



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 - 13¾
Smoked! NOT deep fried, large roaster size,
 includes one dipping sauce



Smoked Gouda Wedges - 11¾
 Tasty smoked gouda cheese wedges, lightly
 spiced and breaded, one dipping sauce



Montreal Skins - 11¾
 Potato skins, Montreal Smoked Meat,
 cheese curds, & sour cream
 Or vegetarian **Bruschetta Skins** - 11¾



Brutus Ribs - 13¾
 Four tender St. Louis pork ribs,
 Brodeur's southern spices, & BBQ sauce



Lettuce Wraps - 16¾
 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 - 17¾
 Corn chips, lots of cheese, Montreal Smoked Meat, guacamole,
 jalapeños, habanero cilantro sauce, salsa and sour cream
Great for sharing



Bayou Shrimp - 13¾
 Tasty shrimp in a spicy creole tomato sauce with feta
 cheese, served with crustini garlic toast



Crispy Pitas and Dip - 12¾
 House-made crispy pitas, smoked gouda cheese dip
Great for sharing



The Slider Trio - 15¾
 Le Burger slider, Buttermilk Chicken slider,
 Pulled Pork slider



Louisiana Tacos - 16¾
 Your choice of: *Blackened Catfish, Crispy Jumbo Shrimp,*
Buttermilk Chicken, OR Seared Ahi Tuna with guacamole
 and Pico de Gallo salsa



Buttermilk Chicken Strips - 13¾
 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)
- Ranchero 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:

Tender beef brisket, horseradish aioli, crispy onions

Beef Dip Po Boy - 17¾

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

NEW RECIPE Smoked pork, cucumbers, jalapeños, coleslaw & herbs, sweet pepper aioli & cilantro cream

Includes any one of 28 sides



Blackened Fish Po Boy - 17¾

Lightly spiced fish, greens, onion, tomato, Creole sauce

Includes any one of 28 sides

Shrimp Po Boy - 17¾

Sautéed jumbo shrimp, coleslaw, greens, tomatoes, onions, Creole sauce

Includes any one of 28 sides



NEW RECIPE

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 - 19³/₄ (*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 - 19³/₄

Shrimp, chicken, Andouille sausage, Cajun rice



Chicken & Waffles - 19³/₄

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

Sweet Pepper Shrimp Linguini - 19³/₄

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



Baked Mac-N-Cheese - 15³/₄

Cheddar, Mozzarella & Mornay sauce, topped with Panko/Parmesan
Add shrimp, chicken, Ahi tuna or double bacon 4³/₄

Broccoli & Chicken Penne - 19³/₄

Broccoli & blackened chicken, penne noodles, Cajun Alfredo sauce



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



Brodeur's Cordon Bleu - 20³/₄

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

Chicken Parmesan - 20³/₄

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



Traditional Schnitzel - 19³/₄

Generous sized pork schnitzel & Cajun Alfredo sauce
Includes any one of 28 sides

Add Shrimp or Montreal Smoked Meat 4³/₄

Cajun Salmon - 23³/₄

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



Standing Short Rib - 26³/₄

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

Blackened Catfish - 21³/₄

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



Tourtière - 16³/₄

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) 15³/₄

Includes any one of 28 sides

1/4 Chicken Dinner (white meat) 16³/₄

1/2 Chicken Dinner 19³/₄



Real McCoy Rack of Ribs

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

Full Rack of Ribs 29³/₄

1/4 Rack of Ribs 17³/₄

1/2 Rack of Ribs 21³/₄

Ribs & Chicken Combo

1/2 Rack of Ribs and 1/4 Chicken (white or dark meat) - 29³/₄

Includes Coleslaw & any one of 28 sides



NEW

Gourmet Salads

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



Louisiana Crispy Tortilla Salad - 16¾

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 - 16¾

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 - 16¾

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

12¾

Side

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



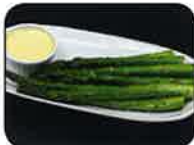
14. Bacon & Cheddar smashed potatoes



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 6⁹⁵



Brodeur's BISTRO

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Sun-Wed close at 10:00 pm
Thu, Fri, Sat close at 11:00 pm



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