

## WELCOME TO TOMAHAWK GRILL – ORFORD

Our concept of platters to share is accessible for a starter or for a full meal. It is well known... good food is always better when its shared.

Our entire team wishes you a “bon appetit”!

### OTHER TOMAHAWK GRILL LOCATIONS :

Saguenay – Hôtel La Saguenéenne

### LÉGENDE :



Vegetarian



Lactose -free



Gluten -free

## Starters

### BANGKOK-STYLE SHRIMP

— 18

Lightly breaded shrimps coated on a spicy creamy sauce, garnished with green onions and sesame seeds.

### FRIED CALAMARI

— 19

Perfectly fried calamari sprinkled with Tuscan herbs. Served with marinara sauce and spicy mayo.

### OCTOPUS CARPACCIO

— 25

Chorizo salpicon, Espelette pepper et smoked paprika.

### ARANCINI WITH MUSHROOMS

— 17

Neapolitan sauce with grilled pepper, antipasto and reduction of balsamic.

### FRIED HALLOUMI CHEESE

— 18

Lavender honey, sesame seeds and Thai peanut sauce.

### FLAT BREAD GOAT CHEESE AND PROSCIUTTO

— 19

Lightly toasted bread, basil pesto, goat cheese, prosciutto, cherry tomato, arugula and balsamic reduction.

# Starters

## **SALMON TARTAR**

— 18

Shallots, capers, chives, celery, dill, marinated ginger, citrus emulsion. Served with crostinis.

## **BEEF TARTAR**

— 19

Shallots, capers, chives, parmesan, eggs, anchovies, Spanish pepper and Dijon mustard. Served with crostinis.

## starter to share

## **BAKED BRIE**

— 22

Brie from Quebec, candied onions with marmalade, caramelized pecans, lavender honey, flambé with orange flavoured liqueur. Served with crostinis.

## plancha to share

\*Platter to share for 2 people (minimum).

## **TURF PLANCHA**

Parma prosciutto, Genoa salami and terrine of the moment. Served with olives, mini pickles, old-fashioned mustard and Antipasto Calabrese.

FOR 2 PEOPLE MINIMUM

— 21 PER PERS.

## **SURF PLANCHA**

Bangkok style shrimps, fried calamari, salmon tartar, olives and mini pickles and Antipasto Calabrese.

FOR 2 PEOPLE MINIMUM

— 25 PAR PERS.

# *Soups and Salads*

## **SOUP OF THE DAY**

— 7

## **FRENCH ONION SOUP**

— 12

Caramelized onion broth with red beer.

## **HOUSE SALAD**



— 8

Mixed lettuce, carrots, red cabbage, with balsamic dressing.

## **CAESAR SALAD TOMAHAWK**



— 13

Mixed lettuce, served with a classic Caesar dressing, garnished with prosciutto chips, croutons and grated parmesan.

## **GRILLED BEET SALAD**



— 17

Beets, pear chutney, roasted pecans, crumbled goat cheese, basil pesto, citrus and orange blossom vinaigrette, topped with a balsamic reduction.

# *main-course tartars*

Served with crostini, fries and salad.

## **SALMON TARTAR**



— 37

Shallots, capers, chives, celery, dill, marinated ginger, citrus emulsion.

## **BEEF TARTAR**



— 38

Shallots, capers, chives, parmesan, eggs, anchovies, Spanish pepper and Dijon mustard.

## **TARTARS DUO**



— 40

Salmon and beef.

## main-course salads

### CAESAR SALAD TOMAHAWK — 20

Mixed lettuce, served with a classic Caesar dressing, garnished with prosciutto chips, croutons and grated parmesan.

UPGRADE YOUR CAESAR SALAD :

Grilled chicken +10

Grilled salmon +12

### FESTIVE GOAT CHEESE SALAD — 22

Mixed lettuce, carrots, red cabbage, goat cheese, cranberries, pecan nuts and balsamic dressing.

UPGRADE YOUR FESTIVE SALAD :

Grilled chicken +10

Grilled salmon +12

### ORIENTAL CHICKEN SALAD — 26

Mixed lettuce, sliced chicken, tangerine, pineapple, crispy noodles and Thai peanut and soy dressing.

REPLACE THE CHICKEN WITH TOFU 

## on the grill

### BBQ PORK RIBS — 35

Grilled back of ribs brushed with our famous homemade bbq sauce. Served with fries and coleslaw.

16 oz. WHOLE RIB

### MEDITERRANEAN CHICKEN — 33

Chicken breast cooked on the grill, garnished with goat cheese, grilled vegetables, topped with a warm mustard and fine herb sauce. Served with rosemary flavored rice and vegetables.

### FILET MIGNON SKEWERS — 48

Pieces of filet mignon, rice, vegetables, pepper sauce, and confit garlic.

## on the grill

### **SQUIRT CHICKEN TOMAHAWK STYLE**



Chicken cooked on the grill and brushed with our famous homemade piri-piri BBQ sauce. Served with fries and coleslaw.

