



Brodeur's BISTRO

Montreal and New Orleans Cuisine

MENU



Brodeur's Signature Caesar
A side of Nacho style Chunk Potatoes
Chicken & Shrimp Gumbo with Corn Bread

Appetizers



Smoked Wings - 12¾

Smoked! NOT deep fried, large roaster size, includes one dipping sauce



Smoked Gouda Wedges - 10¾

Tasty smoked gouda cheese wedges, lightly spiced and breaded, one dipping sauce



Montreal Skins - 10¾

Potato skins, Montreal Smoked Meat, cheese curds, & sour cream

Or vegetarian **Bruschetta Skins** - 10¾



Brutus Ribs - 12¾

Four tender St. Louis pork ribs, Brodeur's southern spices, & BBQ sauce



Lettuce Wraps - 15¾

Sweet chili chicken, peanuts, wonton crisps, cilantro/green onion garnish; cilantro cream and sweet chili dipping sauces



French Quarter Rolls - 11¾

House-made picadillo & rice roll, served with Chipotle Heat sauce or your choice of dipping sauce



Nacho Skillet - 16¾

Corn chips, lots of cheese, Montreal Smoked Meat, guacamole, jalapeños, habanero cilantro sauce, salsa and sour cream

Great for sharing



Bayou Shrimp - 12¾

Tasty shrimp in a spicy creole tomato sauce with feta cheese, served with crustini garlic toast



Crispy Pitas and Dip - 11¾

House-made crispy pitas, smoked gouda cheese dip

Great for sharing



The Slider Trio - 14¾

Le Burger slider, Buttermilk Chicken slider, Pulled Pork slider



Louisiana Tacos - 15¾

Your choice of: *Blackened Catfish, Crispy Jumbo Shrimp, Buttermilk Chicken, OR Seared Ahi Tuna* with guacamole and Pico de Gallo salsa



Buttermilk Chicken Strips - 14¾

Tender house-made buttermilk chicken strips, any two dipping sauces

Please advise your server of any allergies/dietary restrictions.

Appetizer dipping sauces: (0.50 for extra sauce)

- Chipotle Heat (most popular)
- Ranchoero yogurt (low cal)
- Creole remoulade
- Maple Cajun honey
- Honey mustard
- JD Nectar
- Guy's garlic
- Sweet chili
- Cilantro cream
- Bourbon BBQ
- Hot sauce



Montreal Smoked Meat

Add any side 6¾

Smoked in-house. Original Montreal recipe. Served on light rye. Regular or lean beef. Comes with an original brine dill pickle.

Your choice of mustard: Regular, Dijon, Grainy Dijon or Hot

Classic (6 oz) - 10¾

Petite (4 oz) - 9¾

Le Grande (10 oz) - 14¾

Le Monster (16 oz) - 17¾

Po Boys:

Beef Dip Po Boy - 17¾
Tender beef brisket, horseradish aioli, crispy onions
Includes any one of 28 sides



Pierre's Cuban - 17¾
Montreal Smoked Meat, chicken, bacon, Swiss cheese, tomatoes & Chipotle Heat Sauce
Includes any one of 28 sides



New Orleans Pulled Pork Po Boy - 17¾

Smoked pork, cucumbers, jalapeños, coleslaw & herbs, sweet pepper aioli & cilantro cream
Includes any one of 28 sides

NEW RECIPE



Blackened Fish Po Boy - 17¾
Lightly spiced fish, greens, onion, tomato, Creole sauce
Includes any one of 28 sides



NEW RECIPE

Shrimp Po Boy - 17¾
Sautéed jumbo shrimp, coleslaw, greens, tomatoes, onions, Creole sauce
Includes any one of 28 sides



Gourmet Sandwiches:

Crispy Buttermilk Chicken - 17¾
Buttermilk chicken, cheddar, greens, tomato, jalapeño peppers, Chipotle Heat sauce
Includes any one of 28 sides



BBQ Chicken Club - 17¾
Grilled chicken breast & BBQ sauce, bacon, cheese, onion crisps, greens, tomato, Guy's Garlic sauce
Includes any one of 28 sides

