



Brodeur's BISTRO

North American French Cuisine
Montreal meets New Orleans

Scratch-made. Independent. Proudly local.
Our kitchen prepares our menu in-house, from scratch

Celebrating something?
Ask us about our Private Dining Room for groups of up to 26

Ordering Take-Out?
Order direct at bbistro.ca



Brodeur's BISTRO

BBISTRO.CA

BRODEUR'S BISTRO



APPETIZERS

BAYOU SHRIMP 18 ³/₄

Shrimp for sharing in a spicy creole sauce with feta cheese served with garlic crustini to dip



LARGE BRUTUS RIBS 17 ³/₄

Four large, tender, St. Louis pork ribs, seasoned and served with BBQ Sauce



SMOKED WINGS 19 ³/₄

First we smoke 'em then we roast 'em! Large, oven roasted smoked chicken wings
Includes one dip



NACHO SKILLET 20 ³/₄

Fresh corn chips, loaded with cheese, pico de gallo, jalapeño and cilantro cream. Served with guacamole, salsa and sour cream

Add chicken, or sautéed shrimp, or Montreal smoked meat ⁵/₄



FRENCH QUARTER ROLLS 16 ³/₄

Montreal smoked meat picadillo mixed with rice and cheese in a crispy tortilla, served with chipotle heat dipping sauce



BRODEUR'S BISTRO



CEVICHE

19 ³/₄

Fresh citrus-marinated catfish & poached prawns tossed with pico, cucumber, red onion, jalapeño, cilantro & a touch of Cajun spice. Served with warm tortilla chips.



CRISPY PITAS AND DIP 16 ³/₄

Crispy pita chips with a smoked gouda and roasted red pepper cheese dip



DIPPING SAUCES:

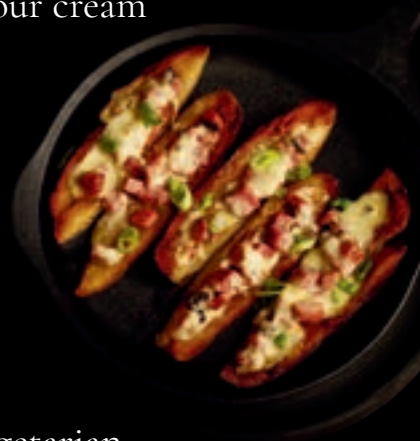
(.90 each additional sauce)

- Chipotle Heat (most popular)
- Cajun Remoulade
- Guy's Garlic
- Maple Cajun Honey
- Honey Mustard
- Plum Sauce
- Sweet Chili
- Cilantro Cream
- Brodeur's BBQ
- Hot Sauce
- Extra Spicy Chipotle Heat

MONTREAL SKINS

16 ³/₄

Potato skins tossed in cajun spice with Montreal smoked meat, cheese curds, green onion and served with sour cream



Or vegetarian

BRUSCHETTA SKINS 14 ³/₄

BUTTERMILK CHICKEN STRIPS 17 ³/₄

Local chicken coated with our house made southern spiced breading and served with any two dipping sauces



LOUISIANA TACOS 20 ³/₄

Cilantro cream coleslaw, pico de gallo, pickled red onion and guacamole

Your choice of: Blackened fish, Crispy shrimp, OR Buttermilk chicken



BRODEUR'S BISTRO



SIGNATURE BEEF



MONTREAL SMOKED MEAT ORIGINAL MONTREAL RECIPE

Served on light rye bread.