ENTIRE CHICKEN (for 2 people) — 68

HALF CHICKEN — 36

### **CAPRESE CHICKEN**



— 35

Chicken breast cooked on the grill, garnished with bocconcini cheese, lemon tomato bruschetta, basil pesto and balsamic reduction. Served with rice pilaf flavored with rosemary and seasonal vegetables.

## fish

### **CATCH OF THE DAY**

— MARKET PRICE

Ask your waiter/waitress.

### **SAUMON DE L'ATLANTIQUE GRILLÉ**



— 38

Perfectly seasoned and grilled salmon fillet, topped with a Tomahawk-style virgin sauce. Served with rosemary-infused pilaf rice and seasonal vegetables.

### **LOBSTER TAILS (2)**

— 54

Two lobster tails, garnished with a virgin sauce Tomahawk style. Served with pilaf rice flavored with rosemary and seasonal vegetables.

### **MUSSELS AND FRIES**

— 28

CHOICE OF SAUCE :

- Cream, basil pesto and goat cheese
- "Marinière"

**MUSSELS & FRIES ALL YOU CAN EAT**  
**EVERY FRIDAY — 24**

# steaks

Ask about our gluten-free and lactose-free options (sauce and broth will differ).

Served with seasonal vegetables and one (1) choice from :

- Basket of fries
- Baked potato with butter
- Garnished baked potato (butter, sour, cream, mozzarella, grated parmesan, green shallot and crispy bacon) + 7
- Potato wedges with butter, garlic and parsley
- Potatoes wedges with butter, garlic, parsley and grated parmesan + 5

## BUTCHER'S CUT

— MARKET PRICE

Ask your waiter/waitress.

## MARINATED FLANK STEAK

8 oz. piece — 37

Chef's suggestion for doneness : medium rare

## FILET MIGNON

6 oz. piece — 46

9 oz. piece — 65

Chef's suggestion for doneness : medium rare

## PICANHA STEAK

— 34

Pièce de 7 oz.

Served with a butter (confit garlic and grilled pepper). Chef's suggestion for doneness : medium rare.

## TOMAHAWK

— MARKET PRICE

Specialty of the house. Aged minimum 50 days, juicy and tender.

Served with fries and vegetables. Piece of meat to share for 2 people.

Please allow a 45-minutes waiting time for cooking

# little extras

In addition to seasonal vegetables and your choice of fries or potato(es) :

Sauteed mushrooms + 9

1 lobster tail + 24

# *signature mix grill*

## **SIGNATURE MIX GRILL TOMAHAWK**

Piece of grilled Tomahawk, half chicken, sautéed shrimps, 2 lobster tails. Served with vegetables, 2 baskets of fries and 2 baked potatoes all dressed.

FOR 4 PEOPLE MINIMUM

— 69 PER PERS.

# *mix grill*

\*Platter to share for 2 people (minimum).

## **TURF MIX GRILL**

Beef steak, grilled chicken breast, braised pork ribs and skewer of Calabrese sausages. Served with fries and vegetables.

FOR 2 PEOPLE MIN.

— 49 PER PERS.

## **FOR 2 PEOPLE MIN.**

Beef steak, Bangkok shrimps (4), Calabrese sausage skewer, grilled salmon filet and BBQ pork ribs. Served with fries and vegetables.

FOR 2 PEOPLE MIN.

— 58 PER PERS.

## **TURF & PASTA MIX GRILL**

Beef steak, grilled chicken breast and Calabrese sausage skewer. Served with basil pesto linguine. Served with fries and vegetables.

FOR 2 PEOPLE MIN.

— 52 PER PERS.

# *poutine*

## **TOMAHAWK POUTINE**

— 25

Fries, braised prime rib, cheese curds and beer sauce.

# *burgers and sandwiches*

Served with fries.

## **TOMAHAWK BURGER**

— 26

100% beef patty, bacon onion ring, coleslaw, cheddar cheese, lettuce, tomato and homemade sauce.

## **VEGGIE BURGER**

— 24

Vegetarian patty, grilled pepper chutney, caramelized onion, coleslaw, lettuce, tomato and signature Tomahawk sauce.

## **PRIME RIB SANDWICH**

— 26

Thin slices of prime rib “au jus”, cheddar cheese, caramelized onion, spicy horseradish mayo and ciabatta bread.

# *pasta*

## **PENNE ROMANOF**

— 25

Neapolitan sauce, cream, prosciutto, vodka et parmesan cheese.

## **LINGUINI ALFREDO**

— 23

Cream, white wine, garlic, butter et parmesan cheese.

### UPGRADE YOUR ALFREDO :

Grilled chicken +10

Grilled salmon +12

Shrimps +10

## **SEAFOOD LINGUINIS**

— 29

Sauce puttanesca, beurre, ail, persil, palourdes, crevettes, moules, poulpe et vin blanc.

## **PENNE PRIMAVERA**

— 23

Tomato sauce, garlic, oregano, mixed vegetables, basil and olive oil.

## **TORTELLINIS AU FROMAGE**

— 25

Crème, vin blanc, ail, beurre et parmesan, pesto de basilic.