Montreal Smoked Meat & Fromage - 17¾

Smoked Meat, Smoked Gouda & Cheddar, Cajun Alfredo sauce
Includes any one of 28 sides



Luc's Reuben - 17¾
Smoked Meat, Swiss cheese, sauerkraut, 1000 Islands, on Rye
Includes any one of 28 sides

Le Burger - 17¾
Montreal Smoked Meat, bacon, cheese, lettuce, onion, tomato, Guy's garlic sauce
Includes any one of 28 sides



Vegetarian Plantation Pita - 14¾
Cucumber, sweet peppers, green onions, pico de gallo, cilantro, & Feta cheese, garlic & Habanero Cilantro sauce
Includes any one of 28 sides
Add shrimp, chicken or Ahi tuna 4¾



28 Sides!

Photos on page over

1. Baked Mac-N-Cheese
2. Baked Linguini & Meatballs
3. Poutine
4. Cajun Poutine
5. Garlic/Parmesan Poutine
6. French Fries
7. Cajun Fries
8. Garlic/Parmesan Fries
9. Yam Fries
10. Crispy chunk potatoes
11. Crispy chunk Poutine
12. Nacho style chunk potatoes
13. White cheddar mashed potatoes & gravy
14. Bacon & cheddar smashed potatoes
15. Broccoli with cheese sauce
16. Buffalo cauliflower
17. Peppered cauliflower
18. Asparagus
19. Memphis crunch salad
20. Mini Tortilla green salad
21. Quinoa Kale salad
22. Caesar salad
23. Coleslaw
24. Spiced tomato bisque
25. Chowder, shrimp and seafood
26. Pea soup, French Canadian style
27. Cajun rice
28. Waffles & maple syrup

Extra Sides 6¾

Specialties of the House

(All specialties include your choice of: *corn bread, crustini garlic toast, or crispy pitas*)



Jambalaya - 19¾ *(spice it up - 0 to 6 peppers)*

Shrimp, chicken, Andouille sausage, sweet peppers, corn, beans onions & celery on Cajun rice; crème fraîche

Chicken & Shrimp Gumbo - 18¾

Shrimp, chicken, Andouille sausage, Cajun rice



Chicken & Waffles - 17¾

Buttermilk or Haitian chicken, coleslaw, maple waffles, cajun maple syrup

Sweet Pepper Shrimp Linguini - 17¾

Tasty shrimp, sweet & spicy pepper sauce, cilantro, green onions



Baked Mac-N-Cheese - 14¾

Cheddar, Mozzarella & Mornay sauce, topped with Panko/Parmesan
Add shrimp, chicken, Ahi tuna or double bacon 4¾

Broccoli & Chicken Penne - 17¾

Broccoli & blackened chicken, penne noodles, Cajun Alfredo sauce



The following Specialties of the House include any one of 28 sides



Brodeur's Cordon Bleu - 20¾

With Montreal Smoked Meat & smoked Gouda, Cajun Alfredo sauce
Includes any one of 28 sides

Chicken Parmesan - 19¾

Parmesan crusted chicken breast, tomato sauce & mozzarella
Includes any one of 28 sides



Traditional Schnitzel - 19¾

Generous sized pork schnitzel & Cajun Alfredo sauce
Includes any one of 28 sides
Add Shrimp or Montreal Smoked Meat 4¾

Cajun Salmon - 22¾

Steelhead Salmon, Pico de Gallo, Cajun Creole sauce
Includes any one of 28 sides



Standing Short Rib - 24¾

Tender BBQ beef short ribs, coleslaw
Includes any one of 28 sides

Blackened Catfish - 19¾

Lightly spiced catfish, Pico de Gallo, Guy's Garlic sauce
Includes any one of 28 sides



Tourtière - 16¾

Quebecois meat pie: pork, beef, mushrooms & onions
Includes any one of 28 sides

Montreal-Haitian Style Chicken

Roast chicken recipe from Montreal's Haitian community. Local Rosstown Farms chicken. Dipping sauce & coleslaw.