Choice of mustard:

Regular, Dijon, Grainy Dijon or Hot

Classic (6 oz) 16 ³/₄

Petite (4 oz) 15 ³/₄

Le Grand (10 oz). 19 ³/₄

Le Monster (16 oz) 26 ³/₄

ADD ANY SIDE 8.95

STEAK FRITES 33 ³/₄

6oz Flat iron steak reverse seared,
served medium rare, garlic
parmesan fries, horseradish aioli
and creamy cajun butter



SIDES



LINGUINE & MEATBALLS



POUTINE:

- REGULAR
- CAJUN
- GARLIC & PARMESAN



MAC-N-CHEESE



FRIES:

- REGULAR
- CAJUN
- GARLIC & PARMESAN
- YAM FRIES



BACON & CHEDDAR
SMASHED POTATOES

BRODEUR'S BISTRO



MONTREAL SMOKED MEAT & FROMAGE 24 ³/₄

Montreal smoked meat, smoked gouda and cheddar, pressed on a ciabatta bun
Includes any one side



LUC'S REUBEN 24 ³/₄

Montreal smoked meat, Swiss cheese, sauerkraut, Grainy Dijon on local country style rye
Includes any one side



BEEF DIP PO' BOY 26 ³/₄

Tender beef brisket, horseradish aioli, crispy onion, au jus
Includes any one side



SIDES



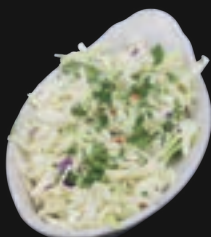
BUFFALO CAULIFLOWER WITH
BLUE CHEESE DIP



MINI TORTILLA GREEN SALAD



MEMPHIS CRUNCH SALAD



COLESLAW



SPICED TOMATO BISQUE



SHRIMP & SEAFOOD CHOWDER



PROVENCE STYLE RICE

BRODEUR'S BISTRO



NEW ORLEANS STYLE PO' BOYS



PIERRE'S CUBAN 24 ³/₄

Montreal smoked meat, chicken, bacon, Swiss cheese, tomato & chipotle heat sauce
Includes any one side

24 ³/₄ SHRIMP PO' BOY

Crispy jumbo shrimp, coleslaw, greens, tomato, onion, cajun remoulade
Includes any one side



BLACKENED CATFISH PO' BOY 24 ³/₄

Lightly spiced fish, greens, onion, tomato, cajun remoulade
Includes any one side



SIDES



LINGUINE & MEATBALLS



POUTINE:

- REGULAR
- CAJUN
- GARLIC & PARMESAN



MAC-N-CHEESE



FRIES:

- REGULAR
- CAJUN
- GARLIC & PARMESAN
- YAM FRIES



BACON & CHEDDAR
SMASHED POTATOES

BRODEUR'S BISTRO



GOURMET SANDWICHES

BBQ CHICKEN CLUB 25 ³/₄

Local grilled blackened chicken, BBQ sauce, bacon smoked gouda, crispy onion, arugula, sliced tomato, drizzled in guys garlic sauce
Includes any one side



CRISPY BUTTERMILK CHICKEN 24 ³/₄

Buttermilk chicken, cheddar cheese, arugula, sliced tomato and chipotle heat
Includes any one side



BUTTERMILK SANDWICH DUO 25 ³/₄

Can't decide between two signature sandwiches? Have both! Half-size Crispy Buttermilk Chicken and Montreal smoked meat
Or double up on your favourite
Includes any one side



SPICY BUTTERMILK CHICKEN 24 ³/₄

Buttermilk chicken, cheddar, greens, tomato, jalapeño, extra spicy chipotle heat sauce
Includes any one side



SIDES



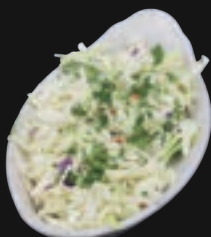
BUFFALO CAULIFLOWER WITH
BLUE CHEESE DIP



MINI TORTILLA GREEN SALAD



MEMPHIS CRUNCH SALAD



COLESLAW



SPICED TOMATO BISQUE



SHRIMP & SEAFOOD CHOWDER



PROVENCE STYLE RICE

BRODEUR'S BISTRO



SPECIALTIES OF THE HOUSE

(ALL SPECIALTIES INCLUDE YOUR CHOICE OF: CORN BREAD, CRUSTINI GARLIC TOAST, OR CRISPY PITAS)

