
24	36	42	**Brigade 225** house pizza sauce, mozzarella, pepperoni, homemade sausage, bacon, onions, tomatoes, sweet peppers, mushrooms, olives
28	39	46	**Shrimp** tomato pesto cream sauce, Nordique shrimp, basil, bacon, onions, mozzarella
22	32	39	**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	36	43	**Steak** thin slices grilled beef, jus sauce, cheese, mushrooms, onions garnished with blue cheese cream
24	36	43	**Regina** house pizza sauce, prosciutto, mozzarella, grilled zucchini, aragula, olive oil, balsamic vinegar
25	37	44	**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 20
fries and salad

Mini burgers 12
fries and salad

Chicken tenders 12
fries and salad

Pepperoni pizza 10

Pasta 10
Alfredo sauce or tomato sauce or meat sauce

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 Rasberry 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

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