1/4 Chicken Dinner (dark meat) 15¾

Includes any one of 28 sides

1/4 Chicken Dinner (white meat) 16¾

1/2 Chicken Dinner 19¾



Real McCoy Rack of Ribs

Tender St. Louis pork ribs, choice of sauce, coleslaw
Includes any one of 28 sides

1/4 Rack of Ribs 17¾

1/2 Rack of Ribs 19¾

Full Rack of Ribs 28¾

Southern Combo - Chicken & Ribs

1/4 Rack of Ribs and 1/4 Chicken (or 5 smoked wings), coleslaw - 26¾

Includes any one of 28 sides

Gourmet Salads

Dressings: • Lazy Lime (low cal)
• Ranchero Yogurt (low cal)
• Apple Cider Vinaigrette (low cal)
• Ranch • 1000 Islands



Louisiana Crispy Tortilla Salad - 15¾

Avocado, mixed cheeses, field greens, Pico de Gallo, garbanzo bean salsa.

Add shrimp, chicken, pulled pork, Ahi Tuna 4¾

Cajun Cobb Salad - 19¾

Choice of blackened **Salmon**, or **Chicken**, or **Shrimp**, or **Ahi Tuna**, iceberg lettuce, bacon, boiled egg, feta, avocado, Pico de Gallo

Choice of corn bread, crustini garlic toast, or crispy pitas



Memphis Crunch Salad - 15¾

Sliced almonds, sesame & sunflower seeds, cole slaw mix

Choice of corn bread, crustini garlic toast, or crispy pitas

Add shrimp, chicken, pulled pork, Ahi Tuna 4¾

Quinoa Kale Salad - 15¾

Fresh kale, quinoa, avocado, apricots, pecans, raisins

Choice of corn bread, crustini garlic toast, or crispy pitas

Add shrimp, chicken, pulled pork, Ahi Tuna 4¾



Soups

Canadian Split Pea Soup

A French Canadian classic.

Shrimp & Seafood Chowder

House-made in a creamy clam & vegetable base.

Spiced Tomato Bisque

Lightly spiced tomato soup, New Orleans style.

Bowl size

Side

12¾

6¾

12¾

6¾

12¾

6¾

Bowl size includes your choice of:
crispy pitas, crustini garlic toast or corn bread.

28 Sides

Extra Sides 6¾

Any 2 sides make a light meal 13½



1. Mac-N-Cheese



2. Baked Linguini & Meatballs



Poutine:
3. Regular
4. Cajun
5. Garlic/Parm



Fries:
6. Regular
7. Cajun
8. Garlic/Parm
9. Yam fries



10. Crispy Chunk Potatoes
11. Crispy Chunk Poutine



12. Nacho style Chunk Potatoes



13. White cheddar mashed potatoes & gravy



14. Bacon & Cheddar smashed potatoes



15. Broccoli with cheese sauce



16. Buffalo cauliflower, with blue cheese dip
17. Peppered cauliflower



18. Asparagus with cheese sauce



19. Memphis Crunch salad



20. Mini Tortilla green salad



21. Quinoa Kale salad



22. Caesar salad
23. Coleslaw



24. Spiced Tomato Bisque



25. Chowder, shrimp & seafood



26. Pea soup, French-Canadian style



27. Cajun rice



28. Maple waffles & syrup

A little house-made dessert, nice low price...

Crème Brûlée 2⁹⁵
A specialty of the house



Mini Beignets 2⁹⁵
Beignets are the official doughnut of Louisiana. with maple syrup



Chocolate Cheesecake
with a chocolate crust 2⁹⁵



Apple Crumble 2⁹⁵
with Vanilla Bean Gelato



Affogato 2⁹⁵
Espresso (reg or decaf)
Vanilla Bean Gelato



Key Lime Pie 2⁹⁵
topped with whipped cream



Special Coffee (1oz) Spanish, B-52, Irish, Bailey's, etc 6^{3/4}



Brodeur's BISTRO

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Thu, Fri, Sat close at 11:00 pm



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