CHICKEN PARMESAN 29 ³/₄

Parmesan encrusted local chicken breast,
creole sauce and melted mozzarella

Includes any one side



BAKED MAC-N-CHEESE 22 ³/₄

Cheddar, mozzarella & mornay sauce,
topped with panko/parmesan
(spice it up - 0 to 6 peppers)

Add any one side for 8.95

Add sautéed shrimp, blackened chicken or salmon 7 ³/₄

Add double bacon 5 ³/₄



34 ³/₄ CAJUN SALMON

Cajun rubbed 8oz salmon, pico
de gallo, cajun remoulade

Includes any one side



SIDES



LINGUINE & MEATBALLS



POUTINE:

- REGULAR
- CAJUN
- GARLIC & PARMESAN



MAC-N-CHEESE



FRIES:

- REGULAR
- CAJUN
- GARLIC & PARMESAN
- YAM FRIES



BACON & CHEDDAR
SMASHED POTATOES



BRODEUR'S CORDON BLEU 36 ³/₄
 Montreal smoked meat and smoked gouda wrapped in chicken and then fried. Served with cajun alfredo dipping sauce
Includes any one side



21 ³/₄ **VEGETARIAN GARDEN PITA**
 Cucumber, bell pepper, red onion, pico de gallo, feta cheese, green onion and cilantro with Guy's garlic and cilantro cream
 Add sautéed shrimp, blackened chicken or salmon 7 ³/₄
Includes any one side



BLACKENED CATFISH 27 ³/₄
 Lightly spiced catfish, pico de gallo, drizzled with Guy's garlic sauce
Includes any one side



SIDES



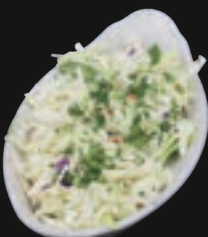
**BUFFALO CAULIFLOWER WITH
 BLUE CHEESE DIP**



MINI TORTILLA GREEN SALAD



MEMPHIS CRUNCH SALAD



COLESLAW



SPICED TOMATO BISQUE



SHRIMP & SEAFOOD CHOWDER



PROVENCE STYLE RICE



RIBS & CHICKEN

OUR RIBS ARE AMISH STYLE, LARGER, MORE TENDER, ST. LOUIS RIBS.

(INCLUDE YOUR CHOICE OF: CORN BREAD, CRUSTINI GARLIC TOAST, OR CRISPY PITAS)



MONTREAL-HAITIAN STYLE CHICKEN 29 ³/₄

½ Chicken Dinner

Local chicken roasted Haitian style served with Haitian gravy dipping sauce

Includes any one side

RACK OF BBQ RIBS

Large and tender St. Louis pork ribs, topped with your choice of BBQ or maple cajun honey

Includes any one side

¼ RACK OF RIBS

½ RACK OF RIBS

FULL RACK OF RIBS

27 ³/₄

33 ³/₄

39 ³/₄



BBQ RIBS & CHICKEN COMBO 39 ³/₄

¼ Rack of BBQ Ribs and ½ Haitian Chicken

Large and tender St. Louis pork ribs, Haitian style chicken, Haitian gravy dipping sauce

Includes any one side



SIDES

• POUTINE:

REGULAR

CAJUN

GARLIC & PARMESAN

• FRIES

REGULAR

CAJUN

GARLIC & PARMESAN

YAM FRIES

• MAC-N-CHEESE

• LINGUINE & MEATBALLS

• BACON & CHEDDAR

SMASHED POTATOES

• BUFFALO CAULIFLOWER,

WITH BLUE CHEESE DIP

• MEMPHIS CRUNCH SALAD

ADDITIONAL SIDES 8.95

• MINI TORTILLA GREEN SALAD

• COLESLAW

• SPICED TOMATO BISQUE

• SHRIMP & SEAFOOD

CHOWDER

• PROVENCE STYLE RICE

BRODEUR'S BISTRO



BOWLS

(ALL BOWLS INCLUDE YOUR CHOICE OF:
CORN BREAD, CRUSTINI GARLIC TOAST, OR CRISPY PITAS, SIDES ARE EXTRA)

