



Brigadoon

FINE DINING AMIDST HISTORIC AMBIENCE

Soup

FRENCH ONION SOUP

\$13.95

A traditional blend of tangy onions, herbs, spices and red wine topped with a bread crouton and creamy Gruyere melted cheese

SOUP OF THE DAY

\$9.95

Our award-winning soups are specially prepared with market ingredients. Ask your server for the creation today served with garlic toast

Dietary Restrictions

GLUTEN FREE MENU

DAIRY FREE MENU

VEGETARIAN MENU

Salads

CHICKEN SALAD

\$28.95

Chicken with a Stilton and marmalade crust over iceberg, arugula, greens, apple, Stilton cheese, red onion, cucumber, cherry tomato and dates topped with won ton crisps and a homemade herb maple vinaigrette served with garlic toast

BACON, MUSHROOM & BEET

\$24.95

Crispy bacon, back bacon, green onion and sliced mushrooms sauteed with spinach, drizzled with balsamic reduction, topped with feta goat cheese and won ton crisps surrounded by thinly sliced marinated beetroot salad

CAESAR

\$22.95

Crisp romaine lettuce tossed with bacon, our famous creamy dressing, Parmesan and Caesar spiced croutons sprinkled with freshly grated Parmesan cheese

GARDEN

\$19.95

A romaine bowl filled with iceberg lettuce, arugula and greens, red onion, mini sprouts, cherry tomato, English cucumber topped with shredded cheese

HOMEMADE DRESSINGS

Balsamic, Creamy garlic, Peach chili, Mango spice, Raspberry, Blue cheese, Herb Maple and Oriental Herb vinaigrette

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Appetizers

TOMATO CAMEMBERT PESTO

Smooth Camembert cheese baked with
roasted cherry tomatoes and a pesto sauce
served with four pieces of toasted herb garlic
bread **\$18.95**

SCALLOPS & BACON

Six large plump sea scallops wrapped in bacon,
grilled and accompanied with spicy seafood
sauce **\$25.95**

ESCARGOT

Six large escargot and mushroom caps sauteed
in garlic butter topped with silky melted cheese **\$18.95**

BACON AND CHICKEN CROQUETTE

Potato, bacon, chicken and cheese lightly
breaded croquette sat on greens drizzled with
fig sauce **\$20.95**

ORIENTAL PORK BELLY

Braised pork belly with blackberry spice glaze
and Beijing slaw served with oriental greens **\$18.95**

COMBINATION FOR TWO

Tomato Camembert, Lobster cannelloni, Bacon
chicken croquette, and Pork belly **\$31.95**

Appetizers

LOBSTER SHRIMP CANNELLONI

Hand made here Canadian lobster meat,
shrimp, spinach and ricotta cheese served in
mini cannelloni topped with melted cheese **\$27.95**

SEA SCALLOPS

Five large sea scallops with pistachio crust and
Sambucca cream sauce with greens **\$23.95**

MUSSELS

Mussel's sauteed in white wine and garlic
cream Parmesan sauce served with fresh bread **\$18.95**

MINI CRAB PANCAKES

Three homemade king crab cakes sauteed and
topped with homemade peach chili chutney **\$20.95**

VEGETABLE FRITTERS

Julienne vegetables combined in a light
tempura batter, served with a creamy honey
curry sauce **\$19.95**

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Luncheon

WAGYU SLIDERS

Tender wagyu smash mini burgers your choice of one or two mini sliders served with back bacon, cheddar cheese, marinated cherry tomato, pickle and lettuce served with homemade French fries or salad

ONE \$25.95

TWO \$32.95

STEAK SANDWICH

Tender steak strips, mushrooms and onions sautéed stout maple sauce served on a fresh homemade toasted crumpet topped with melted cheese and home cut french fries

\$28.95

FISH & CHIPS

My Father's Old family recipe, beer battered haddock fillet served with tartar sauce and handmade french fries and creamy slaw

\$28.95

MOROCCAN SALMON

Fresh fillet of salmon with a Moroccan marinade topped with mango chutney accompanied by vegetables and Jasmine rice or salad

\$28.95

LOBSTER ROLL

Pure Canadian lobster meat salad served in a specially made roll made by our local bakery graham's with soup salad or homemade french fries

\$34.95

Luncheon

BLACKENED CHICKEN FETTUCCINE

Chicken breast blackened served over fettuccine pasta with finely chopped spinach, green onion, marinated cherry tomato, Parmesan cheese sauce and garlic toast

\$28.95

COQUILLES ST JACQUES

Sea scallops and baby shrimp in a creamy leek mushroom sauce topped with parmesan cheese surrounded by mashed potatoes finished with jumbo shrimp and served with jasmine rice or salad

\$29.95

CALVES LIVER

Tender liver sautéed with onions, bacon and sherry jus served with mashed potatoes and fresh vegetables

\$28.95

CHICKEN CRÊPES

Tender sliced chicken breast sautéed with broccoli in a Parmesan sauce, wrapped in paper thin crêpes served with rice, Caesar salad or peach chili salad

\$27.95

BEEF BRISKET

Slow roasted beef Brisket served with mashed potatoes and day fresh vegetables with honey chipotle barbecue glaze

\$29.95

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Entrees

WILD BOAR

Wild Boar rack Grilled with roasted apple and brandy sauce, today's potatoes and fresh vegetables **\$49.95**

CHICKEN DRAMBUIE

Chicken Supreme filled with apple, Camembert cheese and ham served with a rich Drambuie cream sauce, accompanied by potatoes and fresh vegetables or fresh fettuccine tossed vegetable pasta **\$41.95**

RACK OF LAMB

New Zealand rack of lamb baked and topped with mint gravy served with green onion cheddar mashed potatoes and fresh vegetables **HALF \$44.95**
FULL \$68.95

ROASTED SHORT RIBS

Beef short ribs slow roasted and served with a stout maple sauce, green onion cheddar mashed potatoes and seasonal vegetables **\$43.95**

SALMON FILLET & SHRIMP

Fresh salmon fillet with an herb crust, topped with jumbo shrimp served on sauteed spinach with a roasted red pepper sauce and homemade shrimp ravioli or rice **\$44.95**

FISH OF THE DAY

Our fish of the day ask your server for a description. Served with rice or potato and vegetables ~ Market Price ~

Entrees

RIB EYE STEAK

Bone in rib eye steak 16 ounce Grilled to your liking served over a honey chipotle glaze served with grilled vegetables and potato **\$60.95**

BISON

Bison Strip loin grilled to your liking with port sauce, served with potatoes and fresh vegetables **\$56.95**

CHICKEN MARCELLA

Tender chicken supreme roasted, filled with mushrooms mozzarella and roasted cherry tomato served on Marcella mushroom sauce with potato of the day and vegetables or fresh fettuccine pasta **\$41.95**

SHELLFISH PLATTER

Canadian Five ounce lobster tail jumbo shrimp, sea scallops served with homemade seafood ravioli tossed in a seafood new burg sauce **\$54.95**

NEW YORK STEAK

Canada's finest beef charbroiled and served with a caramelized onion port sauce potato of the day and fresh vegetables **8 OZ \$44.95**
12 OZ \$52.95

FILET MIGNON

Six ounces of tender beef filet surrounded with bacon, grilled and served with mushroom Merlot sauce, potato of the day and fresh vegetables **\$52.95**

ADD ONS

Lobster tail 3oz with garlic butter **\$33.95**

Jumbo Shrimp grilled garlic butter **\$22.95**

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Desserts

LEMON MERINGUE PIE

Short crust pie shell filled with our own tart lemon filling topped with almond meringue and served with fresh cream **\$13.95**

CHEESECAKE OF THE DAY

Ask your server for the cheesecake flavour of the day. We have many interesting for you to savour **\$13.95**

BERRY AMARETTO TORTE

White chocolate cake layered with Strawberry cream served over fresh custard topped with marinated amaretto berries and fresh cream **\$14.95**

STICKY TOFFEE TOWER

Our homemade sticky toffee tower layered with warm salted caramel served with whipped cream sauce **\$13.95**

CRÈME BRÛLÉE

For that light creamy dessert, try our smooth homemade vanilla brûlée **\$13.95**

SORBET

For that light dessert, try our smooth, flavourful sorbet Raspberry with no seeds **\$13.95**

Desserts

BANANA COCONUT CREAM

Light fresh banana cake layered with coconut cream and topped with flambéed bananas in dark rum served with fresh cream **\$14.95**

WILD BLUEBERRY PIE

Mini wild blueberries baked in flaky pastry with homemade vanilla creamy custard or ice cream **\$13.95**

CHOCOLATE GLORY

Rich chocolate fudge brownie bottom with layered white and dark Lindt chocolate mousse, topped with chocolate and brandy truffles **\$13.95**

MOCHA ESPRESSO ICE CREAM PIE

Chocolate cookie crust filled with chocolate mocha ice cream and espresso ice cream crowned with chocolate ganache and chocolate brandy truffles **\$14.95**

MINI DESSERTS

A mini selection of 3 desserts each dessert can be purchased separately for that small sugar bite or as a platter of 3 **ONE \$8.95
THREE \$27.95**

ICE CREAM

French vanilla bean **\$11.95**
Chocolate peanut butter
Chocolate and Strawberry

All Desserts are homemade on site