27 ³/₄ JAMBALAYA

Done the Louisiana way! Shrimp, chicken, andouille sausage, bacon, bell pepper, onion and celery on rice with corn bean salsa and crème fraîche (spice it up - 0 to 6 peppers)



MARDI GRAS GUMBO 24 ³/₄

Shrimp, chicken, andouille sausage and okra simmered in our rich, spicy signature gumbo, served with rice, drizzled with crème fraîche & finished with fresh cilantro



26 ³/₄ BBQ BRISKET BOWL

BBQ beef brisket, sautéed pepper and onion, crispy jalapeño, pico de gallo, corn bean salsa, greens served on rice topped with chipotle heat



CHICKEN & BROCCOLI LINGUINE 25 ³/₄

Cajun chicken and broccoli in a creole alfredo sauce



26 ³/₄ SALMON BOWL

(Gourmet Québécois style)

4oz Maple Dijon salmon, cilantro cream, greens, edamame, pico de gallo, pickled cucumber, avocado, served on rice, tossed in cilantro cream and sprinkled with black sesame seeds



BRODEUR'S BISTRO



FRESH GREENS

22 ³/₄ CHOPPED LETTUCE & CHICKEN

Our take on the Lettuce Wrap, sweet chili chicken, mixed greens, peanuts, wonton crisps, green onion, cilantro garnish, served with cilantro cream dressing on the side



LOUISIANA CRISPY TORTILLA SALAD

18 ³/₄

Mixed greens, cheddar cheese, corn bean salsa, and avocado served with lazy lime in a fried tortilla bowl
Add sautéed shrimp, blackened chicken or salmon 7 ³/₄



27 ³/₄ CAJUN COBB SALAD

Mixed Greens tossed in lazy lime dressing, corn bean salsa, feta cheese, pico de gallo, avocado, bacon, medium boiled egg, with your choice of crispy or sautéed prawns, blackened chicken or salmon
Choice of corn bread, crustini garlic toast, or crispy pitas



MEMPHIS CRUNCH SALAD 16 ³/₄

Shredded cabbage tossed in a sesame vinaigrette with sliced almonds, red pepper, sunflower and sesame seeds
Choice of corn bread, crustini garlic toast, or crispy pitas
Add sautéed shrimp, blackened chicken or salmon 7 ³/₄



DRESSINGS:

- LAZY LIME (LOW CAL)
- CILANTRO CREAM
- BLUE CHEESE
- RANCH
- BALSAMIC VINAIGRETTE

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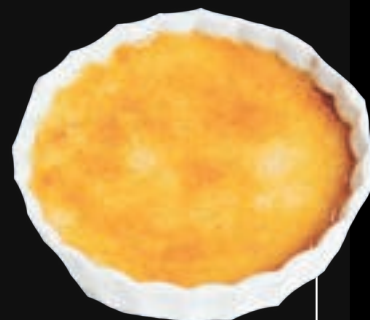


PETITE DESSERTS ONLY 5.95



KEY LIME PIE
topped with whipped cream

CRÈME BRÛLÉE
A specialty of the house



MINI BEIGNETS
Louisiana mini-donuts sprinkled with
powdered sugar & served with maple syrup.

CHOCOLATE CHEESECAKE
with a chocolate crust



DESSERT COFFEES

Spanish or Irish Coffee 1.5 OZ 11.95

COFFEES, TEAS & COLD DRINKS

FOUNTAIN DRINKS (FREE REFILLS)	4.75
ICED TEA (FREE REFILLS)	4.75
MILK	5.25
JUICES	5.25
SHIRLEY TEMPLE	6.25
SAN PELLEGRINO (750 ML)	7.95

TEA (REGULAR, GREEN, HERBAL)	4.75
COFFEE (REGULAR OR DECAF)	4.75
AMERICANO (REG OR DECAF)	4.75
CAPPUCCINO OR LATTE (REG OR DECAF)	5.25
ESPRESSO (REG OR DECAF)	4.75
HOT CHOCOLATE	4.25